



CLIENT DRIVEN
RESPONSIBLY SOURCED
FROM SCRATCH

Tailored menus
and service for
corporate meetings,
receptions, and
special events

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ABOUT US

CheffField Events delivers handcrafted meals and warm hospitality to gatherings of every size.

Our approach is simple. We start with fresh, responsibly sourced ingredients with a focus on seasonality and local producers. Our chefs use classic cooking techniques to create each dish from scratch.

Corporate catering is our sweet spot. We treat every event with the utmost care—we're here to take the pressure off of you. Your employees, partners, clients, and friends will appreciate the high level of attention paid to every detail.

Contact us today to speak with a catering and event specialist at info@cheffieldevents.com.

Note that there is a 12 guest/piece minimum unless otherwise noted. Please allow 48 hours' notice.

GLUTEN-FREE AND SPECIAL DIETS

We are happy to accommodate all dietary restrictions and allergy concerns. Gluten-free and vegan options are no problem—in fact, we take pride in creating delicious and innovative menu items within these categories. No resorting to just a green salad here.

Please note that items are prepared in a kitchen where allergens may be present, though precautions are always made to avoid cross contact. There is a \$2.50 additional charge per person for modifications.

We always meet and exceed all sanitation standards.

Breakfast

CONTINENTAL CLASSICS

MORNING FAVORITES

Freshly baked muffins, scones, and croissants alongside our signature sliced fruit platter
\$7.50/person

CLASSIC BAGEL PLATTER

Yes! Even our bagels are made in house. Enjoy our plain, everything, or sesame bagels served with plain and house-flavored cream cheese
\$40/dozen

ALASKAN BAGEL PLATTER

Plain and/or everything bagels served with smoked salmon, whipped plain cream cheese, sliced tomato, red onion, and capers
\$55/dozen

SMASHED AVOCADO TOAST PLATTER

Grilled artisan bread, smashed avocado, and MightyVine cherry tomato salad
\$55/10-12 people
\$140/25-30 people

YOGURT PARFAIT BAR

Vanilla Greek yogurt, fresh fruit and spiced granola
\$6.50/person

BREAKFAST BOX

Fresh baked muffin, fruit cup, and individual yogurt
\$9.50/person

ADD-ONS

FRENCH TOAST BAKE

With real maple syrup
\$42/12-15 people (half pan)

BISCUITS WITH GRAVY

Buttermilk biscuits topped with homestyle sausage gravy
\$3.95/person

APPLEWOOD SMOKED BACON

\$3.50/person

HOUSEMADE TURKEY SAUSAGE PATTIES

\$3.25/person

HERBED BREAKFAST POTATOES

\$3/person

YOGURT PARFAIT

Vanilla Greek yogurt, fresh fruit, and housemade granola
\$5.50/each

OVERNIGHT OATS

Maple-vanilla rolled oats with chia seeds and fresh berries
\$5.50/each

VEGAN CHIA PUDDING CUPS

Vanilla bean pineapple with fresh lime zest and soymilk
\$5.75/each

FRUIT SALAD

\$32/10-12 people
\$80/25-30 people

SEASONAL FRUIT PLATTER

\$42/10-12 people
\$70/18-22 people
\$95/25-30 people



HARDBOILED EGGS

\$1.50/each

PETIT CROISSANTS

\$20/dozen

PETIT PAIN AU CHOCOLATS

\$28/dozen

MINI SCONES

Sweet scones include blueberry, white chocolate, cranberry orange, and glazed lemon poppy seed

Savory scones include chive-cheddar and bacon-cheddar

\$18/dozen

MUFFINS

Choose from blueberry with cinnamon
<https://image.shutterstock.com/image-photo/vertical-close-delicious-yogurt-parfait-600w-1709115169.jpg>
on streusel topping, whole wheat banana chocolate chip, glazed lemon poppy seed, and seasonal flavors—just ask!

\$18/dozen

CINNAMON ROLLS

\$30/dozen

HOT BREAKFAST BUFFETS

CLASSIC BREAKFAST

Scrambled eggs, herbed breakfast potatoes, assorted pastries, and choice of housemade turkey sausage or bacon

\$10.50/person

INDIVIDUAL FRITTATAS

Choose from bacon and cheddar, mushroom and swiss, spinach and caramelized onion, or broccoli and cheddar; served with herbed breakfast potatoes and assorted pastries.

