

***Chef Raymone Catering***  
***370 North Gratiot***  
***Clinton Twp, MI 48036***  
***586-465-0299***  
***www.chefraymoneinc.com***

*Thank you for choosing Chef Raymone Inc. Here at Chef Raymone we are committed to quality food, reasonable prices and excellent service. Chef Raymone believes in serving only the highest quality products and preparing our food from scratch. We offer a wide menu selection to choose from. If for any reason there is something you would like that is not in the menu please feel free to ask and we will try to accommodate you. For a worry free and memorable event please call Chef Raymone Inc. Breakfast, lunch, dinner, BBQ or any custom package.*



**Package #1 \$ 10.95 per person (up to 100 people), \$9.95 per person (over 100 people)**  
**(Lunch suggestion)**

*You choose*

*1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable, 1 Salad*

**Package #2 \$12.95 per person (up to 100 people), \$11.95 per person (over 100 people)**

*You choose*

*2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, 1 Salad*

**Package #3 \$13.95 per person (up to 100 people), \$12.95 per person (over 100 people)**

*You choose*

*3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, 1 Salad*

*Packages 1, 2, 3 all come with Bakery fresh Rolls and Butter, Disposable Plates, Paper Napkins, Plastic-wear, Compliments of the Chef: Assorted Relishes, 3 Chefs choice Side Salads, Veggies & dip and Fresh Sliced Fruit, & Set-up and Delivery of food.*

*The Compliments of the Chef items are served with the buffet meal. If you ask those to be served prior to the meal there is an additional charge and the size will not be replenished. The request must be made at the time of final details.*

***Upgrade the Veggies & dip, Relishes and Fruit tray to Appetizer portions for \$2.00 per person and also served with Cheese & crackers***

***See current price list for additional options to menu***

**Royal Evening Package \$23.95 per person**

*Includes 3 Entrées, 1 Pasta, 1 Starch, 2 Vegetables, 1 Salad, 5 Chefs choice Side salads, Dessert table with an Assortment of Mini Desserts, Linen Table Cloths and Napkins, Cloth Skirting, Full China, Stainless Flatware, Assorted Rolls with butter, Fresh Sliced Fruit, Veggies and dip, Assorted Cheese and crackers and Assorted Relishes for Appetizers, Cake cutting and 2 Hot Appetizers. Package is based on 100 people or more.*

*Less than 100 people this package will not come with Hot Appetizers.*

**Appetizer Choices**-Teriyaki Steak Bites, Teriyaki Chicken Sticks, Cheese Quesadilla's, Jamaican Chicken Sticks, Sweet & Sour Meatballs, Swedish Meatballs, Italian Sausage Pieces, Kielbasa Sausage Pieces, Assorted Quiche, Hot Artichoke Dip

*All sales subject to a 6% sales tax and 15 % service charge and \$10.00 fuel charge. All prices subject to change with or without notice except with booked parties. We reserve the right to make substitutions if needed equal to or greater than original choice.*

## **Beef Entrées**

### **Roast Beef**

*Sliced top rounds served with Au Jus or Gravy*

### **Carved Roast Beef** (\$1.00 extra per person)

*Top round of beef carved to order served with au jus (75-person min)*

### **Sirloin Tips**

*Chunks of sirloin browned and simmered in a mushroom gravy served with egg noodles*

### **Teriyaki Beef**

*(One of our most desired dishes)  
Thin sliced beef marinated in our homemade teriyaki sauce with a recipe from our good friends in Hawaii*

### **Swedish Meatballs**

*Hand rolled served in the chef's special gravy recipe*

### **Home Style Meatballs**

*Hand rolled served in brown gravy*

### **Sweet and Sour Meatballs**

*Seasoned hand rolled served in a sweet and sour sauce*

### **Bourbon BBQ Meatballs**

*Hand rolled served with bacon & our Bourbon BBQ sauce*

### **Italian Meatballs**

*Hand rolled Italian seasoned served with pasta sauce*

### **Meatloaf with Gravy**

*Homemade with a very special recipe*

### **Pepper Steak**

*Strips of sirloin stir-fried with green peppers and onions seasoned and served with a rich brown sauce*

### **Prime Rib of Beef** (\$5.00 extra per person)

*Carved and served with horseradish and au jus.*

### **New York Strip Steaks** 12 oz. (\$5.00 extra per person)

### **Beef Tenderloin** (\$5.00 extra per person)

*Roasted and served with caramelized onions and mushrooms with a side of Béarnaise sauce*

### **Beef Short Ribs** (\$5.00 extra per person)

*Braised Short Ribs in a rich tomato, red wine reduction*

## Chicken Entrées

### **Chicken Piccata**

*Hand breaded, sautéed and baked served with a lemon butter sauce*

### **Dijon Chicken**

*Boneless skinless breast sautéed and baked in a velvety homemade honey Dijon sauce*

### **Chicken Parmesan**

*Boneless skinless breast with a light Italian herbed breading and sautéed to a golden brown topped with marinara and imported cheese*

