Chopin Mon Ami **Catering**

**Menu 2024- 2025**

**-Chopin Mon Ami Catering started in 2005 and has catered to over 1800 weddings and over 350 corporate events.**

**-We have won “Best of Weddings” for The Knot 11 times.**

**-We are a preferred vendor at:**

**The Bryan Museum, The Trolley Station, The Garten Verien, The Ashton Villa, The Tuscan Courtyard, The Top Gallant Room and Others!**

**Let us Cater your next event!**

**Todd & Judy**

**Hors D ‘Oeuvres**

**Seasonal Fruit and Cheese-** Summer fruits carved and displayed with cube cheeses and gourmet crackers. **$6 per person**

**Cold Seafood Table-**We have a special table that holds crushed/flaked ice and boiled shrimp, oysters’ shooters, and crab claws. This is a hit at large events and looks tremendous as a display. $**15 per person**

**Quartet of Canapés-** Basil Pesto Chicken medley in a mini filo cup, Southern Shrimp medley in a mini filo cup, Spinach mousse in a mini filo cup, and Creamy whipped Brie with toasted almonds and fruit chutney in mini filo cup. **$7 per person**

***Island Shrimp over Ice-*** We pick out large, fresh, peeled, and deveined Gulf shrimp and add our own Cajun spices to the water while boiling the shrimp. We serve them with lemon wedges, tartar sauce and our own Chopin Red Sauce. Accompanied with crackers. $**9 per person**

**Shrimp Kisses-** Large Gulf Shrimp stuffed with jalapeno and jack cheese. Wrapped in bacon and deep fried. They love them! **$11 per person**

**Sausage Stuffed Mushroom Caps -** We bake mushroom caps that is overly stuffed with our own gourmet sausage and cheese and top it with garnish and parmesan cheese. **$6 per person**

**Crab Stuffed Mushroom Caps -** We bake the mushroom caps that are overly stuffed with our own gourmet fresh lump crab and cheese and top it with garnish and parmesan cheese. **$9 per person**

**Antipasto Kabobs-** Mild delicious Mozzarella cheese is threaded on a skewer along with salami and pepperoni circle, a wedge of tender artichoke heart marinated in extra virgin olive oil and spices. **$6 per person**

**Hawaiian Chicken Skewers-** Chunks of White meat marinated in gourmet teriyaki sauce and skewered with colored bell peppers and char grilled to perfection. **$5 per person**

**Hawaiian Beef Skewers-** Chunks of tenderloin marinated in gourmet teriyaki sauce and skewered with colored bell peppers and char grilled to perfection. **$7 per person**

**Cocktail Croissant Sandwiches-** Freshly baked cocktail croissant sandwiches made with chicken salad, turkey, and roast beef. **$7 per person**

**Spring Rolls-** Filled with a pork and veggie stuffing and rolled with a Filipino wrapper. Served with Teriyaki sauce and Filipino sweet and sour sauce. **$6 per person**

***Southwest Smoked Chicken Quesadillas****-* A spicy blend of USDA smoked white meat chicken, Monterey Jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet. **$5 per person**

**Bacon Wrapped Chicken in a Teriyaki Siracha Sauce–** Chicken wrapped in bacon, deep fried and tossed in a teriyaki sriracha sauce. **$6 per person**

**Blackened Shrimp on an English cucumber round with an avocado mousse–** Our own blackening seasoning on a large gulf shrimp, piped avocado mousse a top an English cucumber round. Different and tasty.