\$10.50/person

BISCUIT SANDWICHES

Choose from egg and cheese, turkey sausage, egg, and cheese, or bacon, egg and cheese.

\$5.50/each

BREAKFAST TACO BAR

Warm flour tortillas, scrambled eggs, turkey chorizo, roasted peppers, caramelized onions, breakfast potatoes, cheddar, sour cream, and pico de gallo

\$13.50/person

BREAKFAST BURRITOS

Flour tortillas with scrambled eggs, shredded cheese, and choice of bacon, chorizo, or fajita veggies. Includes herbed breakfast potatoes, two housemade salsas, and sour cream.

\$11.00/person

STEEL CUT OATMEAL BAR

Oats, spiced granola, brown sugar, maple syrup, and dried fruit

\$6.50/per person

SEASONAL BREAKFAST BREADS (BY THE LOAF)

Selections may include buckwheat banana, cinnamon zucchini, and pumpkin

\$18/10–12 people

ADD A SPREAD

We mix our own flavors, you select two: maple cream cheese, strawberry cream cheese, veggie cream cheese, or fruit preserves with whipped butter

\$15/duo (serves 10–12)



Salads

BOXED SALADS

Served with a fresh-baked cookie or trail mix granola bar

All dressings and vinaigrettes are made in house

\$13.25/person

CHEFFIELD COBB

Roasted turkey, bacon, hardboiled egg, blue cheese, romaine, and ranch dressing

SOUTHWEST CHICKEN

Corn, poblano, queso fresco, greens, and chipotle ranch dressing

CHICKEN CAESAR

Romaine, roasted chicken, cherry tomatoes, shredded parmesan, garlic croutons, and caesar dressing (available without chicken)

MEDITERRANEAN SALMON

Lemon-oregano roasted salmon, pickled green beans, shaved red onion, garbanzo beans, tomato, cucumber, feta, romaine, and charred herb vinaigrette

CREATE YOUR OWN SALAD BAR

\$17/person

Includes chopped bacon, garbanzo beans, housemade garlic croutons, tortilla strips, and six different seasonal vegetable offerings. 12-person minimum.

Choose two proteins: herbed chicken breast, marinated beef skirt steak, diced ham, roasted salmon, or marinated tofu
Choose two cheeses: shredded cheddar, feta, queso fresco, or blue cheese

Choose two dressings: buttermilk ranch, chipotle ranch, red wine vinaigrette, balsamic vinaigrette, mustard vinaigrette, or lemon vinaigrette

SUPERFOOD SALAD

Shredded kale, edamame, sweet potato, avocado, quinoa, sunflower seeds, blueberries, and cider vinaigrette

ROASTED BEET

Roasted apple, orange segments, goat cheese, toasted pumpkin seeds, greens, and lemon vinaigrette

CHEFFIELD CHOPPED SALAD

Roasted chicken, chickpeas, cucumber, tomato, feta, romaine, and lemon vinaigrette

SIDE SALADS

MIXED GREENS

With cherry tomato, cucumber, shredded carrot, and red wine vinaigrette

CORN AND BLACK BEAN

Roasted corn, MightyVine tomato, red onion, cilantro, and honey-lime vinaigrette

GREAT GRAINS

English peas, cucumber, shaved carrot, radish, fresh herbs, mixed grains, and lemon vinaigrette

MEDITERRANEAN PASTA

Bowtie pasta, tomato, cucumber, bell pepper, olives, onion, and red wine vinaigrette

FARRO AND CITRUS

Shaved fennel, baby arugula, pomegranate seeds, and citrus vinaigrette

SHREDDED KALE & BRUSSELS SPROUTS

Roasted butternut squash, cherry tomatoes, fried chickpeas, charred herb vinaigrette



Lunches

BOXED SANDWICHES

Served with ChefField potato chips and a fresh-baked cookie or trail mix granola bar

\$12.50/box

Add side salad for \$1.50

Sub gluten-free bread for \$2.00

TURKEY AND SWISS

Oven roasted turkey, swiss, mustard aioli, lettuce, and tomato on nine grain bread

