

ANGELA MCCROVITZ

chef



ANGELA MCCROVITZ
CJEF



515-343-7997 * chefstableusa.com

contact: 515.343.7997
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chef@chefstableusa.com



ANGELA MCCROVITZ

CHEF

about us

Your event deserves the perfect catering partner.

We are committed to providing an unforgettable experience through innovative and creative cuisine, and outstanding service.

For a tailored package, and catering information please contact our event specialist - @ Chef's Table Catering (chef@chefstableusa.com)

Chef's Table USA is committed to sourcing the best single ingredients available at the right time from the right supplier, and maximizing our purpose-built kitchen and team of chefs to best utilize each of those raw ingredients. Working with premium and local seafood and beef suppliers, artisan cheese producers and quality local fruit and vegetable growers, we are able to develop inspiring, seasonal driven menus that will bring the best produce to your table. Our front of house team passionately believe that food and service are fundamental to the success of any event - large or small.

WE WELCOME THE OPPORTUNITY TO SERVE YOU.

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ORIGINAL...TASTY FOOD

BEAUTIFULLY PRESENTED

OUR PHILOSOPHY

Chef Angela offers creative options for local, regional and global cuisine tailored to your event needs.

Chef Angela uses as much locally sourced, fresh seasonal produce as possible to provide innovative and delicious food to tempt all palates.

Allow us to create a menu to satisfy your needs, inspire your guests and meet your budget. From petite canapés and elegant hors d'oeuvres to a casual family style or multi-course dinner service, Chef Angela caters the parties you want to attend.

Chef Angela caters events throughout the Region and is familiar with local venues.

Let us help you find just the right customized menu for your special event.

Chef Angela offers full service catering from your first call to our post event follow up. From menu creation, and beverage suggestions to coordination of vendors and other logistics, we can provide you and your event with as much support as you require – ensuring a smooth event from start to finish.

CHEF'S  TABLE

artfully constructed
catering menus



2021 menu

chef angela mccrovitz

OWNER



chef@chefstableusa.com
515-343-7997
www.chefstableusa.com

2644 west 65th place
merrillville, IN 46410

PRICING

ALL MENUS ARE CUSTOMIZABLE

ALL MEALS INCLUDE, SALAD OF CHOICE, STARCH,
VEGETABLE, BREAD AND BUTTER BASKET, WATER &
LEMONADE

CHICKEN

BUFFET \$29 PP

FAMILY STYLE \$31 PP

PLATED \$37 PP

SEAFOOD MARKET PRICE (RANGE 32-44)

BEEF, PORK, LAMB

BUFFET \$34 PP

FAMILY STYLE \$36 PP

PLATED \$40 PP

VEGETARIAN 30.00 PP

CHEF'S  TABLE

EUROPEAN STATIONS

3 STATIONS	\$39	PP
4 STATIONS	\$43	PP
5 STATIONS	\$51	PP



APPETIZERS

SIMPLE ELEGANCE

\$4 per person vegetarian
\$5 per person chicken
\$5 per person beef
\$6 per person seafood

SERVED BUTLER STYLE

Assorted Mini Quiche

Beef Empanadas

Bruschetta

Wings (buffalo style)

Crab Cakes

Chicken Satay

Bacon Wrapped Scallop

Coconut Shrimp

Fried Green Tomato

Stuffed Mushrooms (veg or sausage)

Vegetarian Spring Rolls

Shrimp Bloody Mary Shooters

Mini Burger Sliders

Meatballs (BBQ, swedish, marinara)

