



Catering Catalog

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Pork Selections

Hickory Berkshire Pork Loin, White BBQ Sauce

Mojo Pork, Hand Pulled, Garlic, Citrus Roasting Jus

Chef B's Famous Carolina Smoked Pulled Pork, Tangy Carolina Sauce

Grilled Duroc Pork Chop Andouille Cajun Cream

Chicken Selections

- Grilled Honey Garlic Chicken Thighs* Sweet Soy Glaze
- Grilled BBQ Chicken Breasts* Apple Cider Brine, House BBQ Glaze
- Mediterranean Grilled Chicken* , Feta, Kalamata Roasted Pepper Olive Tapenade
- Grilled Pineapple Chicken* Hoisin, Scallions, Caramelized Teriyaki Onions
- Seared Marinated Garlic and Herb Chicken* Toasted Garlic Cloves, Herbs, Sherry Pan Reduction
- Balsamic Chicken* Blistered Cherry Tomatoes, Baby Mozzarella, Basil, Creamy Balsamic Chardonnay
- Almond Crusted Baked Chicken* Apple Cider Agave Glaze
- Arroz Con Pollo* Roasted Chilis, Spanish Olives, Onions, Diced Tomatoes, English Peas, Chorizo
- Chicken Lemon* Thinly Sliced, Lightly Breaded Pan Seared Chicken Breasts, Chardonnay Lemon Reduction
- Chicken Milanese* Hand Breaded Chicken Cutlets, Jamon, Melted Mozzarella,, House Pomodoro Sauce
- Buttermilk Pretzel Crusted Chicken* Spicy Brown Mustard Aioli
- Chicken Scarpiello* Ragout of Chicken Thighs, Italian Sausage, Aromatic Tomato, Garlic and Sauteed
- Country Fricassee Of Chicken Thighs* Alabama White Sauce
- Carolina Chicken* Apple Brined, House Smoked Pork Belly Lardons, Brown Sugar Peach Glaze
- Black Truffle and Pecorino Fondue* Chicken Breasts
- Lebanese Za'atar Chicken Kabobs*, Creamy Tahini Dressing
- Chicken Parmesan* Hand Breaded Italian Chicken Cutlets, Crisped Then Covered in Marinara and Mozzarella
- Santa Fe Chicken* Black Beans, Corn, Roasted Peppers, Monterey Jack Cheese
- Buffalo Cream Cheese Stuffed Chicken Breasts*, Gorgonzola Fondue
- Chicken Piccata* Capers, Garlic, Chardonnay
- Chicken Kiev*, Compound Butter Stuffed Chicken Breasts
- Coconut Chicken Curry* Kashmiri Chili Spices with Fennel, Coriander, Cloves

Beef Selections

- Marinated Flank Steak* Charred Onion and Poblanos, Chimichurri
- Roast Leg of Lamb* Roast Moroccan Spices
- Chef B's Famous Hickory Smoked Brisket* House BBQ Sauce
- Beef Adobo* Ginger, Garlic, Brown Sugar and Soy Slowly Braised Tender Filipino Style Beef
- Angus Carne Asada* Salsa Molcajete
- **Balsamic Marinated Skirt Steak* Mascarpone Red Wine Reduction
- **Charred Prime NY Strip*, Roasted Shallot Cabernet Reduction
- **Prime Rib* Natural Roasting Jus, Horseradish Cream
- **Black Angus Boneless Short Ribs* Natural Reduction (Sous Vide)
- **Grilled Colorado Lamb Chops*, House Demi, Mint Gremolata
- **Grilled Filet Of Beef*, Wild Mushroom Demi-Glaze
- **Chateaubriand* Steakhouse Spice Crusted, Cabernet Onion Jam
- **Premium Dry Aged Prime Ribeye or NY Strip* Chef's Compound Butter

Veal Selections

Osso Bucco Braised Veal, Caramelized Mirepoix, Sarah Demi
**Roast of Veal Tenderloin Bourbon Dates*