ROAST BEEF

House roasted beef, horseradish aioli, baby arugula, and pickled onions on pretzel bun

GREEK CHICKEN

Grilled chicken breast, lettuce, roasted red pepper, and tzatziki on ciabatta bread

ITALIAN SUB

Ham, capicola, salami, provolone, pickles, onion, lettuce, and tomato on french bread

OUTSIDE THE BOX SANDWICH BUFFET

A tailored buffet featuring:

Two Protein Sandwiches or Wraps and Vegetarian Sandwich Selection

Includes

ChefField Potato Chips, Two Side Salads, and choice of Cookie Platter or Fruit Salad

12-person minimum
\$16.00/person

COBB SALAD GREEN WRAP

Grilled chicken, avocado, cucumber, cherry tomato, bacon, romaine, and ranch

THAI CHICKEN WRAP

Soy-marinated chicken, carrot, daikon radish, kale, cucumber, and sunflower-chili sauce

CAPRESE

MightyVine tomato, fresh mozzarella, pesto and balsamic reduction on ciabatta

GRILLED VEGGIE PANINO

Portobellos, zucchini, red pepper, arugula, balsamic, and caramelized onion goat cheese on seeded baguette

MEDITERRANEAN TOFU WRAP

Lemon-oregano marinated tofu, hummus, shredded kale, cherry tomato, and red onion

BUFFALO SPICY CHICKEN WRAP

Spicy chicken, blue cheese, celery, carrots, and romaine

TURKEY, BACON & CHEDDAR WRAP

With pesto mayo



Lunches (continued)

THEMED LUNCHES

12 person minimum, themed lunches are served buffet style

Add mixed green salad for \$2/person

TACO BAR

Choice of beef barbacoa, chipotle-lime chicken, or portobello rajas. Includes spanish rice, corn and flour tortillas, pinto beans, corn salad, fajita peppers, salsa roja, mild guacamole, lettuce, cheddar, and sour cream with housemade tortilla chips
\$16.50/person

ITALIAN

Choice of chicken piccata, beef meatballs with marinara, or baked eggplant marinara. Includes pasta pomodoro, and balsamic-glazed vegetables
\$16.50/person

CUSTOM LUNCHES

Schedule a meeting or call with our catering director to discuss how we can best meet your culinary, service, and budgetary needs. We will work to find the package that best fits your requirements. We take pride in our food and service and look forward to working with you on your next order.

MEDITERRANEAN

Choice of beef kebabs, chicken shawarma, or falafel. Includes basmati rice, hummus, tzatziki, tabbouleh, marinated chickpea salad, and pita bread
\$16.50/person

ALL AMERICAN

Choice of barbecue chicken breast or pulled pork. Includes ooey, gooey mac & cheese, grilled zucchini and tomatoes, and homemade cornbread
\$16.50/person

CHICAGO CLASSIC

Choice of slow-roasted italian beef, italian braised turkey dip, or herbed portobello mushrooms. Includes french bread, giardiniera, sweet peppers, roasted vegetable medley, and garlic-herb potato wedges
\$13.25/person

SIMPLY FRESH

Choice of herbed salmon, chicken, or tofu. Includes brown rice pilaf and sautéed seasonal vegetables with olive oil and lemon
\$16.50/person

ENCHILADAS ROJA

Choice of chicken tinga or beef barbacoa wrapped in flour tortillas and topped with cheese. Sides of spanish rice, pinto beans, and sour cream
\$15.75/person

ASIAN

Choice of sesame chicken, sesame beef, or lemongrass tofu. Includes vegetable fried rice or steamed white rice and teriyaki roasted vegetables
\$16.50/person



Solo Meals

You can rest assured that all of our meals are prepared with the utmost care following every protocol.

Packaged individually in high quality containers.