Mini Phyllo Cups filled with spicy buffalo chicken

Wrapped Asparagus with Prosciutto

Mini Croissants with Chicken Salad

Smoked Salmon on Cucumber

Mini Shrimp & Grit Cake

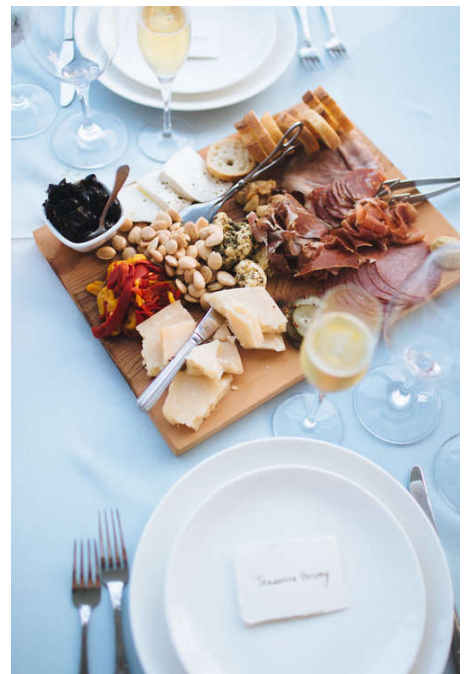
Potato Boats

Caprese Skewers

Spanokopita

Buffalo Deviled Eggs

CHEF'S  TABLE





ENTREES

EPICUREAN DELIGHTS



FROM THE SEA

Atlantic Salmon Filet

Lemon Pepper Pan Seared, Pistachio Crusted, or Blackened

Salmon Wellington

Fresh salmon, wild mushroom, spinach, wrapped in puff pastry.

Southern Tilapia Filet

Fresh filet prepared Cajun style.

Lake Perch Fresh, Ocean or Walleye

pan fried or deep fried.

FROM THE RANCH - BEEF

Classic Filet of Carved Roast Beef

rubbed with sea salt and black pepper and finished with wild mushrooms and cognac cream.

Oven Roasted Prime Rib

Perfectly seasoned cooked medium to medium rare with au jus

Steak Diane

Seared tournedos of beef tenderloin with a classic Diane sauce of mushrooms, Dijon and sherry.

Braised Beef Short Ribs

Marinated in merlot peppercorn gravy

Beef Wellington

filet wrapped with mushroom, spinach & french pastry



FROM THE RANCH - PORK / LAMB

Garlic Stuffed Pork Medallions

Tenderloin of pork stuffed with garlic, grilled and finished with wine and garlic brown sauce.

Mustard Pecan Encrusted Baby Lamb Chops

Center cut Australian lamb

BBQ Ribs (spare or Baby Back)

Bourbon Glazed Ham with Pineapple Brown Sugar

FROM THE RANCH - CHICKEN

Chicken Provencal Florentine

Marinated chicken breast with spinach florentine sauce, grape tomatoes

Chicken Saltimbocca

Breast of chicken stuffed with prosciutto and smoked Gouda.

Chicken Cacciatore

Tender breast of chicken prepared "hunter style" smothered in tomatoes, garlic, olives, onions, and bell pepper.

Chateau Earl Grey

All white meat chicken, broccoli, cheddar wrapped in a phyllo purse with champagne sauce.

Fried Buttermilk Chicken

Stuffed Chicken Breast

with pimento cheese, roasted red pepper, spinach

Chicken Marsala

with caramelized onion, mushroom, artichoke hearts

VEGETARIAN

Eggplant Parmesan

Vegetable Lasagna

Mushroom Alfredo

Stir Fry Vegetable with Quinoa

Linguini Primavera





SALADS

SIMPLE ELEGANCE

choose 1

CHEF'S  TABLE



The following salads will be served at your table with an assorted Artisan roll and bakery basket and elegant herb garnished butter balls. We are committed to using locally grown and sustainable products wherever possible. It is this commitment that we utilize local resources for many of our greens and produce options.

BUFFET SALADS

Mediterranean Orzo Salad Rotini Pomodoro

Rotini Pomodoro

Sun Dried Tomato Pasta Salad with Feta & Fresh Basil

Southwest Farfalle Pasta Salad with Chicken

Asian Slaw, Crunchy Noodles and Sesame Soy Vinaigrette

Italian or Creamy Penne Pasta Salad

Broccoli Salad with Red Onion, Carrot, Raisins

Potato Salads Choose from double baked with chives, cheddar and bacon, Dilled redskin, or warm German

Marinated Button Mushroom & Artichoke Salad

Three Cheese Tortellini with Sun Dried Tomato Pesto

Roasted Vegetable Couscous Salad

Cole Slaw

Carrot Slaw

GREEN SALADS

Tossed Mixed Greens Salad Traditional favorite - cucumbers, tomatoes, olives and garlic croutons cranberry vinaigrette

Classic Wedge Salad Baby Iceberg lettuce, grape tomatoes, chopped bacon, red onion and smoked bleu cheese dressing

Tossed Caesar Salad Fresh romaine lettuce tossed with traditional Caesar dressing, garlic croutons and fresh parmesan

