



Catering since 2005 on Galveston Island

2027 MENU

An Epicurean Passion for Catering

ABOUT US

Since 2005, Chopin Mon Ami Catering has proudly served over 2,000 weddings and 450 corporate events. Voted “Best of Weddings” by The Knot 11 times, we are honored to be preferred vendors at Galveston’s finest venues:

*The Bryan Museum · The Trolley Station · The Artisan · The Garten Verein · Ashton Villa ·
The Railroad Museum · The Tuscan Courtyard · Haak Winery · The Peanut Butter Warehouse
· and more*

HORS D’OEUVRES

Priced per person.

Seasonal Fruit & Cheese Display	\$6 per person
Fresh seasonal fruits and gourmet cheeses, served with crackers.	
Cold Seafood Station	\$15 per person
Chilled shrimp, oysters on the half shell and crab claws, presented over crushed ice with lemons, tartar sauce, cocktail sauce, horseradish and crackers.	
Canapé Quartet	\$7 per person
Four flaky filo cups, each with its own filling: basil pesto chicken, chilled shrimp salad, spinach mousse, and brie mousse topped with raspberry and a candied walnut.	
Smoked Salmon Dill Canapé	\$7 per person
Cool cucumber rounds layered with dill mousse and topped with smoked salmon.	
Blackened Shrimp Canapé	\$7 per person
Blackened shrimp on cucumber rounds, finished with creamy avocado mousse.	
Island Shrimp or Shrimp Shooters	\$9 per person
Cajun-spiced shrimp served with lemons, cocktail sauce and tartar sauce.	
Shrimp Kisses	\$11 per person
Large shrimp, each wrapped in bacon.	
Mini Crab Cakes	\$9 per person
Mini crab cakes served with lemon-dill aioli.	
Sausage Stuffed Mushrooms	\$6 per person
Mushrooms filled with sausage and cream cheese, seasoned with spices and finished with a parmesan topping.	
Antipasto Skewers	\$6 per person
Mozzarella, salami, pepperoni, artichoke, cherry tomato and olives on a skewer, finished with a balsamic reduction.	

Hawaiian Chicken Skewers	\$5 per person
Teriyaki-glazed chicken skewered with peppers and onions.	
Hawaiian Beef Skewers	\$7 per person
Teriyaki-glazed Petite Filet skewered with peppers and onions.	
Bacon Wrapped Chicken Bites	\$6 per person
Bite-size chicken wrapped in bacon and coated in a teriyaki sriracha glaze.	
Smoked Chicken Quesadillas	\$5 per person
Spicy smoked chicken, Jack cheese, cheddar cheese, peppers and cilantro, folded into a quesadilla.	
Cocktail Croissant Sandwiches	\$7 per person
Mini croissants filled with chicken salad, turkey with Swiss cheese and roast beef with American cheese, with lettuce and tomato. Mustard and mayo served on the side.	
Spring Rolls Shooters	\$6 per person
Veggie spring rolls served with sweet-and-sour sauce in a shot glass.	
Chicken & Sausage Gumbo Shooters	\$6 per person
Chicken and sausage gumbo topped with rice and served in individual shooter glasses.	
Pulled Pork Sliders	\$6 per person
Slow-smoked pork in our BBQ sauce on a brioche slider bun, served with pickles and onions.	
Brisket Sliders	\$9 per person
Smoked sliced brisket with our BBQ sauce on a brioche slider bun, served with pickles and onions.	

HORS D'OEUVRE BARS

Interactive stations your guests will talk about. Priced per person.

Queso Bar	\$9 per person
Blanco queso with taco meat and chicken taco meat, guacamole, jalapeños and onions, served with chips.	
Elote Bar	\$8 per person
Hot, char-grilled corn kernels tossed in butter and elote sauce, served in a 9 oz squat cup. Top with cotija cheese, tajín, fresh chopped cilantro, jalapeño, onions and garlic, and finish with a lime wedge. Make your own and have fun!	
Mashed Potato Bar	\$8 per person
Mashed potatoes served in martini glasses, with toppings of cheese, bacon, butter, green onions and sour cream.	

Mac & Cheese Bar**\$8 per person**

Mac & cheese with BBQ chopped brisket, jalapeños, onions, sour cream, salsa and breadcrumbs.

Ramen Bar**\$12 per person**

Your choice of beef or veggie broth with noodles, thin-sliced filet, shrimp, bok choy, nori and toppings.

Street Taco Bar**\$11 per person**

Carne asada, pulled pork and mushrooms al pastor on tortillas, with toppings.

Mediterranean Mezze Station**\$10 per person**

Hummus, dolmas, olives, peppers and falafel, served with pita chips.

ADDITIONAL MENU OPTIONS

Cocktail Reception Package**Starting at \$32 per person**

Choose 5 hors d'oeuvres plus one hors d'oeuvre food bar. No seated meal or alcohol included. Pricing varies with your selections.

Vegetarian meals available upon request.

ENTRÉES

Full entrée selections served by Chopin Mon Ami Catering. Don't see an entrée you would like to serve? Ask us about going off menu.

BEEF

Petite Filet

Grilled and seasoned, served with Marsala demi-glace or a red wine reduction demi-glace.

Whole Tenderloin

Garlic-rubbed and slow-roasted, served with mushroom au jus.

Stuffed Tenderloin

Tenderloin stuffed with mozzarella, basil, spinach and red pepper, served with mushroom au jus.

Prime Rib Roast

Slow-cooked and carved at the buffet.

Surf & Turf 1

Tenderloin paired with grilled shrimp and lemon butter.

Surf & Turf 2

Petite filet paired with grilled shrimp and lemon butter.

