



Chopin Mon Ami Catering

2026 – 2027 Menu

An Epicurean Passion for Catering

Catering Galveston for 21 years

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, and more.

Hors d'Oeuvres

Seasonal Fruit & Cheese Display: Fresh fruits, cubed cheeses, and crackers. (\$6 per person)

Cold Seafood Station: Chilled shrimp, oyster on the ½ shell, and crab claws, lemons, tartar sauce, cocktail sauce, horseradish, and crackers over crushed ice. (\$15 per person)

Canapé Quartet: Filo cups with basil pesto chicken, chilled shrimp salad, spinach mousse, and brie mousse with raspberry and a candied walnut. (\$7 per person)

Smoked Salmon Dill Canapé: With dill mousse on cucumber rounds topped with smoked salmon. (\$7 per person)

Island Shrimp: Cajun-spiced shrimp with lemons, cocktail and tartar sauces. (\$9 per person)

Shrimp Kisses: large shrimp wrapped in bacon. (\$11 per person)

Sausage Stuffed Mushrooms: With cream cheese, spices and parmesan topping. (\$6 per person)

Antipasto Skewers: Mozzarella, salami, mozzarella, artichoke, cherry tomato and olives with a balsamic reduction. (\$6 per person)

Hawaiian Chicken Skewers: Teriyaki-glazed chicken with peppers and onions. (\$5 per person)

Hawaiian Beef Skewers: Teriyaki-glazed tenderloin with peppers and onions. (\$7 per person)

Cocktail Croissant Sandwiches: Mini croissants with chicken salad, turkey with Swiss cheese, roast beef with American cheese, lettuce and tomato with mustard and mayo on the side. (\$7 per person)

Spring Rolls: Veggie with sweet & sour sauce. (\$6 per person)

Smoked Chicken Quesadillas: Spicy chicken, Jack cheese and cheddar cheese, peppers, and cilantro. (\$5 per person)

Bacon Wrapped Chicken Bites: In teriyaki sriracha glaze. (\$6 per person)

Blackened Shrimp Canapé: With avocado mousse on cucumber rounds. (\$7 per person)

Chicken & Sausage Gumbo Shooters: Topped with rice, served in shooter glasses. (\$6 per person)

Pulled Pork Sliders: Slow smoked pork in our BBQ sauce on a brioche slider bun served with pickles and onions. (\$6 per person)

Brisket Sliders: Smoked sliced brisket with our BBQ sauce on a brioche slider bun served with pickles and onions. (\$9 per person)

Mini Crab Cakes: With lemon-dill aioli. (\$9 per person)

Hors d'oeuvre Bars

Queso Bar: Blanco queso, taco meat, chicken taco meat, guacamole, jalapeños, onions, chips. (\$9 per person)

Elote Bar: Hot char grilled corn kernels tossed in a butter, elote sauce, cotija cheese, tajin, fresh chopped cilantro, fresh chopped jalapeno, fresh chopped onions, fresh chopped garlic and lime wedges. Served in a 9 oz squat cup. Make your own and have fun! (\$8 per person)

Mashed Potato Bar: Served in martini glasses with toppings like cheese, bacon, butter, green onions and sour cream. (\$8 per person)

Mac & Cheese Bar: BBQ chopped brisket, jalapeños, onions, sour cream, salsa, breadcrumbs. (\$8 per person)

Ramen Bar: Choice of beef or veggie broth, noodles, thin sliced of filet, shrimp, bok choy, nori, toppings. (\$12 per person)

Street Taco Bar: Carne asada, pulled pork, mushrooms al pastor, tortillas, toppings. (\$11 per person)

Mediterranean Mezze Station: Hummus, dolmas, olives, peppers, falafel, pita chips. (\$10 per person)

Full Entrée Selections we serve at Chopin Mon Ami Catering (If you do not see an entrée you would like to serve, ask us about going off menu.)

Entrées

Beef

Petite Filet: Grilled and seasoned with Marsala demi-glace.

Whole Tenderloin: Garlic-rubbed, slow-roasted, mushroom au jus.

Stuffed Filet Mignon: With mozzarella, basil, spinach, red pepper, mushroom au jus.

Prime Rib Roast: Slow-cooked and carved at buffet.

Surf & Turf 1: Stuffed tenderloin with grilled shrimp and lemon butter.

Surf & Turf 2: Petite filet with grilled shrimp and lemon butter.

