

WannaBee Chef Catering



Hors D'oeuvres: (per dozen)

Sea scallops with orange-saffron aioli	\$42.00
Truffle pizzettes with tallegio and figs	\$45.00
Crab stuffed deviled eggs	\$42.00
Lamb sliders with caramelized onions, sundried tomato pesto, and arugula	\$40.00
Sage and parmesan crusted chicken	\$32.00
Goat cheese and sun-dried tomato crostinis	\$32.00
Roasted asparagus bundles with smoked salmon	\$42.00
Mini tuna nicoise tartines	\$45.00

Entrees:

All entrees, pastas, salads and sides serve 10-12 people.

Fennel infused seafood bouillabaisse	\$135.00
Stuffed cornish hens with polenta, pine nuts and cranberries	\$130.00
Dijon crusted rack of lamb	\$150.00
Slow cooked salmon with creamy leeks and red wine butter	\$135.00
Plum stuffed pork loin	\$125.00
Red wine braised sausages, caramelized onions	\$130.00
Eggplant Parmesan	\$125.00
Rosemary-olive crusted roast chicken	\$140.00
Crab meat stuffed sole	\$150.00
Grilled chicken breast with mango pineapple salsa . . .	\$145.00

Pastas (all pastas are fresh and homemade):

Fresh fettucini, wild mushroom ragu	\$145.00
Gnocchi with bolognese sauce	\$140.00
Butternut squash and pecorino ravioli, brown butter and walnuts	\$145.00
Parpadelle, shrimp, white bean ragu	\$150.00

Salads:

Mixed greens, roasted acorn squash, pomegranate, brie, pom-orange vinaigrette	\$70.00
Spinach, dried apples, walnuts, blue cheese, balsamic vinaigrette	\$70.00
Baby arugula, fresh plums, prosciutto, goat cheese, champagne vinaigrette	\$70.00
Frisee and radish salad with goat cheese croutons, sherry vinaigrette	\$70.00
Normandy french potato salad, haricot verts, roquefort, walnuts	\$70.00

Sides:

Baked cauliflower and gruyere	\$55.00
Warm brussel sprouts, parsnips and pancetta	\$60.00
Herb roasted baby potatoes	\$45.00
Braised swiss chard with raisins	\$50.00
Honey glazed carrots	\$45.00
Basmati rice pilaf, dried fruits, saffron essence	\$60.00
Haricot verts with orange segments, almonds	\$55.00

Themed Menus (hearty appetizers by the dozen):

Latin - "The Hungry Bull"

Chicken, raisin and olive empanadas	\$35.00
Potatoes with onions and peppers, brava sauce	\$30.00
Pears stuffed with blue cheese, prosciutto	\$40.00
Mushroom, manchego and garlic crostinis	\$40.00
Spicy sausage and cheese tortillas	\$30.00
Salt cod fritters with garlic aioli	\$40.00
Shrimp stuffed peppers, red pepper sauce	\$40.00

Tex-Mex - "Tex Mex Ole"

Shrimp ceviche, red onion, orange	\$40.00
Rice, beans and monterey jack stuffed green peppers	\$35.00
Jalapeno corn cakes, onion marmalade	\$30.00
Mini crispy fish tacos, cabbage slaw	\$40.00
Pork taquito cups, radishes, lime and sour cream	\$35.00
Chicken and wild mushroom quesadilla	\$35.00

Japanese - "Memoirs of a Geisha"

Sushi Bar: California Roll(\$20.00)/Shrimp Tempura Roll (\$23.00)/Philadelphia Roll (\$23.00) Edamame and shitake mushroom spring rolls, plum dipping sauce	\$45.00
Chicken teriyaki skewers	\$35.00
Vegetable Gyozas, soy-chili dipping sauce	\$30.00
Cod with miso, butter lettuce	\$45.00

Mediterranean - "Mid-east feast"

Spicy hummus, pita	\$30.00
Roasted eggplant dip, garlic pita	\$30.00
Grilled lavash pizza with grilled eggplant and red chili oil	\$35.00
Chicken kebabs	\$35.00
Mini falafel, tahini sauce	\$35.00
Mini lamb gyros	\$45.00
Couscous salad with dried apricots, scallions and an orange vinaigrette	\$30.00

Tea Party (Tea Sandwiches)

Gorgonzola, walnuts, watercress mini sandwiches	\$30.00
Cilantro Egg Salad	\$30.00
Tuna Waldorf Salad (tuna, grapes, celery)	\$40.00
Minted radish, with lemon mayonnaise	\$30.00
Prosciutto, mozzarella, basil	\$35.00
Wild mushroom quiche bites	\$35.00
Cranberry Scones	\$30.00

Indian - "Gateway to India"

Garam masala grilled lamb chops	\$75.00
Mini potato and pea samosas, cilantro chutney	\$35.00
Tandoori glazed chicken wings	\$40.00
Paneer kati rolls	\$35.00
Coconut crusted tilapia	\$45.00

Desserts: (serves 10-12)

Assorted cookies (chocolate chips, peanut butter, oatmeal)	\$50.00
Date nut cake with chocolate chunks	\$65.00
Cheesecake with berry compote	\$60.00

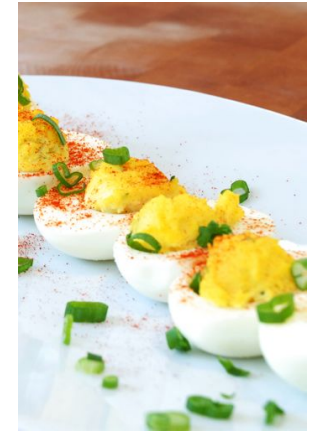
Additional Items

Interested in something else? We can work with you to create any menu to suit your specific needs. We also honor all dietary restrictions and food allergies.

Sample Photos



Truffle Pizzettes



Crab stuffed deviled eggs



Lamb sliders



Seasonal soup shooters



Chicken Empanadas



Citrus glazed shrimp skewers

Ordering Guidelines

Minimum order of \$150.00 for all catering.

To place your order, we require a 50% deposit.

48 hours notice is recommended for all orders.

Prices do not include tax.

Call for seasonal specialties.

Menu and prices are subject to change.

We provide on-site serving staff for special events.

Cancellation Policy

Due to the time involved in the preparation of catering orders, we ask that you give us 24 HOURS NOTICE if you need to cancel your order. If you do not cancel within 24 hours, there will be a *minimum* 50% cancellation fee.

About the Owner



Rama Ginde is the owner of WannaBee Chef, located in Cresskill, New Jersey. She received her training at the Culinary Institute of America and has been certified as a holistic health counselor by the Institute of Integrative Nutrition and Columbia University's Teacher's College. She has also worked as a cook at Jean Georges and a supervisor at Thomas Keller's Bouchon, both in New York City.

Bon appetit!



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Please visit our website at:
www.wannabeechef.com