CHICKEN

Chicken Mon Ami

Cajun-seasoned chicken breast stuffed with andouille sausage, sautéed onions, bell peppers, celery, and creamy cheeses, finished with a rich bourbon cream sauce.

Tuscan Chicken

Chicken stuffed with mozzarella, mushrooms, spinach and sun-dried tomato, finished with a white wine sauce.

Gumbo Stuffed Chicken

Chicken stuffed with sausage, peppers, onions and cheese, topped with gumbo sauce.

Chicken Valentino

Chicken stuffed with red peppers and mozzarella, served with a pink vodka sauce.

Brazilian Chicken

Grilled chicken topped with mandarin oranges, cherry tomato, thinly sliced purple onion, lime and parsley.

Apricot Bourbon Chicken

Marinated and grilled, finished with an apricot bourbon glaze.

Chicken Marsala

Chicken sautéed with mushrooms in a Marsala wine sauce.

Chicken Piccata

Chicken sautéed with capers and lemon butter, served in our lemon white wine piccata sauce.

Chicken Parmesan

Italian breaded chicken topped with marinara and mozzarella.

P O R K

Roasted Pork Loin

Seasoned with garlic, salt and pepper, served with your choice of sauce.

Apple Stuffed Pork Loin

Pork loin stuffed with sautéed apples, cinnamon and nutmeg, served with a raspberry chipotle sauce.

Dressing Stuffed Pork Loin

Seasoned pork loin stuffed with cornbread dressing and served with pork gravy.

Honey Glazed Pork Chops

Marinated and grilled, glazed with honey soy sauce.

S E A F O O D

Redfish Pontchartrain

Redfish topped with shrimp, mushrooms, peppers, celery and onions in a Cajun cream sauce.

Redfish with Mango Salsa

Redfish topped with a salsa of mango, tomato, jalapeño and lime.

Lemon Dill Salmon

Grilled salmon served with a creamy dill sauce.

Catfish with Shrimp Creole

Grilled catfish served with a spicy Creole sauce.

Shrimp Orleans

Creamy Cajun shrimp and Andouille sausage with peppers and onions, served over pasta or rice.

Shrimp & Asparagus

Sautéed shrimp and asparagus in lemon butter.

Shrimp Étouffée

Classic Cajun-style étouffée served with rice.

MENU PACKAGES

INCLUDED IN EVERY PACKAGE

- Choice of Pure White China or Gold Rim China
- Flatware and glassware for dining
- Silver roll-top chafing dishes
- Silver serving pieces
- Glass dressing bowls
- 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
- Cut the cake
- Plate and pass out
- Serve the couple
- Two meals and cake to go for the couple
- Iced tea, water and coffee

NOT INCLUDED IN PACKAGES

Linens, napkins, staff (seated dinner or buffet dinner), hors d'oeuvres, bar glassware, tax and gratuity.

Texas BBQ Package

\$29 per person

Brisket, sausage, baked beans, potato salad, sliced bread, pickles, onions and jalapeños.

Pasta Bar Package

\$26 per person

Choose a salad, then enjoy Italian grilled chicken, Italian meatballs, marinara sauce and Alfredo sauce over your choice of pasta, with garlic fresh green beans and breadsticks.

Fajita Bar Package

\$29 per person

Chicken fajita and petite filet fajita with Mexican rice, charro beans, flour tortillas and chips, plus tomatillo salsa, roasted red salsa, pico de gallo, sour cream and shredded cheese, and a whole lot of fun. Pairs well with the queso bar and churros.

Gourmet Buffet Package

\$27 per person

Choose a salad, a chicken dish and a pork dish, plus 3 sides, served with honey butter rolls.

Prime Package

\$35 per person

Choose a salad, then our petite filet with demi-glace and your choice of a chicken or pork dish, plus 3 sides, served with honey butter rolls.

Seafood Package

\$36 per person

Choose a salad, a seafood entrée and a chicken or pork dish, plus 3 sides, served with honey butter rolls.

Surf & Turf 2 Package

\$38 per person

Choose a salad, then our petite filet with demi-glace and large grilled shrimp with lemon butter sauce, plus 3 sides, served with honey butter rolls.

SIDES & SALADS

STANDARD SIDES

- Chopin Grilled Vegetables
- Garlic Green Beans
- Southern Style Green Beans
- Honey Butter Carrots
- Bourbon Glazed Carrots
- Chopin Broccoli
- Parmesan Roasted Broccoli
- Spinach Orzo
- Rosemary New Potatoes
- Garlic Mashed Potatoes
- Wild Rice
- Rice Pilaf
- Corn Maque Choux

PREMIUM SIDES (+ \$2 PER PERSON)

- Grilled Asparagus
- Twice Baked Potatoes
- Gourmet Mac & Cheese

SALADS

- Mixed Greens Salad
- Caesar Salad
- Spinach Salad (+\$2 per person)

BAR OPTIONS

Beer & Wine Package

\$20 per person

Two domestic and two import beers, Chardonnay, Cabernet and a champagne toast, with glassware and barware included.

Glassware Only

\$3 per person

You supply the alcohol; we provide all bar glassware.

DESSERT ENHANCEMENTS

Italian Cannoli Bar

\$7 per person

Cannoli shells with sweet ricotta filling and toppings.

Upscale S'mores Station

\$7 per person

Gourmet chocolates, flavored marshmallows and specialty grahams. Toast your own marshmallows on-site for a freshly made s'more.

Mini Dessert Bar

\$8 per person

Mini brownies, mini lemon squares, mini turtle, mini strawberry and mini classic cheesecakes, and assorted cookies.

Mini Churro Station

\$7 per person

Mini churros served with sugar, cinnamon, chocolate, strawberry and caramel sauces.