Delivered safely by our professionals

\$15/each

12 person minimum

add a personal salad \$2/each

SOLO CHICKEN MEALS

minimum of four orders per item

HERB ROASTED CHICKEN BREAST

rice pilaf, grilled seasonal vegetables

CHIPOTLE LIME CHICKEN BREAST

chimichurri potatoes, Cuban black beans

CHICKEN SCHWARMA

basmati rice, tzatziki, tabouleh salad and pita points

SOLO BEEF MEALS

minimum of four orders per item

SLOW-COOKED BEEF BRISKET

ooey gooey mac and cheese and grilled seasonal vegetables

MARINATED TRI-TIP SIRLOIN

rice pilaf and oven-roasted green beans with blistered tomatoes

SOLO VEGETARIAN

minimum of four orders per item

STUFFED MIGHTYVINE TOMATO

quinoa, spinach, red onion, & parmesan roasted fingerling potatoes

STUFFED POBLANO PEPPER

grilled corn, black beans, pickled red onion, queso fresco, cilantro, and housemade mole sauce, brown rice pilaf

FALAFEL

basmati rice, tzatziki, tabouleh salad and pita points

EVEN BREAKFAST SOLO

minimum of four orders per item

AVOCADO TOAST PLATTER

two slices of grilled bread, smashed avocado, MightyVine tomatoes, diced bacon \$10.00 pp

ADD AN INDIVIDUAL FRITTATA BACON & CHEDDAR OR SPINACH & SWISS \$4.00 pp

MORE IDEAS

minimum of four orders per item

CHARCUTERIE BOX

salami, smoked turkey, marinated artichoke hearts, peppers & mozzarella, stone ground mustard, housemade crostini \$10.00

MEDITERRANEAN BOX

hummus, olive tapenade, grilled vegetables, marinated chickpeas, tabouleh, pita triangles \$10.00

PROTEIN BOX

hard-boiled egg, brie, smoked turkey, snap peas, hummus and pita triangles \$10.00

Create Your Own Menu

Select one entrée,
two side dishes, and a salad.
\$16.95/person;
add second protein for
\$10/person.

POULTRY ENTRÉES

CHICKEN PARMESAN

Hand-breaded chicken breast topped with marinara and parmesan-mozzarella blend

CHICKEN PICCATA

Chicken breast simmered in lemon-butter sauce with capers

CHICKEN LIMONE

Chicken breast sautéed in garlic-lemon sauce

CHICKEN MOLE

Seared chicken breast smothered in rich housemade mole

CHIPOTLE-LIME CHICKEN

Grilled chicken breast with delicate spice

OVEN ROASTED TURKEY BREAST

Ferndale Farms turkey with rosemary and thyme

FISH ENTRÉES

SEARED SALMON

With seasonal glaze

MEDITERRANEAN COD

With roasted peppers and kalamata relish

BEEF ENTRÉES

BRAISED BEEF

Simmered for hours in red wine

TRI-TIP SIRLOIN

Marinated in fresh herbs

GRILLED HANGER STEAK

With chimichurri

BEEF BRISKET

Cooked low and slow. Fork tender

VEGETARIAN ENTRÉES

BAKED EGGPLANT PARMESAN

Roasted with marinara and topped with parmesan-mozzarella blend

STUFFED MIGHTYVINE TOMATO

Quinoa, spinach, red onion, and parmesan

STUFFED POBLANO PEPPER

Grilled corn, black beans, pickled red onion, queso fresco, cilantro, and mole

VEGETABLE SIDES

COLLARD GREENS

Southern staple braised in butter

ROASTED BROCCOLINI

Lightly seasoned

OVEN ROASTED GREEN BEANS

With blistered tomato and onion

GRILLED SEASONAL VEGETABLES

Ask for current blend

ROASTED CHAYOTE SQUASH

Rubbed with ancho chile

CHARRED BRUSSELS SPROUTS

CREAMED SPINACH

STARCH SIDES

JUST-LIKE-MOM'S MASHED POTATOES

CHIMICHURRI POTATOES

Tossed in classic green herbs, lemon, and garlic

BAKED POTATO WEDGES

Roasted with fresh herbs

BROWN RICE OR QUINOA PILAF

With diced mirepoix vegetables

OOEY GOOEY MAC 'N CHEESE

Crispy panko topping

CUBAN BLACK BEANS

Cumin, onion, and green pepper

SWEET POTATO WEDGES

Oven roasted and lightly seasoned

SIDE SALADS

MIXED GREENS

With cherry tomato, cucumber, shredded carrot, and red wine vinaigrette

CORN AND BLACK BEAN

Roasted corn, MightyVine tomato, red onion, cilantro, and honey-lime vinaigrette

GREAT GRAINS

English peas, cucumber, shaved carrot, radish, fresh herbs, mixed grains, and lemon vinaigrette