Fresh Strawberry Spinach Salad Baby spinach with fresh strawberries, red onion, roma tomato and strawberry poppy seed dressing

Mandarin Mesclun Salad Mesclun greens with mandarin oranges, toasted walnuts, roma tomato, red onion and citrus vinaigrette

Date and Pear Salad Mixed field greens, poached pears, dates, toasted almonds and blackberry vinaigrette

Belgian Endive Salad Gorgonzola cheese, chopped bacon, candied pecans, granny smith apples and minted cucumber vinaigrette

Caprese Layered heirloom tomato, mozzarella, prosciutto, fresh basil, white balsamic vinaigrette

Santa Fe Salad Mixed greens, roasted corn, black beans, cheese, tortilla strips, tomato, spicy peanut lime cilantro vinaigrette

BBQ Ranch Salad Mixed greens, avocado, tomato, grilled corn, black bean, cucumber, BBQ ranch dressing, crispy onion strips



STARCH & VEG

SIMPLE ELEGANCE

CHOOSE 2 (1 STARCH & 1 VEG)



POTATOES & STARCH

Oven Roasted Baby Red Potatoes Your choice of pesto, rosemary and garlic or parmesan

Yukon Gold Mashed Your choice of roasted garlic, cheddar, pesto or wasabi

Idaho Baked Potato Sea salt and olive oil rubbed with sour cream, fresh butter, chives

Au Gratin Potatoes

Scalloped Potatoes

Sweet Potato Souffle

Au Gratin Potatoes

Tri Color Roasted Potatoes Yukon gold, baby reds, and sweet potatoes with rosemary and olive oil

Minted Lemongrass Jasmine Rice

Roasted Sweet potatoes with Chipotle and Cilantro

Mashed Sweet Potatoes with Maple Butter

Hunter's Potatoes Whole baby potatoes, smoked sea salt, tri colored pepper and olive oil

Macaroni & Cheese

Baked Ziti

Pimento Cheese Grits or Plain Butter

Dirty Rice

VEGETABLES

Steamed Asparagus with Crème Fleurette

Cauliflower Au Gratin

Baby Carrots With brown butter, dill and bread crumbs

Steamed Fresh Green Beans Your choice of traditional, feta and onion or sweet and sour with bacon

Sunburst Roasted Blend Zucchini//Squash With basil olive oil

Fresh Steamed Blend Vegetables

Roasted Root Vegetable Blend

Asian Sauté Shiitake mushrooms and snap peas sautéed with raisins and leeks

Traditional Cream Spinach With onion, garlic, nutmeg, baked and topped with parmesan bread crumb topping

Steamed Broccoli

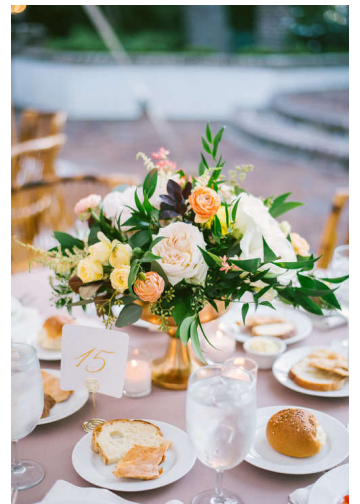
Brussel Sprouts Fresh basil parsley pesto, shaved celery

Edamame Succotash Corn, red pepper

Collard Greens

Baked Beans

Candied Sweet Potatoes





EXPERIENCE STATIONS

CUSTOM EUROPEAN STATIONS

Create an amazing event with the elements of style, décor and interactive chef prepared food stations. Browse our wide array of stations selections to create the perfect splash of style for your event. In addition to the many selections we've presented here, we would be happy to create something to fit perfectly for your vision. All stations include basic themed décor based on the station, linens and station equipment. In addition, simple floral décor is included to match the theme of your event. Let your imagination run free!