**$7 per person**

**Chicken and Sausage Gumbo Shooters-** Our own chicken and sausage gumbo in a shooter glass topped with white rice. A fun way to have a wonderful time. **$6 per person**

***Pulled Pork Sliders-*** *Texas style pulled pork on a chili pepper and lime edible spoon topped with a raspberry chipotle sauce. Whoa! This is great!* ***$6 per person***

***Prime Brisket Sliders-*** *Texas prime beef brisket slow smoked for 14 hours and sliced. Placed on a jalapeño cheese slider bun and topped with our own special BBQ sauce.* ***$8 per person***

**If you do not see a Hors D ‘Oeuvre that you want, let us know!**

**Hors D ‘Oeuvres Bars**

**Queso Bar-** Blanco Queso, homemade chips, taco meat, chicken taco meat, guacamole, jalapenos, and chopped onions. **$9 per person**

**Mashed Potato Bar-** Delicious homemade mashed potatoes served in a martini glass and all the toppings. This is a fun and popular station for weddings. **$7 per person**

**Mac and Cheese Bar- Homemade** mac and cheese with all the fixings. Chopped BBQ Brisket, jalapenos, bacon, green onions, sour cream, salsa, and breadcrumbs. **$8 per person**

**Mini Texas Churro Bar-** Deep fried churros served with sugar-cinnamon mix, chocolate sauce, strawberry sauce, and caramel sauce. **$6 per person**

**Mimi Dessert Bar- Mimi** Brownies, Mini Lemon Squares, Mini Cheesecakes and Assorted Cookies.

**$6 per person**

**Beer and Wine Packages**

**Bottle Beer Service (2 domestic and 2 Import)**

**Wine Service (1 Chardonnay, 1 Cabernet) & Champagne Toast**

**Glassware for Bar, and Bar Ware**

**$18.00 per person**

**for a 4-hour reception**

**If you supply the beer, wine and/or liquor and would like us to supply all the glassware for the bar- $2.00 per person charge.**

**Entrees**

**Beef**

**Petite Filet-** Choice cut of Petite Filet Char Grilled to perfection and seasoned with our Chefs own mixture of spices. Beautifully carved at the Buffet tables by our Chef and Sous Chef. We add a Marsala Demi-Glace sauce to top it off.

**Whole Tenderloin-** Choice cut tenderloin rubbed with a garlic puree and seasoned with coarse seasoning. Sliced by our chef and topped with a mushroom au jus sauce.

**Stuffed Filet Mignon-** Our signature dish. Choice cut tenderloin stuffed with fresh mozzarella cheese, fresh basil, fresh spinach and roasted red pepper. Sliced by our chef and topped with a mushroom au jus sauce.

**Prime Rib Roast-** Choice cut of prime rib roast slowly cooked to perfection and seasoned with own spices. Carved at Buffet tables.

**Surf and Turf 1-** Choice cut of tenderloin stuffed with fresh mozzarella cheese, fresh basil, roasted red pepper- drizzled with a light lemon butter sauce and topped with large fresh Grilled Shrimp.

**Surf and Turf 2-** Choice cut of petite filet medallions- drizzled with a light lemon butter sauce and topped with fresh Grilled Shrimp.

Our most requested beef entrée!

**Chicken**

**Stuffed Chicken**

**Tuscan Chicken-** Fresh boneless chicken breast butterflied and stuffed with fresh mozzarella cheese, sliced mushrooms, leafy spinach, and naturally dried Roma sun dried tomatoes. Topped with a mild homemade white wine sauce.

**Gumbo Stuffed Chicken**- We stuff the chicken breast with Andouille Sausage, bell pepper, sweet white onions, and jack cheese. We bake it to a golden brown and top it with a dark roux gumbo sauce.

**Stuffed Chicken Valentino-** Fresh Boneless chicken breast butterflied and stuffed with roasted red peppers and mozzarella cheese. Topped with a pink vodka sauce.

**Unique Chicken**

**Apricot Bourbon Chicken**- Large boneless chicken breast marinated in an apricot bourbon sauce and grilled. After grilling we drizzle it with more sauce. It is a great dish!

**Brazilian Chicken-** This is our most requested chicken dish for the summer. It is colorful and healthy. We start out with a boneless chicken breast marinade in a Brazilian secret mixture. We sauté it and top with the mandarin orange slices, grape tomato halves, purple onion slices, limes juice and chopped parsley. We suggest that you serve it with our own lemon rice.

