

Shef Madres

Catering Menu

Passed or Stationary Appetizers & Small Bites

Priced per person.

Minimum of 20 people per item, limit on some items.

Heirloom Cherry Tomato Skewers (seasonal)	\$ 3.25
Eggplant Involtini	\$ 3.25
Polenta Squares (seasonal variations)	\$ 3.25
Bruschetta (seasonal variations)	starting \$ 3.50
Mini Chimichangas w/Crema	\$ 3.75
Mac n Cheese Bites	\$ 3.50
Potato Croquettes (chorizo or leek)	\$ 3.50
Mini BLTs	\$ 3.75
Deviled Eggs	\$ 3.75
Crab Cakes	\$ 4.00
Meatballs - (seasonal variations)	starting \$ 4.00
Stuffed Dates	\$ 3.25
Belgian Endive (seasonal variations)	\$ 3.25
Mini Cubanitos	\$ 3.75
Chicken Salad Cups (curry or classic)	\$ 3.50
Caesar Salad Bites	\$ 3.50
Elote Salad Cups (seasonal)	\$ 3.50
Papas	\$ 3.50
Shrimp Shooters (cocktail or Ajillo)	\$ 3.75
Baby Twice Baked Potatoes	\$ 3.50
Cheese & Charcuterie	starting \$ 5.50
Kebabs & Skewers (shrimp or chicken)	\$ 3.50
Assorted Mini Desserts	\$ 3.25

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Boxed Lunches, Sandwiches, & Platters

Contact for pricing

Grilled Eggplant or Portobello Mushroom
Turkey & Pepper Jack Cheese
Dry Rubbed Tri Tip & Cheddar Cheese
Deli Combo - Cold Cuts & Provolone
Seasonal Flatbreads
Cheese & Charcuterie
Assorted Breakfast Pastries & Bagels

Buffet or Family Style Meals

Contact for pricing

Taco Bar

Includes 2 proteins, corn & flour tortillas, rice, beans, house-made salsas, onions, cilantro, radishes, limes.

Main

Herb Roasted or Grilled Chicken
Dry Rubbed Tri Tip
Carnitas
BBQ Pulled Pork
Pasta Primavera
Pasta Bolognese

Sides

Roasted or Mashed Potatoes
Grits/Creamy Polenta (GF)
Rice Pilaf - seasonal & cultural variations

Salads

Seasonal Harvest Green Salad
Caesar Salad
Pasta Salad
Potato Salad

Plated, Coursed Dinners

Beginning at \$150 per person, \$175 w/wine pairing