CHOOSE 3 STATIONS 39 PER PERSON

CHOOSE 4 STATIONS 43 PER PERSON

CHOOSE 5 STATIONS 57 PER PERSON

CHOOSE 6 STATIONS 69 PER PERSON

ASIAN STATION

Asian Station Three pepper steak with shitake mushrooms and hoisin sauce Cashew chicken Vegetable Lo Mein in mini "take out" baskets Steamed Thai lemongrass jasmine rice Fortune cookies

BELLA ROMA

Penne pasta ala vodka Pork osso bucco Gemelli alfredo with bay scallops Tossed Caesar salad with anchovies and shaved parmesan Antipasto platter with imported meats Cheeses, olives and Tuscan breads

THE CARVERY

Carved roasted Fleur de Sel NY strip loin Carved smoked turkey Accompanied by balsamic caramelized onions Grilled red peppers Wild mushroom ragout Tarragon horseradish cream Cranberry jalapeno jelly and green peppercorn sauce Assorted fresh baked rosemary artisan rolls Ciabatta squares and mini croissants

EINS, ZWEI, DREI GERMAN STATION

Pan fried Wiener Schnitzel with lemon butter (Choose between chicken, pork or veal) Beef Rouladen, Homemade spaetzle, pretzel bar Braised red cabbage



EXPERIENCE STATIONS

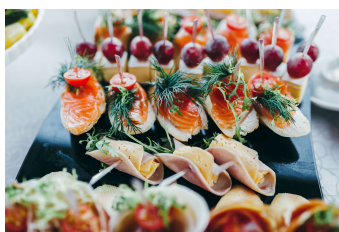
CUSTOM EUROPEAN STATIONS



COMFORT CLASSIC

*Tomato soup shooters with petite grilled cheese sandwiches Lobster
mac and cheese Martini's Mini Cherrywood bacon wrapped
meatloaf with crispy onion strips Southern fried chicken strips
Mashed potatoes & gravy*

RISOTTO MARTINI BAR



*Let our chef's know which of the following ingredients you would like. They
then sauté these right in front of you and top creamy parmesan Arborio rice
(risotto) With your ingredients. All served in attractive martini glass. (choose
from shitake mushrooms, bell peppers, red onion, olives, roast chicken, shrimp,
Maryland crab, shaved parmesan, chives and fresh basil)*

MASHED POTATO MARTINI BAR

*All served in attractive martini glass. Choose from artichoke hearts, hearts of palm, roasted peppers,
bacon, chives, red onion, capers, olives and cheeses. Choose two of our unique blends of mashed
potatoes: wasabi, roasted garlic, green onion pesto, Wisconsin cheddar or original Yukon gold*

BRING ON THE GREENS

*Shaken, not stirred comes our salad martini station. Our salad mixologists
(chefs) will make you a unique creation. Featuring ingredients such as local
greens and sprouts, tomato, assorted chef prepared dressings, fruits and crudités.
This station will amaze in both appearance and freshness.*

BIENVENIDOS MEXICAN STATION

*Queso Fresco Quesadillas with Pico De Gallo, avocado and fresh sour cream
Shredded chicken enchiladas Saffron rice Mini fish tacos with cilantro tomatillo
salad Carne Asada tacos with corn tortilla, marinated in lime and pepper*

VIE DE FRANCE

*French onion Chevre crostini with roasted pepper Aioli melted Swiss Veal Provencal
Baked halibut with olive tapenade Mini French baguettes and croissants*

EXPERIENCE STATIONS

CUSTOM EUROPEAN STATIONS



ULTIMATE SEAFOOD AND SHELLFISH STATION + \$12

Hot Seafood Selections featuring... Lobster & crab cakes with lime cilantro remoulade Mussels steamed in white wine and shallot butter with roasted grape tomato and garlic Pan seared Sushi grade Abi with wasabi cream

Chilled Seafood Selections featuring... Chilled jumbo gulf shrimp Ceviche accompanied with tabasco, sun-dried tomato remoulade, lime cilantro Aioli, lemons, drawn butter and classic cocktail sauce



GRECIAN DELIGHT STATION

Lamb shishkabobs with dill yogurt Dip Baked cod with garlic sauce Rice pilaf with orzo Pita chips with roasted pepper hummus, spicy feta, Tziki sauce

PICNIC ANYTIME

Country style braised and BBQ spare ribs, sweet, tangy and tender Crispy honey stung fried chicken Creamy red skinned potato salad Vine ripe tomato, seedless cucumber and red onion chopped salad laced with Italian vinaigrette Gourmet knot dinner rolls and herb whipped butter

LAKE FRONT

Roasted superior white fish with butter, lemon, almonds and parsley Steamed fresh broccoli florets Sliced red potatoes or wild rice pilaf Choice of any specialty green salads with hand crafted dressing Soft pull apart dinner rolls with whipped butter