MEDITERRANEAN PASTA

Bowtie pasta, tomato, cucumber, bell pepper, olives, onion, and red wine vinaigrette

FARRO AND CITRUS

Shaved fennel, baby arugula, pomegranate seeds, and citrus vinaigrette

SHREDDED KALE & BRUSSELS SPROUTS

Roasted butternut squash, cherry tomatoes, fried chickpeas, charred herb vinaigrette



Snacks & Sweet Treats

SAVORY

FRESH CRUDITÉS PLATTER

Fresh veggies with housemade buttermilk ranch, blue cheese, or balsamic vinaigrette
\$25/10–12 servings
\$62/25–30 servings

BONITO TRIO

Guacamole, pico de gallo, and corn & black bean salsa. Includes tortilla chips
\$51/10–12 servings
\$122/25–30 servings

HUMMUS PLATTER

Feta, olives, tzatziki, carrot and cucumber spears, red pepper strips, and pita bread
\$42/small platter (10–12 people)
\$101/large platter (25–30 people)

ANTIPASTI PLATTER

Roasted peppers, marinated portobello mushrooms, artichoke hearts, mixed olives, salami, and fresh mozzarella with grilled bread
\$57/small platter (10–12 people)
\$142/large platter (25–30 people)

CHARCUTERIE WITH HOUSE-PICKLED VEGETABLES

Options include prosciutto di parma, spanish chorizo, salami, and capicola. Served with herbed crostini, house pickles, and mustard
\$75/small platter (10–12 people)
\$130/large platter (25–30 people)

DOMESTIC & IMPORTED CHEESE BOARD

Options include local cheddar, swiss, Wisconsin cheese curds, and pepper jack. Served with crostini and fruit
\$65/small platter (10–12 people)
\$95/large platter (25–30 people)

GULF SHRIMP PLATTER

Choice of poached shrimp with horseradish cocktail sauce or grilled shrimp with sweet chili dipping sauce
\$68/10–12 servings
\$170/25–30 servings

LOCALLY GROWN POPCORN

Sprinkled with sea salt or jalapeño cheddar
\$19/10–12 servings
\$50/25–30 servings

BOXED SNACKS

\$10.00/each

PROTEIN BOX

Hard-boiled egg, brie, smoked turkey, snap peas, pita triangles & hummus

MEDITERRANEAN BOX

Hummus, olives, feta, tabbouleh, pita triangles

CHEFFIELD POTATO CHIPS

Sea salt or BBQ
\$21/10–12 servings
\$52/25–30 servings

TEA SANDWICHES

\$28/dozen; 2 dozen minimum

Cucumber & Dill with dill butter

Bacon, Fig, & Brie

Smoked Salmon with baby arugula and caper marmalade

Chicken Salad seasoned with herbs and dill

Roasted Tomato, Basil, and Ricotta



SWEETS

FRESH-BAKED COOKIE PLATTER

Chocolate chip, snickerdoodle, oatmeal raisin, ginger molasses, and Chef's choice
\$20/10–12 servings
\$48/25–30 servings

FRESH-BAKED BAR PLATTER

Dark chocolate brownies, cream cheese brownies, blondies, and jam bars
\$24/10–12 servings
\$56/25–30 servings

CARAMEL CORN

\$20/10–12 servings
\$50/25–30 servings

TRAIL MIX GRANOLA BARS

With raisins, cranberries, pepitas, and chocolate chips
\$26/dozen

MINI BUNDT CAKES

Choose from glazed lemon, chocolate ganache, or red velvet with cream cheese icing
\$34/dozen

CUSTOM CAKES

Our pastry chef can customize cakes to satisfy your sweet cravings.

We produce from scratch and use fresh seasonal ingredients.
Ask for flavor and pricing information.