### **Tuscan Chicken**

*Boneless skinless breast served in a creamy herb sauce with spinach & roasted red peppers*

### **“Ono” (very good) Chicken**

*Boneless breaded breast seasoned & baked with a mushroom gravy & cheese*

### **Chicken Marsala**

*Boneless breast sautéed and served with a creamy Marsala wine sauce with mushrooms and capers*

### **Breaded Boneless Chicken Breast**

*Breaded with our special seasonings and sautéed to a golden brown*

### **Grilled Chicken Breast**

*Boneless chicken breast marinated and grilled to perfection*

### **Lemon Artichoke Chicken**

*Boneless breast sautéed and baked in a butter lemon sauce with artichokes*

### **Orange Chicken**

*Breaded boneless skinless breast lightly browned served in a sauce made from fresh orange juice and seasoned with flavors from the Pacific*

### **Macadamia Nut Encrusted Chicken**

**Breast** (\$1.00 extra per person)

*Our very own critically acclaimed. (Detroit News, Macomb Daily and the Hour Detroit Magazine)*

### **Herbed Roasted Chicken**

*Pieces of chicken baked with select herbs and spices*

### **BBQ Chicken**

*Assorted pieces or boneless breast of chicken (your choice) basted in Ray’s flavorful BBQ sauce*

### **Southern Fried Chicken**

*Breaded and seasoned*

**Oven Roasted Turkey** (\$1.50 extra per person)

*Whole roasted turkey taken off the bone by the Chef and served with our own gravy)  
\*\*we can not control the quantity of white and dark meat since we use whole turkeys\*\**

### **Chicken Fettuccine Alfredo**

*Succulent pieces of grilled chicken breast tossed with fettuccine noodles and Alfredo sauce*

### **Chicken Linguine**

*Grilled chicken breast tossed in linguine with our garlic and oil sauce and topped with vegetables*

## **Pork and Veal Entrées**

### **Roasted Pork Loin**

*Tender pork loin baked with a sweet glaze*

### **Baked Pork Chops**

*Hand breaded boneless pork chops with a savory blend of herbs and spices*

### **Bacon Wrapped Pork Loin**

*(\$1.00 extra per person)  
Served with a maple glaze*

### **Pork Piccata**

*Hand cut and breaded pork loin browned and served with a lemon butter sauce*

### **Macadamia Nut Encrusted**

**Pork Loin** (\$1.00 extra per person)  
*A great dish!*

### **Dijon Pork Loin**

*A whole pork loin baked and served with a creamy Dijon Sauce*

### **Sesame Pork**

*Boneless pork loin marinated and served with an Asian sesame sauce*

### **“Ono” (very good) Pork**

*Hand breaded boneless pork loin that is seasoned & baked with our own mushroom gravy & cheese*

### **Sweet and Sour Pork**

*Hand cut strips of boneless pork loin stir-fried with peppers and onions and served with our sweet & sour sauce*

### **Kalua Pork**

*Shredded moist pork just like you would get at a Hawaiian lu’au*

### **Spiral Sliced Ham**

*Premium smoked ham cooked to perfection*

**Baby Back Ribs** (\$3.50 extra per person)

*1/4 slab serving with Ray’s own special BBQ sauce*

### **Breaded Veal Cutlets**

*Golden brown breading seasoned with Italian herbs & served with a brown gravy*

### **Veal Parmesan**

*Golden cutlet baked in our marinara sauce and mozzarella cheese*

## *Vegetarian and Other Entrées*

### ***Eggplant Parmesan***

*Breaded and browned then baked in a marinara sauce topped with imported cheese*

### ***Cheese Stuffed Shells***

*Delicate cheese filling laced with a chunky tomato sauce*

### ***Lasagna Rolls***

*Rolled lasagna filled with blended cheeses and served with our marinara sauce*

### ***Meat Ravioli***

*Hearty baked in a savory tomato sauce*

### ***Vegetable Lasagna*** (\$1.00 extra per person)

*The chef's secret recipe with a special blend of cheese and vegetables*

### ***Meat Lasagna*** (\$1.00 extra per person)

*Homemade with lots of meat and a blend of cheese*

*Full selection of fish and seafood available*

### ***Baked Cod***

*Superb fish seasoned with herbs and spices and served with a tartar sauce*

### ***Italian Sausage***

*Fresh sausage sautéed with peppers and onions*

### ***Polish Smoked Kielbasa***

*Sautéed with seasoned sauerkraut*

### ***Cabbage Rolls*** (\$1.00 extra per person)

*Hand rolled old recipe simmered in a tomato sauce*

## **Pasta Choices**

*Macaroni & Cheese*  
*Buttered Egg Noodles*

**OR**

### **Mix & Match Pasta-**

#### **Choose 1 Pasta**

*Mostaccioli*  
*Rotini*  
*Spaghetti*  
*Linguine*  
*Fettuccine*  
*Bow Tie*

#### **Choose 1 Sauce**

*Garlic and Oil*  
*Hearty Tomato Sauce*  
*Creamy Tomato Sauce*  
*Meat Sauce (add 25 cents per person)*  
*Alfredo (add 75 cents per person)*  
*Roasted Garden Vegetables in Tomato Sauce (add 25 cents per person)*  
*White Wine Herb Cream Sauce- (add 25 cents per person)*