**Italian Chicken**

**Chicken Marsala-** Chicken marsala is our favorite dish. We make good marsala. It all starts with the quality of marsala wine. We use a particularly good marsala wine and add fresh mushrooms. We take our time stirring frequently, until the mushrooms are golden brown around the edges and have given off their juices. Add the marsala wine and bring to a boil, scraping to remove any browned bits from the bottom of the pan.

**Chicken Piccata-** A great Italian dish. Medallions of skinless, boneless breast of chicken sautéed with capers and finished with lemon butter and white wine. Delizioso Pollo!

**Chicken Parmesan-** Breaded Chicken Breast topped with marinara sauce and melted mozzarella cheese.

**Pork Loin**

**Whole Roasted Seasoned Pork Loin**–Whole pork loin seasoned with garlic puree, coarse salt, and pepper. Baked and topped with your choice of sauce or gravy.

**Apple Stuffed Pork Loin**– Whole pork loin butterflied and seasoned with garlic puree and apples sauteed in butter, cinnamon, and nutmeg. Rolled and baked. Served with a raspberry chipotle sauce.

**Cornbread Dressing Stuffed Pork Loin**– We start with Grandma’s dressing made with cornbread, onions, celery, and seasoning. We stuff the butterflied pork loin and cook it to a golden brown. Topped with a Pork Gravy.

**Honey Glazed Pork Chops-** Thick Sliced boneless pork chops jaccarded and marinated in honey, soy sauce and grilled on a char grill. Topped with the honey soy sauce mixture.

**Seafood**

**Galveston Redfish Pontchartrain**– Our own Grilled Redfish topped with grilled Gulf shrimp, fresh mushrooms, fresh green onions, fresh green peppers, and finished with our famous Cajun seasoning and a Cajun white wine garlic cream sauce.

**Galveston Redfish with a Mango Salsa-** Grilled Redfish topped with a mango, tomato, jalapeno, cilantro, and lime topping. Healthy and Colorful.

**Baked Lemon Salmon with Creamy Dill Sauce-** Fresh Salmon filets lightly seasoned with extra virgin olive oil, salt, and pepper. Topped with a creamy dill sauce.

**Grilled Stripped Catfish with a Shrimp Creole Sauce-** 7 oz. Stripped Catfish filet char grilled and dredged in a fresh cilantro cream sauce and topped with grilled bay shrimp.

**Shrimp Orleans-** We coat fresh gulf shrimp with a Cajun spice and sauté them to golden brown. We create a Cajun sauce and add heavy cream to the stock. We then add red, green, yellow, and orange bell peppers with purple onions to add color and flavor. This might be the best Cajun dish ever! Spoon over rice or pasta.

**Shrimp and Asparagus in a Lemon Sauce-** Fresh gulf shrimp, peeled and deveined with tail on sautéed with asparagus in a lemon butter sauce. Delicious!

**Shrimp Etouffee-** Fresh gulf shrimp, onions, celery, bell peppers and spices cooked into a sauce and served over white rice.

**Chopin Mon Ami Catering Packages**

**Entrée Packages: All packages come with**

* **Tea/Water/Coffee**
* **Glassware for dining, flatware for dining, and choice of pure white China or Gold Rimmed China.**
* **Silver Roll Top Chafing Dishes, Carving Stations with Heat Lamp, Silver Serving Pieces, Salad Bowls and Double Wall Silver Dressing Bowls, Silver and Brass Coffee Tureen, Glass Sugar Caddies, Silver Hors d'oeuvres Serving Platters, Oval China Serving Platters, Large and Small Serving Trays and Tray Jacks, Cake Cutting, plating and service, Serve the Bride and Groom**

