

# Chapin Man Ami Catering

Couples love us!  
—— the knot ——

*Menu 2021- 2022*

*We are the Award-Winning  
Catering Company that supplies:*

*Linens*

*2 Sets of China to Choose*

*Glassware for Dining*

*Flatware*

*Silver Roll Top Chaffing Dishes*

*Carving Stations*

*Silver Double Walled Dressing Bowls*

*Silver Serving Pieces*

*Bar Equipment*

*Ice and Ice Chests*

*Silver and Brass Coffee Tureen*

*Salt and Pepper Shakers*

*Glass Sugar Caddies*

*Silver Hors d'oeuvres Serving Platters*

*Oval China Serving Platters*

*Large and Small Serving Trays and Tray Jacks*

*Large Grills for onsite cooking needs*

*White Glove-Black Jacket Captain*

*White Glove – Black Tie Servers*

*Red Tie Bartenders*

*Kitchen Staff*

*Cake Cutting and Serving*

*Passed Hors d'oeuvres*

*Seated Dinners*

*Buffet Dinners*

*Beer and Wine Packages*

*Bar Glassware Packages*

*Set Up, Tear Down and Clean Up*

*Package Pricing with all Consultations!!!!!!!*

## Hors D'Oeuvres

**Seasonal Fruit and Cheese-** Summer fruits carved and displayed with cube cheeses and gourmet crackers. **\$5 per person**

**Cold Seafood Table-** We have a special table that holds crushed/flaked ice and boiled shrimp, oysters and crab claws. This is a hit at large events and look tremendous as a display. **\$16 per person**

**Quartet of Canapes-** Basil Pesto Chicken medley baked in puff pastry, Southern Shrimp medley baked in puff pastry, Spinach mousse on a garlic crostini, and Creamy whipped Brie with toasted walnuts and fruit chutney on a garlic crostini **\$6 per person**

**Edible Spoon Bar-** Choose your toppings and choose your edible spoons. We will manage the bar and your guests will enjoy! **Market Price**

**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. **\$7 per person**

**Shrimp Kisses-** Large Gulf Shrimp stuffed with jalapeno and jack cheese. Wrapped in bacon and deep fried. They love them! **\$7 per person**

**Sausage Stuffed Mushroom Caps -** We bake the mushroom caps that is overly stuffed with our own gourmet sausage and cheese and top it with garnish and parmesan cheese. **\$5 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. **\$6 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. **\$5 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. **\$4 per person**

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

**Cocktail Croissant Sandwiches-** Freshly baked cocktail croissant sandwiches made with chicken salad, turkey and roast beef. **\$5 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. **\$5 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**

***Empanadas*** -A mouth-watering mixture of shredded seasoned beef, juicy tomatoes, black beans, cheddar cheese, Onions, jalapenos and exotic spices wrapped in our empanada dough. **\$6 per person**

***Bacon Wrapped Chicken in a Teriyaki Siracha Sauce-*** Chicken wrapped in bacon, deep fried and tossed in a teriyaki sriracha sauce. **\$5 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. **\$6 per person**

***Queso Bar-*** Blanco Queso, homemade chips, taco meat, chicken taco meat, guacamole, jalapenos, and chopped onions. **\$7 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**

***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 great time. **\$5 per person**

***Lobster Mac and Cheese-*** We start out with our own Texas 4 cheeses Mac and Cheese on top of an edible spoon with a slice of grilled lobster on top. Yes. True southern decadence. **\$9 per person**

***Pulled Pork-*** 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. **\$7 per person**

***Mini Texas Churro Bar-*** Deep fried churro's served with sugar-cinnamon mix, chocolate sauce, strawberry sauce and caramel sauce. **\$5 per person**

***Texas Caviar-*** Black beans, pinto beans, white corn, yellow corn, green chilies, bell pepper, cilantro and our own spices. This colorful veggie dish is served on a blue corn edible spoon. **\$4 per person**

***If you do not see a Hors D'Oeuvres that you want, let us know.***

# *Beer and Wine Packages*

*Keg Beer Service*

*Wine Service*

*\$15.00 per person*

*Bottle Beer Service*

*Wine Service*

*\$18.00 per person*

*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.*

## Salads

**Spinach Salad-** Fresh cut spinach lightly tossed in our own balsamic vinaigrette, thick sliced strawberries and walnuts.

**Multiple Leaf Salad-** Fresh cut lettuces, baby carrots; cherry tomatoes served with homemade dressings and candied walnuts.

**Caesar Salad-** Our classic homemade Caesar dressing tossed with fresh cut romaine lettuce, tossed with shaved aged parmesan cheese, and homemade garlic croutons.

## Entrees

### Beef

**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 of 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.

**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 bistro filet medallions- drizzled with a light lemon butter sauce and topped with fresh Grilled Shrimp.

**Bistro Filet-** Choice cut of Bistro 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.

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

*Our most requested beef entrée!*



# 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, okra and jack cheese. We bake to a golden brown and top it with a dark roux gumbo sauce. Our newest chicken dishes.

***Apricot Bourbon Chicken-*** Large boneless chicken breast marinated in an apricot bourbon sauce and grilled. After grilling we drizzle it with more sauce. It's 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.

***Chicken Marsala-*** Chicken marsala is our favorite dish. We make good marsala. It all starts with the quality of marsala wine. We use a very 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!