CARROT CAKE WHOOPIE PIES

Carrot cake cookies sandwiched around cream cheese filling, garnished with a cinnamon glaze
\$34/dozen

CHOCOLATE DIPPED "FAUXREOS"

ChefField's version of Oreos dipped in 58% dark chocolate
\$34/dozen

CHOCOLATE MOUSSE CUPS

With cookie crumbles and whipped cream
\$34/dozen

DARK CHOCOLATE GANACHE MINI TARTS

Sucrée tart shell filled with dark chocolate ganache and garnished with whipped cream
\$34/dozen

LEMON MERINGUE MINI TARTS

\$34/dozen

MINI CHEESECAKE

With cookie crust and candied citrus
\$30/dozen

HOUSEMADE RICE KRISPIE TREATS

Traditional or chocolate dipped
\$26/dozen

CHOCOLATE HAND DIPPED STRAWBERRIES

\$28/dozen



Hors D'oeuvres & Canapes

Hors d'oeuvres and canapes are ordered by the dozen with a two-dozen minimum per variety

We recommend ordering 3-4 pieces per person when intended to be an appetizer

In place of lunch, 6-8 pieces per person; in place of dinner, 8-12 pieces per person

CANAPES

MIGHTYVINE TOMATOES

Stuffed with housemade ricotta
\$25/dozen

MEDITERRANEAN BELGIAN ENDIVE

Topped with hummus and lentil salad with charred herb vinaigrette
\$24/dozen

THAI SPRING ROLLS

Bundles of marinated tofu, rice noodles, and vegetables served with sweet chili dipping sauce
\$24/dozen

BLT STUFFED TOMATOES

\$24/dozen

SMOKED PORK BELLY SKEWERS

\$32/dozen

ROASTED JAPANESE EGGPLANT

Eggplant coins topped with hummus and marinated cucumber salad
\$24/dozen

SESAME TUNA WONTON CRISPS

With avocado mousse, pineapple salsa, and fresno chili
\$38/dozen

BAKED GOAT CHEESE

Creamy goat cheese bites
\$26/dozen

PUFF PASTRY ROLLS

Golden puff pastry rolled around your choice of filling:

Creamy Spinach Dip with roasted red pepper.

Ricotta Cheese with roasted tomatoes and basil.

\$23/dozen

EMPANADAS

Choice of chorizo, chicken tinga, or poblano and corn filling. Made with chihuahua cheese and served with chipotle crema dipping sauce.
\$32/dozen

MINI SOPES

Choice of barbacoa or al pastor topped with guacamole, queso fresco, pickled onion, and cilantro
\$30/dozen

CHICKEN SATAY SKEWERS

With peanut-free, sunflower dipping sauce
\$28/dozen

GREEK CHICKEN SOUVLAKI

With tzatziki sauce
\$28/dozen



SPICY ITALIAN MEATBALLS

Beeler's pork meatballs, parmesan cheese, roasted garlic, and spicy marinara
\$22/dozen

THAI TURKEY MEATBALLS

With ginger, cilantro, lime, and green curry broth
\$22/dozen

BUTTERNUT SQUASH SKEWERS

\$25/dozen

MAC & CHEESE BITES

\$29/dozen

SALMON AND CUCUMBER CUPS

Citrus-cured salmon in cucumber cup with crème fraîche and dill
\$29/dozen

MINI SHEPHERD'S PIES

Traditional savory meat pie topped with buttery whipped potatoes
\$34/dozen

ITALIAN STUFFED MUSHROOMS

Blend of farro, sautéed vegetables, parmesan, and crispy panko topping
\$28/dozen

CROSTINI

ROASTED BEETS

Whipped goat cheese and baby arugula
\$22/dozen

BUTTERNUT SQUASH

Whipped ricotta and sage
\$22/dozen

SLIDERS

\$38/dozen

TRADITIONAL

Mini beef patties topped with housemade pickle chips, cheddar, and garlic aioli

PULLED PORK

Slow-braised pork tossed in sweet and smokey housemade BBQ sauce

MUSHROOM & BLACK BEAN BURGER

With red pepper aioli and caramelized onions

NASHVILLE HOT CHICKEN

Hand-breaded chicken breast tossed in hot sauce topped with pickle and vinegar cole slaw