Seafood Selections

Shanghai Style Glazed Atlantic Salmon
Atlantic Salmon Filet Herbed Dijon Crust, Cranberry Compote
Barramundi (Australian Sea Bass) Sweet and Sour Piquillo Coulis
Garlic and Basil Shrimp House Pomodoro Sauce
Grilled Atlantic Swordfish Fresh Pesto and Charred Tomato
Sweet Korean Chili Garlic Shrimp
Caribbean Snapper Chili Lime Coconut Gastrique
**Coriander Seared Ahi Tuna Steaks* Toasted Shoshito, Miso Ginger Broth
**Chef B's Blue Fin Crab Cakes* House Remoulade
***Pan Roasted Chilean Sea Bass* Country Roasted Shiitake Vinaigrette, Toasted Shishito Peppers
***Baked Lobster Tail and Snow Crab Claws* Drawn Butter, Mustard Sauce
***Seared Diver Scallops*, Maple Pork Belly Lardon, Creamy Meyer Lemon

Salad Selections

Pear Salad Crumbled Goat Cheese, Dried Cranberries, Toasted Almonds, Sweet Dijon Dressing
Summer Beet Salad Fresh Mozzarella, Summer Berries, Ginger Apple Cider Dressing
Classic Caesar House Caesar Dressing, Crisp Romaine Hearts, Garlic and Herb Croutons
Kale Caesar House Caesar Dressing, Fresh Kale Ribbons, Farro, Garlic and Herb Croutons
Winter Garden Salad Organic Greens, Spiced Roasted Nuts, Roasted Butternut Squash, Dried Dates, Goat Cheese, Raspberries, Fresh Blistered Cranberry Vinaigrette
Tortilla Salad Crisp Romaine, Queso Fresco, Baby Tomatoes, Black Beans, Scallions, Roasted Corn, Crispy Tortilla Strips, Chipotle Ranch
Marinated Roasted Beet and Apple Salad Apple Cider Vinaigrette, Feta, Fresh Parsley
The Floridian Fresh Grapefruit, Jicama, Oranges, Cilantro, Assorted Cabbage Ribbons, Mojo Vinaigrette
Carolina 7 Layer Salad Fresh Bacon Bits, Hard Boiled Egg, Tomatoes, English Peas, Red Onion, Cheddar Cheese, Sliced Onions, Iceberg Lettuce, Creamy House Dressing
Roasted Vegetable Salad Quinoa, Chickpeas, Assorted Caramelized Roasted Vegetables, House Tahini Dressing
Spicy Tofu Thai Salad Mixed Cabbages, Marinated Firm Tofu, Toasted Peanuts, Sweet and Spicy Thai Peanut Dressing
The Greek Crisp Romaine Hearts, Greek Feta, Kalamata, Peppers, Red Onions, Persian Cucumbers, Garbanzo, Red Wine Greek Vinaigrette
Summer Spinach Salad Baby Spinach, Bacon, Strawberries, Candied Pecans, Feta, Champagne Strawberry Vinaigrette
California Cobb Chef's Choice Seasonal Lettuce, House Bacon Bits, Hard Boiled Egg, Tomatoes, Cucumbers, Toasted Walnuts, Avocado, Avocado Ranch (Balsamic also Available) *Add Grilled Chicken \$2pp

Side Dish Selections

Freshly Steamed Assorted Farmers Market Veggies

Gruyere Potato Au Gratin

Pan Roasted Brussels Sprouts Lemon Zest, Parmesan and Chardonnay

Aromatic Saffron Jasmine Rice

Roasted Garlic and Herb Potatoes

Baked Polenta Roasted Garlic, Grana, Fresh Herbs

Smashed Yucca Root Parmesan and Herbs

Roasted Yucca Cumin, Roasted Garlic, Caramelized Onions

Brown Sugar and Maple Caramelized Plantains and Gala Apples

Roasted Sweet Potato Fries Seasoned Salt

Latin Black Beans and Rice

Creole Red Beans and Rice

Chef B's Famous Baked Mac and Cheese

**Mashed Potato Bar Sour Cream, Chives or Scallions, Fresh Bacon, Cheddar Cheese, Broccoli*

* Anything with an asterisk is a premium item. Please ask Catering Director or upgrade prices.

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