## *Seafood*

***Galveston Redfish Ponchartrain***– 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.

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

*This is a must try Galveston Fish Dish.*

***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! Spooned 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!

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

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

*This is just a few Seafood Dishes!*

*Most of our Seafood dishes are created upon request. All seafood is fresh from Katie's Seafood here in Galveston.*



## *Gourmet Chicken Package*

***Multiple Leaf Salad-*** Fresh cut lettuces, baby carrots; cherry tomatoes served with homemade dressings

***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, okra and jack cheese. We bake to a golden brown and top it with a dark roux gumbo sauce. Our newest chicken dishes.

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

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

***Gourmet Coffee***

***Iced Tea and Water Service***

***Gourmet French Bread and Butter Balls***

***China, Flatware, and Glassware for dining***

***\$25.00 per person***

***Must add staff, tax, and gratuity.***

## *Texas BBQ Package*

*Texas Slow Smoked Brisket*

*Texas Slow Smoked Chicken*

*Texas Sausage*

*BBQ Baked Beans*

*Chopin Potato Salad*

*Sliced Bread*

*Pickles and Sliced Onions*

*Gourmet Coffee*

*Iced Tea and Water Service*

*China, Flatware, and Glassware for dining*

*\$25.00 per person*

*Must add staff, tax, and gratuity.*

## *Pasta Bar Package*

*Multiple Leaf Salad-* Fresh cut lettuces, baby carrots; cherry tomatoes served with homemade dressings.

*Italian Grilled Chicken* –large chicken breasts marinated in Italian spices and grilled to perfection.  
Sliced into strips for pasta topping.

*Italian Meatballs-* Our own spices and hand formed Italian meatballs made the old-world style way.

*Duo Sauces-* Our homemade Mariana sauce and homemade Alfredo sauce.

*Choose your pasta!*

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

*Gourmet Coffee*

*Iced Tea and Water Service*

*Gourmet French Bread and Butter Balls*

*China, Flatware, and Glassware for dining*

*\$24.00 per person*

*Must add staff, tax, and gratuity.*

## *Fajita Bar Package*

*Chicken Fajita*

*Tenderloin Beef Fajita*

*Homemade Tortillas*

*Sautéed Peppers and Onions*

*Mexican rice*

*Baraco Beans*

*Homemade Chips*

*When in season Mango Salsa*

*Fire Roasted Salsa*

*Pico de Gallo*

*Sour Cream*

*Shredded Cheddar Cheese*

*Guacamole*

*Gourmet Coffee*

*Iced Tea and Water Service*

*China, Flatware, and Glassware for dining*

*\$24.00 Beef and Chicken per person*

*\$26.00 Shrimp, Beef and Chicken per person*

*Must add staff, tax, and gratuity.*

## *Prime Package*

***Multiple Leaf Salad-*** Fresh cut lettuces, baby carrots; cherry tomatoes served with homemade dressings and candied walnuts.

***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.

***Bistro Filet-*** Choice cut of Bistro 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

***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 compliment to any meal.

***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.

***Gourmet Coffee***

***Iced Tea and Water Service***

***Gourmet French Bread and Butter Balls***

***China, Flatware, and Glassware for dining***

***\$32.00 per person***

***Must add staff, tax, and gratuity.***

## *Galveston Seafood Package*

*Multiple Leaf Salad-* Fresh cut lettuces, baby carrots; cherry tomatoes served with homemade dressings and candied walnuts.

*Grilled Gulf Snapper with a Cilantro Cream Sauce topped with Bay Shrimp-* 7 oz.  
Gulf Snapper filet char grilled and dredged in a fresh cilantro cream sauce and topped with grilled bay shrimp.

*Spinach Orzo-* We added spinach and minced garlic to our base recipe for orzo and the results are fantastic

*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.

*. Gourmet Coffee*

*Iced Tea and Water Service*

*Gourmet French Bread and Butter Balls*

*China, Flatware, and Glassware for dining*

*\$35.00 per person*

*Must add staff, tax, and gratuity.*



## *Surf and Turf Package*

***Multiple Leaf Salad-*** Fresh cut lettuces, baby carrots; cherry tomatoes served with homemade dressings and candied walnuts.

***Bistro Filet-*** Choice cut of Bistro 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.

***Extra-large fresh Gulf Grilled Shrimp with a lemon butter sauce***

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

***. 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.

***. Gourmet Coffee***

***Iced Tea and Water Service***

***Gourmet French Bread and Butter Balls***

***China, Flatware, and Glassware for dining***

***\$36.00 per person***

***Must add staff, tax, and gratuity.***

## 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 a must. We cut onions, add bacon, butter and salt and pepper to taste. Simple, Fresh and Tasty.

**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.

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

**Twice Baked Potatoes-** half of a baked potato scooped out and beautifully piped back in with the added combination of sour cream, milk, and butter, then mixed in with crumbled bacon, green onions, and grated cheddar cheese.

**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 compliment 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.

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

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

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

**Creamy Garlic Mushrooms-** Handpicked mushrooms sautéed in a creamy garlic white wine sauce.

*Members of Galveston Historical Foundation,  
Proud Member of The Galveston Chamber of Commerce  
We have won The Knot "Best of Weddings" Award for  
2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020 and  
2021.*

*We catered for The Governor of Texas and  
several Recording Artist. We are the Go To  
Catering Company for Galveston, Texas!*





*Chapin Mon Ami is a professional catering company that strives to give the best service and highest quality foods in the industry. All produce, meats and seafood are of the highest local quality.*

*"An Epicurean Passion for Catering"*

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*Prices and products are subject to change.*