



Gary James t/a CATERED EVENTS by *Semaj*
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“butlered Hors d’ oeuvres”
(Choice of 3)

Bruschetta Proustade

Marinated Grilled Chicken Skewers with your preferred Sauce

Mini Fruit Skewers with Honey Lime Yogurt

Teriyaki Meatballs

California Rolls

Soft Flour Tortillas spread with Herbs Cream Cheese & layered with Smoked Turkey
& colorful Vegetables rolled & sliced into pinwheels

Chicken Wontons

with Shiitake Mushrooms, Spring Onion & Asian Cabbage with Sweet Chili Sauce

Vegetarian Grilled Quesadillas

Roasted Corn, Monterrey Jack Cheese & Cilantro
served with Sour Cream & Fresh Tomato Salsa

Miniature Crab cakes on Proustade

with Lemon Caper Cream

Seafood Canapés

Fresh seafood Salad with fresh Herbs served in a Cucumber Canapé

Marsala Meatballs

Vegetable Spring Rolls

Spinach & Artichoke Dip with tortilla chips



“Entrée Selections”

(Choice of 2)

Encrusted Tilapia with Vanilla Bean Beurre Blanc

Chicken Marsala

Tender Chicken with light seasonings sautéed to perfection
served with a light Marsala Sauce

Shrimp Penne Pasta

with peas, Roasted Pearl Onions & Mushrooms tossed in a Parmesan Tarragon Champagne Cream

Carved Baron of Beef with Demi-Glace

Herb Roasted Cornish Hen

Herb Roasted Chicken Breast with Zinfandel Sauce

Blackened or Grilled Salmon

Chicken Roulade

Roasted Yellow Peppers, Sage, caramelized Onions wrapped in Prosciutto with Pesto Angel Hair Pasta

“Starches Selections”

Oven Roasted Garlic New Potatoes

Rice Pilaf

Garlic Mashed Potato Bar

Oven Roasted Garlic New Potatoes

“Vegetable Selections”

Green Beans Almondine

Sautéed Broccoli with Red Peppers

Vegetable Medley

Spinach with Roasted Garlic