SOUTH SIDE OF THE CITY

Perfect parmesan pounded chicken breast, slow simmered in marinara, three cheeses Wedge cut roasted parmesan and herb potatoes Bruschetta pasta salad with large shell pasta, mozzarella, tomato, red onion, basil, vinaigrette Grilled Vesuvio style fresh vegetable medley Fresh tomato focaccia bread with pesto dipping oil

OVER THE BORDER

Marinated steak, sliced thin and tossed with pepper and onions Crisp pepper jack cheese quesadilla wedges with sour cream Homemade chunky guacamole with tri color tortilla chips and fire roasted tomato salsa Romaine salad, roasted corn, black beans, tomato, red onion, cucumber, black olives, cilantro citrus vinaigrette

EXPERIENCE STATIONS

CUSTOM EUROPEAN STATIONS



CHICAGO STYLE

Steamed Vienna beef hot dogs, Maxwell street polish and grilled Italian sausage sliders Sided with: tomato wedges, cucumber, stewed peppers, sauerkraut, onions, ketchup, mustard, relish, spicy jardinière, soft Turano buns, creamy homemade coleslaw, Italian pasta salad and rustic kettle chips

TUSCAN VINEYARD TASTING

Seared beef tenderloin Carpaccio with roasted garlic salad, shaved parmesan, rustic antipasto olive Bruschetta bar with vine ripe tomatoes, fresh basil, grilled olive oil crostini Pesto pasta salad with wine vinaigrette

JAMAICAN JERK ISLAND

Jamaican jerk skewer with pineapple marinated with lime, cilantro and Rum Coconut Shrimp Macadamia crusted goat cheese lollipop skewers wrapped around green grape Smoked bacon jam crostini Cuban house smoked pulled pork sliders, pickle, mustard slaw Pina Colada Cake



THE CENTER OF MOSCOW

Porcupine meatballs with dill cream gravy Roasted beet crostini with goat cheese and caramelized onion Russian pancake blini with smoked salmon, shaved red onion, caper Poor man's caviar spread on Russian black bread (roasted eggplant and red pepper spread) Borscht soup shooters with sour cream and green onion garnish Reuben phyllo cups

EUROPEAN MINI'S DESSERT STATION

Coffee & Decaf Coffee with Assorted Flavoring Syrups Chocolate Stir Sticks, Whipped Cream & Cinnamon Hand Dipped Chocolate Creations (strawberries, apricots, cashews, pretzel rods) Mini Éclairs, Cream Puffs, French Pastries, Petit Fours



bar packages

UPGRADES AVAILABLE UPON REQUEST ADDITIONAL HOUR \$11 PER PERSON

3 Hour Beer & Wine Package \$19.00 per person (bar closed during dinner)

Wines: Cabernet Sauvignon, Merlot, Moscato, Chardonnay, White Zinfandel
Beer: Miller Lite, MGD, Amstel Light

3 Hour Standard Bar service \$25.00 per person (bar closed during dinner)

Wines: Cabernet Sauvignon, Merlot, Moscato, Chardonnay, White Zinfandel

Beer: Miller Light, MGD, Coors, Coors Light, Amstel Light

Liquors: Seagrams 7 Whiskey, Jack Daniels, Jim Beam Bourbon, J&B Scotch, Tanqueray Gin, Beefeater Gin, Smirnoff, Tito's Vodka, Bacardi Light & Gold Rum, Malibu Rum, Jose Cuervo Tequila

Bar Mixers, garnishes, soda and juice

3 Hour Premium Bar service \$31.00 per person (bar closed during dinner)

Same as 3 hour standard package PLUS:

Beer: Stella, Heineken, Corona

Premium Top Shelf Liquors: Grey Goose, Bombay Gin, Captain Morgan, Johnnie Walker, Crown, Wild Turkey Bourbon, Makers Mark, Glenlivet, 1800 Tequila, Patron, Chambord, Cointreau, Hennessy and Remy

Cash Bar

Beer Domestic	4
Beer Imported	5
Beer IPA	6
Wine	4
Soft Drinks	2
Mixed Drinks Well	7
Mixed Drinks Top Shelf	10
	\$18 PER BOTTLE
Champagne Toast	110
Champagne Toast Non Alcoholic	
Signature Drinks	Varies



Bartender fee of \$75 per staffed bartender per 100 guests