Plat Du Jour

## PARTY TRAYS & APPETIZER PLATTERS

<u>Appetízer Platters</u> Chef Patrick's Award-Winning Crab Cakes \$125 Shrimp Cocktail \$105 Scallops Wrapped in Bacon \$110 Veggie/Chicken/Steak/Shrimp Satay Skewers \$70-\$90 Caprese Skewers \$75 Lamb Meatballs w Tzatziki \$85 Pear, Goat Cheese, and Fig Phyllo Cups \$85 Vegetable Ratatouille on Sweet Potato Chips \$90 Spanakopita Triangles \$80

## <u>Pasta Party Trays</u>

Chicken Parmesan W/ Pasta \$80half/\$160full Chicken Masala W/ Pasta \$80half/\$160full Paula's Meatballs W/ Pasta \$75half/\$150full Shrimp Scampi W/ Pasta \$85half/\$170full Chicken Piccata W/ Pasta or Rice \$80half/\$160full Four Cheese Ravioli W/Bolognese \$90half/\$180full Eggplant Parmesan Bake \$75half/\$150full Macaroni & Cheese \$45half/\$90full

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<u>Chef's Classics</u> Chicken Tikka Masala \$80half/\$160full Chicken Coq Au Vin \$80half/\$160full Pesto, Bruschetta Chicken \$80half/\$160full Grilled Flank Steak Chimichurri \$90half/\$180full Beef Bourguignon \$85half/\$170full

<u>Salads</u> Greek Chopped Salad \$35half/\$65full Classic Caesar \$35half/\$65full Orzo Feta Salad \$40half/\$75full

<u>Soups</u> (Available by the ½ Gallon): Chef's Texas Style Chili w/ Cornbread - \$75½ gallon New England Clam Chowder - \$80 Classic French Onion - \$75 Chef's Award-Winning Vegetarian Chili - \$70 Chicken, Shrimp, and Andouille Sausage Gumbo - \$75

Please inquire about Gluten Free Options and Full Menu Offerings!

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