**Gluten Free Pasta's above available \$1.00 additional per person**

***Premium pasta for only \$1.00 more per person***

*Cheese Stuffed Shells*  
*Meat Lasagna*  
*Vegetable Lasagna*  
*Cheese Ravioli*  
*Meat Ravioli*  
*Cheese Tortellini*  
*Potato Pierogi*

## **Starch Choices**

### **Mashed Potatoes**

*100% Real*

### **Redskin Mashed Potatoes**

*Red skins mashed with roasted garlic*

### **Redskin Parsley Potatoes**

### **Parmesan Redskin Potatoes**

### **Herb Roasted Redskin Potatoes**

*Tossed with oil & herbs*

### **Smashed Redskin Potatoes**

*Smashed redskin potatoes covered with a garlic butter and cheese (add 50 cents per person)*

### **Au Gratin Potatoes**

### **Baby White Potatoes**

*Served in a dill butter sauce & fresh lemon zest*

### **Parmesan Baby White Potatoes**

### **Baked Potatoes**

*With sour cream and butter*

### **Loaded Mashed Potatoes\***(50 cents extra per person)

*Real potatoes mashed with cheese, bacon & sour cream*

### **Rice Pilaf**

### **Wild Rice with Mushrooms**

### **Stuffing**

## Vegetable Choices

### **Whole Green Beans**

*Served with almonds or diced tomato and bacon*

### **Buttered Corn**

### **Vegetable Medley**

*Carrots, broccoli and cauliflower*

### **Key West Blend**

*Orange & Yellow Carrots and Green Beans*

### **Broccoli:**

*with Cheese Sauce  
or Butter & Seasonings*

### **Cauliflower:**

*with Cheese Sauce  
or Butter & Seasonings*

### **Glazed Carrots**

**Scalloped Apples** (50 cents extra per person)

### **Peas**

## Salad Choices

### **Tossed Salad**

*With Ray's homemade ranch and Italian dressing*

**Antipasto Salad** (50 cents extra per person)

*Lettuce, ham, salami and cheese tossed with Italian dressing*

**Mandarin Asian Salad** (50 cents extra per person)

*Greens with Mandarin oranges & crunchy noodles served with Poppy seed dressing on the side*

**Greek Salad** (50 cents extra per person)

**Traverse City Salad** (50 cents extra per person)

*Mixed greens, dried cherries, blue cheese, walnuts served with Raspberry vinaigrette dressing on the side*

**Caesar Salad** (50 cents extra per person)

### **Potato Salad**

### **Red Skin Dill Potato Salad**

### **Macaroni Salad**

### **Creamy Coleslaw**

**Greek Pasta Salad** (50 cents extra per person)

### **Italian Pasta Salad**



## **2018 Price List, Options and Policies**

### **Desserts**

**Cookies 50 cents per person      Brownie Bites 75 cents per person**  
**Cream Puffs and Eclairs \$1.50 per person**  
**Cheesecake \$3.00 per person**  
**Assorted Pies \$2.50 per person**  
**Mini Sweets Table \$4.25 per person- assorted mini desserts**  
**Assorted Can Soda & Bottled Water \$1.00 each**  
**Coffee Service-**  
**30 Cups \$30.00    40 Cups \$40.00    100 Cups \$100.00 includes Cups, Powered Cream, Sugars and Stirrers**

### **Table Ware**

**Prestige Ware \$2.00 per person includes dinner, salad, dessert plates (if dessert is ordered), fork & knife**

**Partial China \$2.75 per person includes dinner plate, stainless fork & knife**

**Full China \$5.00 per person includes dinner, salad, dessert plates (if dessert is ordered), and stainless fork & knife      the china price will be for the amount of place settings set up at the event**

**Wait staff is provided with the above china packages**

**Glassware-Water Goblets, Wine Glasses, Champagne Glasses 75 cents each**  
**Coffee Cups 75 cents each**

**Water Pitchers \$3.00 each    Do not forget about the ice**

**Linen cloths for Banquet tables \$5.00 each**

**Linen cloths for Round tables \$5.00 each**

**Linen napkins .50 each**

**Cloth table skirts \$40.00 each**

**Cake cutting \$50.00 fee to be wrapped or served as dessert. Please provide napkins or plates& forks**

**Servers \$20.00 per person per hour with a minimum of 2 hours- servers are always sent in pairs**

### **Policies**

**Please call your menu selections & final count 10 days prior to event.**

**We will accommodate the number of people confirmed with your final selections. We cannot be held responsible if more people show up including children not considered in count.**

**Compliment of the Chef items are portion sized for each event and are fillers for the buffet. If Chef Compliments run out we do not consider this running out of food.**

**Payment due 7 days before event with personal check, certified check, company check, organization check, money orders, cash and credit cards accepted in office only 7 days prior to event.**