

EUROPEAN CHEF TO THE RESCUE
CATERING COMPANY



WEDDING MENU

THE LOVE BOAT CHEF OF PRINCESS CRUISES FOR 19YRS

Not only do we cater the food, we cater your needs!

Your moment in time to stop the world. European Chef to the Rescue will help make your dreams come true, just like in the fairy tales.

Chef Mark will work with you so that your menu is all that you have dreamed of, and help guide you through the twists and turns of planning the perfect wedding. Chef Mark will help build your wedding, from the beginning to the perfect honeymoon, and into your first steps in life together.

Fox Valley's affordable caterer has over 30 years of planning and organizing weddings from 25 to 5000 people. So let a true professional help you.

The biggest day of your life does not have to be the most expensive day of your life.

Let Chef Mark and European Chef to the Rescue, come to the Rescue for your big day.

In the word of the Italians, "Dolce Vita."

Salads

Please select One of Our Original salads, for your special day

- The European – Baby Greens with Roasted Golden beets, Feta Cheese green olives And Fresh Blackberries
- The Napoli – A true Caesar salad with baby romaine, Roasted Garlic, Fresh Shaved parmesan cheese and Topped with a Baked Asiago crouton.
- The Shakespearean Red Oak Leaf Salad – With Blue cheese crumble Fresh Raspberries, wafer thin Cracker and completed with a rich merlot Vinaigrette.
- The Madrid Summer Salad – served in a radicchio purple cup – Roasted Green red and yellow peppers, tossed with a fine diced English cucumber and served with a cool sour cream and lime dressing.
- The Ajaccio Salad – buttery Bibb lettuce served with Artichoke and summery roasted Baby Tomato
- Pompeii Salad – baby Spinach tossed in a Fine White wine Vinaigrette and Fire roasted Red peppers
- The Waldorf – A classic of apples walnuts and Waldorf Dressing.
- Our Famous European Style Shrimp Cocktail – on a bed of Crisp Blended Mixed Greens and Our Smooth Louise sauce with Lemon Curls (Added Charge for this dish)

Entrees

- Chicken Napoleon - Pistachio encrusted Chicken Breast served with Fine Italian herbs and Topped with a creamy Sundried Tomato, with asiago and boursin Cheese sauce
\$25.00

- Chicken Daniela - A sautéed chicken breast covered with a fine slice of Italian prosciutto and a coating of Cremini Mushrooms and a lace of Boursin cheese with a creamy sundried tomato sauce
\$25.00

- Chicken Limone Roma - with a smooth citrus Velouté sauce
\$22.00

- Chicken Chardonnay - a Creamy velvety sauce with purple Grapes.
\$22.00

- Parmesan crusted Chicken Breast with a rich Pomodoro sauce, and fresh basil ribbon
\$23.00

- Scaloppine di al Marsala - a true Italian Classic Chicken breast served with a blend of exotic Mushrooms in an amazing wine sauce.
\$24.00

Beef

- Steak Diane - Creamy Cognac sauce with Mushrooms and Cream
\$36.00
- Filet Mignon - with a rich Demi Merlot sauce
\$38.00
- Tournedos Rossini - Fine Filet on a bed of Champagne pate and a Mondavi cabernet sauce
\$39.00
- Steak Au poivre - A well-seasoned Ribeye with peppercorn, and served with a cognac cream sauce
\$45.00

Pork

- Pork Tenderloin - sliced and placed on a bed of rustic Grain creamy mustard sauce, and topped with a peach and apricot Brady glaze
\$26.00
- Pork tenderloin, Alemania - served with a Mustard Gravy and spätzle
\$26.00
- Pork Schnitzel, Vienna style - Pork coated with imported herbs and seasoning And Breaded and pan fried and served with rich apple glaze and sour Cream
\$25.00

Seafood

- Baked Atlantic Cod – seasoned and baked with Italian Olive oil and a blend of Italian and Greek Olives with a creamy parsley sauce
\$22.00

- Baked Citrus Tilapia – Served with a selection of Grilled Grapefruit and mango, with a Creamy Mango sauce.
\$24.00

- Baked Salmon – With a classic Bearnaise sauce served with a ribbon Red Basil
\$26.00

Vegetarian options

- Grilled Portobello Mushroom Marinated in a fine balsamic Vinaigrette, and filled with Fresh garden zucchini, yellow squash and baby carrots and smooth Pomodoro sauce

- Baked Eggplant from Lucca, Roasted and seasoned in the traditional way , and served with a tomato vodka sauce and fresh basil

(Other Vegetarian options and Vegan options are also available and can be discussed with our sales team, and finalized with Chef Mark.)

Accompaniments

- Baby Carrots with honey butter Glaze
- Fresh green Beans, with a lemon Zest butter sauce
- Roasted Mixed vegetables
- Spring squash Blend Zucchini, Yellow squash and Braised Red Onion

Potato Options

- New England Boiled Mint Potato
- Roasted Red and yellow herb Seasoned Potato
- Garlic Vesuvio Potato
- Fondant Potato with Rosemary Butter
- Parisian Potato with herb butter
- Parsley parmesan Mashed Potato

Appetizer Options / Display Options

- Fresh fruit Display with a variety of fruit sauces
- Crudit  display with a wide variety of assorted carved vegetables and salsas and dips.
- Imported and domestic Cheese Display, with European crackers with green and purple grapes

Hot Options

- Sweet and sour Hawaiian Meatballs
- Mini quiche
- Swedish Meatballs
- Spanakopita
- Beef sate with Teriyaki Glaze

Cold Options

- Beef Tenderloin on a Tri Colored Tortilla chip with a mango salsa topping
- Melon and prosciutto
- Mini Shrimp Cocktail Shooters
- Island Shrimp Mediterranean style in a phyllo cup
- Baby Endive with a creamy cheese filling and topped with a raspberry
Topping
- Bruschetta on Crostini Toast
- Blended Olives On Crostini Points with lemon Zest
- Feta and cranberry Toast Points a taste of the Greek Islands

Desserts – (Market Pricing) Options

- Chocolate Covered Strawberry Tree
- Croquembouche Tree
- Banana Foster station
- Crepe suzettes station with assorted chocolate toppings and fillings
- Chocolate Fondue station with banana, strawberries marshmallows and sliced pineapple
- Macaroons
- Mini Trifle Parfaits
- Assorted petit Fours
- Classic homemade Truffles ...Baileys or Kahlua or Plain
- Lemon Cake with limoncello cream Filling
- Tiramisu
- OUR classic Donut Wall