

Rent-A-Chef Catering
3 Collegeview Ave.
Poughkeepsie, NY 12601

(845) 485-8411

Chef-Proprietor
Susan Wysocki

Hors D'oeuvres & Platters

Caramelized Baked Brie—Caramel topped brie with toasted almonds. Served warm with bread and crackers. A beautiful presentation!

Sm. (6-10 people) \$40.00 Lg. (15-25 people) \$80.00

***California Rolls**—A sushi bar favorite! Served with wasabi, pickled ginger and soy dipping sauce. \$3.50 p.p. (3 pieces per serving)

***Nori Stacks**—Smoked salmon layered with nori seaweed, sushi rice and thinly sliced cucumbers. \$5.00 p.p. (3 pieces per serving)

Chicken Satay--Marinated chicken breast skewers served warm with dipping sauce. \$3.00 p.p. (3 pieces per serving)

Gourmet Cheese Platter—a fine selection of domestic and imported cheeses served with crackers and bread. \$5.00 p.p.

Crudités—A basket of seasonal cut vegetables served with dip. \$3.00 p.p.

**Also available as a plated appetizer.*

Appetizers

Potato Gnocchi with Shitake Mushrooms—Sautéed with oven roasted tomatoes, zucchini & basil pesto. \$8.00 p.p.

Herbed Risotto Cakes—Served with wild mushrooms, green beans & lemon vinaigrette. \$7.00 p.p.

Summer Rolls—Rice paper rolls with noodles, julienne vegetables, pickled ginger & soy dipping sauce. \$5.50 p.p.

--Add shrimp or grilled chicken for \$7.50 p.p.

Soups

Carrot Ginger Puree—Flavorful vegetarian soup with a touch of cream.. \$4.50 p.p.

Creamy Corn Chowder—Fresh sweet corn, potatoes & rosemary in a light cream broth. \$5.50

Summer Gazpacho—The classic chilled tomato soup. A perfect starter. \$4.50 p.p.

**Prices listed do not include service, set-up and delivery of product.*

3 Collegeview Ave., Poughkeepsie, NY 12603 485-8411

Salads

Spinach & Jicama Salad—Topped with strawberries, toasted hazelnuts & raspberry vinaigrette. \$6.00 p.p.

Mesclun—Baby field greens & seasonal vegetables topped with spiced walnuts, orange sections & blue cheese vinaigrette. \$5.00 p.p.

Iceberg Wedge- Topped with seasonal veggies & crumbled blue cheese vinaigrette. \$5.00 p.p.

Entrées

Red Chile Seared Scallops—Served with jalapeño grits & seasonal vegetables. \$20.00 p.p.

Chicken Provencal—Marinated chicken breast served with roasted vegetables & herbed cous-cous. \$15.50 p.p.

Seared Spiced Salmon—Served on a bed of corn, potato & arugula salad. \$18.00 p.p.

Grilled Spicy Pork—Jerk marinated tenderloin topped with mango salsa. Served with coconut rice & seasonal vegetable. \$16.00 p.p.

Cioppino—Classic seafood stew in a light broth topped with a savory crouton. \$20.00 p.p.

Blackened Beef Filet—Spiced seared beef tenderloin served with corn & pepper sauce & roasted potatoes. \$25.00 p.p.

Desserts

Baby Cakes—Our trademark dessert! Individually decorated cakes plated and beautifully garnished. \$5.00--\$6.50 (Selection may vary)

Cake Choices

White Chocolate Raspberry Mousse

Chocolate Mousse Bombe

Opera Slice

Classic Carrot Cake

Chocolate Hazelnut

Fruit Tartlets—Available with Fresh Seasonal Fruit, Lemon Curd, Chocolate Mint or Chocolate Pecan. A perfect way to end a meal! \$4.50

Baby Cookie Platters—A fine assortment of our café favorites all in bite size portions. Chocolate chip, oatmeal raisin, assorted butter cookies and palmiers. \$2.50 p.p.