Chicken

Tuscan Chicken: Stuffed with mozzarella, mushrooms, spinach, sun-dried tomato, with a white wine sauce.

Gumbo Stuffed Chicken: Stuffed with sausage, peppers, onions, cheese, topped with gumbo sauce.

Chicken Valentino: Stuffed with red peppers and mozzarella, served with a pink vodka sauce.

Brazilian Chicken: Grilled, topped with mandarin oranges, cherry tomato, purple thinly sliced onion, lime, parsley.

Apricot Bourbon Chicken: Marinated and grilled with apricot bourbon glaze.

Chicken Marsala: Sautéed with mushrooms in Marsala wine sauce.

Chicken Piccata: Sautéed with capers, lemon butter, and our lemon white wine piccata sauce.

Chicken Parmesan: Breaded, topped with marinara and mozzarella.

Pork

Roasted Pork Loin: Seasoned with garlic, salt, pepper, choice of sauce.

Apple Stuffed Pork Loin: Stuffed with sautéed apples, cinnamon, nutmeg, served with a raspberry chipotle sauce.

Dressing Stuffed Pork Loin: Stuffed with cornbread dressing, seasoned and served with a pork gravy.

Honey Glazed Pork Chops: Marinated, grilled, glazed with honey soy sauce.

Seafood

Redfish Pontchartrain: Topped with shrimp, mushrooms, peppers, celery, onions in Cajun cream sauce.

Redfish with Mango Salsa: Topped with mango, tomato, jalapeño, lime salsa.

Lemon Dill Salmon: Grilled, creamy dill sauce.

Catfish with Shrimp Creole: Grilled catfish with a spicy Creole sauce.

Shrimp Orleans: Creamy Cajun shrimp and Andouille Sausage with peppers and onions over pasta or rice.

Shrimp & Asparagus: Sautéed shrimp and asparagus in lemon butter.

Shrimp Etouffée: Classic Cajun-style with rice.

Menu Packages

Included in Menu Packages: Choice of Pure White China or Gold Rim China, Flatware and Glassware for Dining, Silver Roll Top Chaffing 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, Package 2 meals and cake TO GO for the Couple, Iced Tea, Water and Coffee!

Not Included in Menu Packages: Linens, Napkins, Staff (Seated Dinner or Buffet Dinner), Hors d'oeuvres, Bar Glassware, Tax and Gratuity.

Texas BBQ Package: Brisket, sausage, baked beans, potato salad, sliced bread, pickles, onions and jalapenos. (\$29 per person)

Pasta Bar Package: Choose a salad, Italian grilled chicken, Italian meatballs, marinara sauce, Alfredo sauce, choose a pasta, garlic fresh green beans, breadsticks. (\$26 per person)

Fajita Bar Package: Chicken fajita, petite filet fajita, Mexican rice, charro beans, flour tortillas, chips, tomatillo salsa, roasted red salsa, Pico de Gallo, sour cream, shredded cheese and a whole lot of fun. Pairs well with the queso bar and churro. (\$29 per person)

Gourmet Buffet Package: Choose a salad, choice of chicken dish and choice of a pork dish, choose 3 sides, served with honey butter rolls. (\$27 per person)

Prime Package: Choose a salad, our Petite filet with a demi-glace, choose a chicken or pork dish, choose 3 sides, served with honey butter rolls. (\$35 per person)

Seafood Package: Choose a salad, choose a Seafood entrée, choose a chicken or pork dish, 3 sides, honey butter rolls. (\$36 per person)

Surf & Turf 2 Package: Choose a salad, our Petite filet with a demi-glace & large grilled shrimp with a lemon butter sauce, 3 sides, honey butter rolls. (\$38 per person)

Sides

Standard Sides:

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

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: Includes 2 domestic and 2 import beers, Chardonnay, Cabernet, champagne toast, glassware, and barware. (\$20 per person)

Glassware Only: Client supplies alcohol. Includes all bar glassware. (\$3 per person)

Dessert Enhancements

Italian Cannoli Bar: Shells with sweet ricotta filling and toppings. (\$7 per person)

Upscale S'mores Station: Gourmet chocolates, flavored marshmallows, and specialty grahams. (\$7 per person)

Mini Dessert Bar: Mini Brownies, mini lemon squares, mini turtle, mini strawberry and mini classic cheesecakes, assorted cookies. (\$8 per person)

Mini Churro Station: Served with sugar, cinnamon, chocolate, strawberry, and caramel sauces. (\$7 per person)