

Chatterpaul's

Chef At Home Set Menu

(Cocktail-Style Appetizers)

***Minimum 10 pieces per item**

****All orders must be placed and confirmed no less than 5 business days prior to your event**

****Menus and menu prices subject to change without notice****

SOUPS/SALADS

Caesar Salad Mini \$4

Mini Mixed Greens \$4

Chef's Soup of the Day Shooter \$1.50

WRAPS \$4

** all wraps are prepared with caramelized onions, lettuce, tomato, fruit salsa and mixed cheese*

Beef

Chicken

Shrimp

Seafood (seasonal)

Curried Lamb

Jerk Chicken

MINI SLIDERS \$5.50

Pulled Pork with a red currant brandy reduction

Gorgonzola Stuffed Lamb

Beef

Fish Cake with a chipotle aioli

Blackened Salmon with cucumber dill and red pepper aioli

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****Menus do not include beverages****

January 2020

Chatterpaul's

ASSORTED PHYLLOS \$3.50

Escargot & Basil Pesto

Roasted Red Pepper

Goat cheese & Spinach

Mixed Veg & Shrimp

Curried Vegetable

Cranberry & Brie

Spinach & Feta

FINGER FOODS

Pork Ribs smothered in hoisin lemongrass BBQ sauce \$5

Coconut Shrimp \$4

Lobster Spring Rolls \$4.50

Veggie Spring Rolls – Hot or Cold \$4

Bruschetta \$2.50

Garlic Bread, Cheese Bread or Garlic / Cheese Bread \$2.50

Shrimp and Pork Dumplings

(2 pieces per order) \$2.50

CHICKEN

Chicken Satay skewers \$3.50

Drumstick Lollipops \$3.50

(Jerk, Lemon Pepper, Curry)

BEEF

Hoisin Beef Satay skewers \$3.50

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SEAFOOD

Maple-infused bacon wrapped scallops in chili-cilantro marinade \$6

Mini Sushi cakes – topped with smoked salmon & wasabi ginger aioli \$4

Seafood-stuffed Jumbo Shrimp – lobster, crab, salmon with Pernod, lobster cream \$8.50

Crab and Shrimp Cake with chipotle ginger aioli \$4.50

Fish cake (no shellfish) with tomato lemon aioli \$4.50

Wild berry –glazed Salmon on asparagus skewers \$4

MINI DISHES

Squash Ravioli \$5

Lobster Ravioli \$5.50

Mini Seafood Risotto \$6

Mini Veggie Risotto \$4.50

Shepherd's Pie \$7

SHARING PLATTERS

Cedar Planked Brie with Fried Tortilla Chips \$17.95

Flash Fried Calamari \$17.50

DESSERTS

Crème Brule Mini \$5.50

Chocolate Tart \$5.50

Mini Apple Crumble \$5.50

Cheese and charcuterie board available upon request

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Chatterpaul's

Chef At Home Set Menu

(Dinner - Diamond)

****add cocktail hour starter platter \$12 per person****
(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizer

Asian style Pork & Shrimp Dumplings

with a soya ginger aioli

or

Crab Cake & Coconut Shrimp

served with a chipotle aioli

or

"Chatterlicious" Salad

*Poached pear, caramelized onion, goat cheese,
chili-candied nuts on a bed of greens with orange, maple vinaigrette*

Mains

Chicken Parmesan

*sun-dried tomato, basil & goat cheese-infused marinara, black olives,
and roasted red peppers, over pasta topped with three cheeses*

or

"Chatter Rib"

beef back rib, braised in Moroccan spices over mash with vegetables

or

Salmon Filet

pan seared and oven roasted, served atop basmati rice with herb lemon cream sauce

or

Vegetarian Ravioli

Dessert

Chef's Sweet of the Day or House Made Mini Crème Brule

\$44.00+ HST

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Chatterpaul's

Chef At Home - Set Menu

(Dinner Platinum)

****add cocktail hour starter platter \$12 per person****
(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizers

Tropical Arugula Salad

*with mango, tangerine, radish, fig, and papaya
served with a maple, orange vinaigrette*

or

Seafood Vol au Vent

*escargot, shrimp, and tender lobster meat
in a crispy pastry, with a rich curry coconut cream sauce*

Mains

Surf and Turf

*6oz NY striploin topped with black tiger shrimp
over tarragon-mascarpone mash potatoes & fresh vegetables with a wild berry peppercorn reduction*

or

“Chatter Rib”

beef back rib, braised in Moroccan spices over mash with vegetables

or

Atlantic Salmon

*rubbed with roasted red peppers, atop mushroom ravioli
with a lobster dill cream sauce*

or

Lemon Curry Jerk Chicken

mounded on tropical rice with a red Thai coconut cream sauce

or

Vegetarian Ravioli

Dessert

Chef's Sweet of the Day or House Made Mini Crème Brule

\$49.00+ HST

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Chatterpaul's

Chef At Home Set Menu

(Dinner Crystal)

****add cocktail hour starter platter \$12 per person****
(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizers

Chatterpaul's Arugula Salad

*with mango, tangerine, radish, fig, and papaya
served with a maple, orange vinaigrette*

or

Lobster Spring Rolls (2pc)

*Filled with grilled lobster and vegetables, roasted jalapeno,
roasted red pepper and five cheeses accompanied by an orange ginger aioli*

Mains

Steak & Shrimp

*10 NY Striploin topped with black tiger shrimp
over tarragon-mascarpone mash potatoes & fresh vegetables
with a wild berry peppercorn reduction*

or

Seafood Linguine

*Salmon, mussels, shrimp, & squid served in a tarragon dill
cream sauce over fresh pasta*

or

Stuffed Chicken Supreme

*Stuffed with asiago, jalapeno jack, roasted red peppers and asparagus,
perched on caramelized onions & garlic infused mini potatoes
accompanied by a kahlua herb cream*

or

Vegan Squash

*Acorn squash stuffed with cilantro-infused dahl
and chipotle primavera vegetables*

Dessert

Chef's Sweet of the Day or House Made Crème Brulee

\$59.00+ HST

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