**Extra Costs:**

* **Extra costs are Hors d’oeuvres, Staff for Seated Dinner or Buffet, Linens, Beer and Wine Package and Ice**

**Texas BBQ Package $28 per person,** **plus Tax and Gratuity**

**Texas Slow Smoked Brisket, Texas Sausage, BBQ Baked Beans, Chopin Potato Salad**

**Sliced Bread, Pickles, and Sliced Onions**

**Pasta Bar Package $25 per person, plus Tax and Gratuity**

**Choose a Salad, Italian Grilled Chicken, Italian Meatballs, Marinara Sauce, Alfredo Sauce, Pasta. choose a side and Served with Bread Sticks.**

**Fajita Bar Package $27 per person,** **plus Tax and Gratuity**

**Chicken Fajita, Petite Filet Beef Fajita, Homemade Tortillas, Sautéed Peppers, and Onions**

**Mexican rice, Charro Beans, Homemade Chips, Tomatillo Salsa, Fire Roasted Salas, Pico de Gallo, Sour Cream, Shredded Cheddar Cheese, and Guacamole**

**Gourmet Package $26 per person, plus Tax and Gratuity**

**Choose salad, choose two entrees: chicken or pork loin, choose three sides, honey butter rolls.**

**Prime Package $34 per person, plus Tax and Gratuity**

**Choose salad, Petite filet, choose a chicken or pork loin entrée, choose three sides, honey butter rolls.**

**Galveston Seafood Package $36 per person, plus Tax and Gratuity**

**Choose salad, choose seafood entrée, choose three sides, honey butter rolls.**

**Surf and Turf Package $37 per person, plus Tax and Gratuity**

**Choose salad, Petite Filet, Grilled Shrimp, choose three sides, honey butter rolls**.

**Salads**

**Multiple Leaf Salad- Caesar Salad- (Spinach Salad- +$2 per person)**

**Sides**

**Chopin Mixed Grilled Vegetables-** Fresh mixed vegetables from Forsberg’s farm locally grown, tossed in extra virgin olive oil and our Chef’s own spices- grilled to a light crunch and served. This side dish is full of color and adds beauty to all dinner plates.

**Garlic Italian Green Beans-** We use Italian Green Beans and sauté butter and chopped garlic to sauté this marvelous side dish**.**

**Southern Style Green Beans-** Fresh Green Beans are always necessary. We cut onions, add bacon, butter and salt and pepper to taste. Simple, Fresh and Tasty.

**Honey Buttered Baby Carrots-** Baby carrots sautéed in brown sugar butter sauce.

**Bourbon Glazed Carrots**– Baby Carrots blanched and tossed in a Texas Bourbon Sauce.

**Chopin Broccoli-** Hand cut broccoli tops steamed and drizzled with garlic butter.

**Creamy Spinach Orzo–** Al dente orzo tossed with a spinach cream sauce.

**Rosemary New Potatoes-** Fresh cut new potatoes tossed in imported extra-virgin olive oil, chopped fresh garlic cloves and fresh handpicked rosemary. This classy potato dish is roasted to perfection and is a great complement to any meal.

**Garlic Mashed Potatoes**- Whipped potatoes with garlic sautéed in butter and added while whipping the potatoes.

**Wild Rice-** We use all handpicked wild rice and barleys in our mix and sprinkle with an extra virgin olive oil and butter mixture.

**Rice Pilaf-** Extra-long grain white rice with shaved vegetables and a hint of lemon.

**Premium Sides +$2.00 per person**

**Chopin Grilled Asparagus**- We use only the finest asparagus and toss them in an aged balsamic vinegar and grey salt and course pepper. Then grill them to a light crunch.

**Twice Baked Potatoes-** Fresh whipped potatoes with cheddar cheese, sour cream, bacon, and chives folded in and baked.

**Homemade Mac and Cheese-** We start with al dente spiral cut pasta dredged in our Chef’s own gourmet aged four cheese sauce.