EGGPLANT CAPONATA

Pine nuts, raisins, and balsamic
\$22/dozen

WILD MUSHROOM DUXELLE

Roasted shallot, blue cheese, and balsamic
\$22/dozen

ROASTED LOCAL APPLE

Bacon jam and brie
\$22/dozen

BEEF CARPACCIO

Garlic aioli, fresh horseradish, and baby arugula
\$26/dozen

SHAVED PROSCIUTTO

Fresh mozzarella, MightyVine tomato, and basil pesto
\$26/dozen

CAPRESE

Fresh mozzarella, MightyVine tomato, and basil pesto
\$22/dozen

TOMATO BRUSCHETTA

\$28/10–12 servings
\$56/25–30 servings

SMOKED SALMON

Whole grain mustard, pickled onion, and chives
\$32/dozen

CITRUS CURED SALMON

Capers, creme fraiche, and dill
\$32/dozen

Beverages

COFFEE & HOT TEA

Locally roasted Paramount coffee
and premium Rishi teas
\$22/1 gallon
\$55/3 gallons

HOT CHOCOLATE

Choose from spiced dark chocolate
or classic milk chocolate
\$26/1 gallon
\$70/3 gallons

FRESH-SQUEEZED ORANGE JUICE

\$15/carafe

BOTTLED ORANGE, CRANBERRY, APPLE JUICE

\$2.50 each

SMERALDINA NATURAL ARTESIAN WATER

Originating from Sardinia, Italy
\$1.90 each

PERRIER BOTTLES

\$2.50 each

LACROIX SPARKLING WATER

Assorted flavors
\$2.50 each

AGUA FRESCA

Popular blends include
pineapple-cilantro, watermelon,
and orange-hibiscus. Ask for
seasonal varieties
\$20/gallon

CRAFT SODAS

Ask for local varieties

SODAS

Coke, Diet, and Sprite
\$1.90 each



Bar Packages

For your convenience, ChefField offers complete bar service for every occasion
2 hour minimum
Requires on-site service staff

FULLY LOADED BAR

BEER, WINE & SODA FULLY LOADED BAR

Beer Three offerings including two domestics and one imported

Wine Three offerings including Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, and Prosecco (varietals vary)

Top Shelf Liquor to Include Tito's Vodka, Hendrick's Gin, Maker's Mark Bourbon, Dewar's Scotch, and Bacardi Rum

Includes Coke, Diet Coke, Sprite, Ginger Ale, cranberry juice, orange juice, lemons, limes, olives, tonic, club soda, bottled water, 9oz disposable cups, 12oz disposable cups, cocktail napkins, and ice

BEER, WINE & SODA

BAR PACKAGES

Beer Three offerings including two domestics and one imported

Wine Three offerings including Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, and Prosecco (varietals vary)

Includes Coke, Diet Coke, Sprite, bottled water, 9oz disposable cups, 12oz disposable cups, cocktail napkins, and ice





We are always happy to design custom menus and service styles for your special events.

Please contact us to begin planning for your event.

COCKTAIL PARTY

Craft cocktails, passed hors d'oeuvres, well-appointed service. This is the cocktail party you've always wanted to throw.

FORMAL DINNER

A seasonally inspired menu served in multiple courses with wine pairings or a full-service bar coordinated around the nature of the event.

CONFERENCE MEETINGS

Move seamlessly from morning meetings to a banquet lunch into snacks for your afternoon sessions.

OUTDOOR BBQ

House-smoked meats, grilled vegetables, and Southern-inspired sides. The perfect picnic!

NETWORKING EVENT

Buffet service and light dinners. Perfect for events where conversation is the focus.



ORDERING—WE'RE HERE TO HELP!

To place your order, call or email us (catering@cheffieldevents.com) between 8 AM and 4 PM, Monday through Friday. Orders requested outside of these hours will be processed the next business day.

Orders require a \$150, 12-guest minimum.

Weekend orders require a \$1,000 food and beverage minimum.

We ask that all catering requests are placed a minimum of two business days prior to your event. Larger events require additional lead time.

Though we try to accommodate all requests, those placed less than two days prior to the event may be subject to a rush fee.

Orders canceled less than two business days prior to the event may result in a 50% cancellation fee.

Orders canceled without 24 hour notice will result in charges for the full purchase order.

PAYMENT

Payment is due in full prior to delivery. House accounts are available to frequent customers.

EQUIPMENT

Charges will apply for any missing or damaged equipment