

Nats Chef Services

natschefservices@gmail.com

231-655-2129

beesmoothcafe.com

Catering Options

Buffet Style Service

Meats/Mains:

Baked Lemon Pepper Chicken

BBQ or Savory Pulled Pork (served as pulled pork sliders or pulled pork over mashed potatoes)

Citrus Glazed Salmon (with or without pecans)

Chicken Marsala w/mushroom sauce (served over linguine pasta)

Rosemary Beef Tenderloin

Ground Beef Wellington

Starches:

Garlic Butter Mashed Potatoes

Baked Mac and Cheese

Smashed Parmesan Redskin Potatoes

Mushroom Risotto

Rice Pilaf

Vegetables:

Roasted Vegetable Blend (California Blend)

Honey Glazed Mini Carrots

Garlic Parmesan Sauteed Asparagus

Mini Elote Corn on Cob

Salads:

Classic Caesar Salad

Garden Salad

Specialty Salad (BYO) Ranch, Balsamic, French, Italian, Caesar, Blue Cheese

Kid's Meals:

Meatless Spaghetti

Mini Mac n cheeses

Mini cheeseburger sliders

Vegetarian Options:

Vegetarian Lasagna

Power Bowls

Beverage Options:

Coffee – Reg and Decaf (stir sticks, creamer, sweeteners included)

Iced Tea w/Lemon (sweetened or unsweetened)

Lemonade Punch

Flavored Decorative Waters (strawberry & mint; Cucumber & orange, etc.)

Additional:

Linens

Cutlery Kits w/salt & Pepper

Plateware, additional napkins

Cups for beverage service

Lunch Options:

Cold Cut Stacked Subs

Grinder Salad Sandwiches

Cobb Salads

Chicken Salad or Egg Salad on Croissant

Buffalo Chicken Sliders

Lunch Sides:

Baked Mac n Cheese

Rice Pilaf

Garden Salad

Broccoli Slaw Salad

Fruit Salad w/ honey & mint

*Boxed Lunches offered with Great Lakes chips and 2 cookies

Desserts:

Mini Bundt Cakes - available in chocolate lava, lemon curd w/ raspberries or pineapple upside down cakes

Pies - apple, pumpkin, lemon meringue, cherry pies all available

Cookies & Baked Goods - Chocolate Chip, Sugar, Oatmeal Raisin, and some specialty cookies offered. Small pastries such as honeycomb honey cakes, mini cheesecake bites or turnover bites are available.

I am available to discuss your particular dietary and event needs! Please reach out to Personal Chef Natasha at 231-655-2129 or natschefservices@gmail.com Preview some of her work at beesmoothcafe.com

These options are not all encompassing and I am always open to your thoughts and ideas for what you would like for your special day. Thank you for considering Nats Chef Services!

*Please note that consuming raw or undercooked Meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness.