

Established 1993
Great food Great service Great prices



Chef Raymone *Catering*

Thank you for choosing Chef Raymone. Ray and Tracie started catering in 1993 and quickly grew to be one of Michigan's largest catering companies. Ray has over 30 years of experience in the food service business. Our success is due to the affordable quality of our food and excellent service. We believe in serving the best quality food at the most affordable prices. We also use Michigan companies and fresh local produce when available. Chef Raymone wants to make sure you are a customer for life.

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Hot Buffet Menu

Package #1

Monday-Thursday \$15.95 per person

Friday-Sunday \$16.95 per person

You choose

1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable

Package #2

Monday-Thursday \$17.95 per person

Friday-Sunday \$18.95 per person

You choose

2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

Package #3

Monday-Thursday \$18.95 per person

Friday-Sunday \$19.95 per person

You choose

3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

Buffet Packages 1, 2, 3 all come with Tossed Salad with Ranch and Italian Dressings, Bakery fresh Rolls and Butter, Disposable Plates, Paper Napkins, Plastic-wear, Compliments of the Chef: Assorted Relishes, Veggies & dip and Fresh Sliced Fruit, & Set-up and Delivery of food.

The Compliments of the Chef items are served with the buffet meal.

Upgrade the Veggies & dip, Relishes and Fruit tray to Appetizer portions for \$2.95 per person with Cheese & crackers included

Pick Up service available on the above packages.

Food will be provided in disposable containers, ready to serve.

Pick everything up and enjoy!!

6% Sales Tax applies to the final package price

Intimate Evening Package \$31.95 per person

Includes 3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Tossed Salad with Ranch and Italian Dressings, 3-6 Chefs choice Side salads, Dessert table with a variety of Desserts, White Linen Table Cloths and Linen Napkins, Prestigeware, Assorted Rolls with butter, Fresh Sliced Fruit, Veggies and dip, Assortment of Imported & Domestic Cheese's with 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 Chicken Sticks, Jamaican Chicken Sticks,

Sweet & Sour Meatballs, Swedish Meatballs,

Italian Sausage Pieces, Kielbasa Sausage Pieces, Assorted Quiche, Hot Artichoke Dip

Royal Evening Package \$38.95 per person

Includes 3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Tossed Salad with Ranch and Italian Dressings, 3-6 Chefs choice Side salads, Dessert table with a variety of Desserts, Color Linen Table Cloths and Napkins, Cloth Table coverings for specialty tables, Full China (dinner, salad, dessert plates), Stainless Flatware, Assorted Rolls with butter, Fresh Sliced Fruit, Veggies and dip, Assortment of Imported & Domestic Cheeses with crackers + 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 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 18 % Service Charge and \$20.00 Fuel Charge.

25 Person Minimum except select months

All prices subject to change with or without notice due to current market conditions

We reserve the right to make substitutions if needed equal to or greater than original choice.

Beef Entrées

Roast Beef

Tender sliced top round topped with beef gravy. Served medium well to well

Carved Roast Beef (\$1.00 extra per person)

Top round of beef slow roasted and carved to order. Served with a side of au jus (75-person min)
\$100.00 Chef fee to carve onsite

Sirloin Tips

Pieces of sirloin steak browned and simmered in a mushroom gravy served over a bed of egg noodles

Teriyaki Beef **

Thin sliced beef marinated in our homemade authentic Hawaiian Teriyaki Sauce

Swedish Meatballs (50 cents extra per person)

Meatballs served in the chef's special gravy recipe

Home Style Meatballs

Meatballs served in brown beef gravy

Sweet and Sour Meatballs (50 cents extra per person)

Meatballs topped with a homemade sweet and sour sauce

Bourbon BBQ Meatballs **

(75 cents extra per person)

Meatballs with our Bourbon BBQ sauce and bacon

Italian Meatballs

Meatballs with Italian seasoning and topped with our marinara sauce

Meatloaf with Gravy

Tender hand prepared meatloaf topped with a beef gravy

Pepper Steak

Strips of sirloin steak sautéed with bell peppers and onions, and served with a rich Asian pepper sauce

Carved Prime Rib of Beef (GF)

(Market price)

Slow oven-roasted Prime Rib of Beef, crusted with our special seasoning, and served with horseradish and au jus
\$100.00 Chef fee to carve onsite

Beef Tenderloin (Market price) **(GF)**

Slow roasted and served with caramelized onions and mushrooms
\$100.00 Chef fee to carve onsite

Beef Short Ribs (\$5.00 extra per person)

Braised Short Ribs in a rich tomato and red wine reduction

**** Chef Raymone Specialty**

Chicken Entrées

Chicken Piccata **

Lightly breaded boneless chicken breast topped with a lemon butter sauce and capers

Dijon Chicken

Breaded boneless chicken breast baked in a velvety honey Dijon sauce

Chicken Parmesan

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

Tuscan Chicken **

Lightly breaded boneless chicken breast served in a creamy white herb sauce with spinach & roasted red peppers

Ono Chicken **

Boneless breaded chicken breast seasoned and baked with a mushroom gravy and cheese. “Ono” means very good in Hawaiian, and that is exactly what this entrée entails

Chicken Marsala

Breaded Boneless chicken breast baked with a creamy Marsala wine sauce, mushrooms, and capers

Breaded Boneless Chicken Breast

Boneless skinless chicken breast seasoned with our special blend and baked to perfection

Grilled Chicken Breast (GF)

Boneless chicken breast marinated in our special marinade and grilled

Lemon Artichoke Chicken **

Breaded boneless chicken breast baked in a luxurious lemon sauce and topped with artichokes

Orange Chicken

Breaded boneless skinless breast lightly browned, served in a homemade Hawaiian influenced orange sauce

Macadamia Nut Encrusted Chicken

Breast ** (\$1.00 extra per person)

Boneless chicken breast breaded in a special blend of macadamia nuts and served with a honey ginger glaze

Herbed Roasted Chicken (GF)

Bone-in chicken baked with our special herb seasoning

BBQ Chicken (GF)

Boneless chicken breast marinated in Ray's homemade BBQ sauce

Lemon Pepper Chicken (GF)

Boneless chicken breast marinated in our lemon pepper seasoning and grilled

Bruschetta Chicken (GF)

Boneless chicken breast topped with a mixture of diced tomatoes, onions, basil and olive oil

Oven Roasted Turkey (\$1.50 extra per person)

Whole roasted turkey carved by our Chefs and served with our homemade turkey gravy

Attn: We cannot control the quantity of white and dark meat since we use whole turkeys

Pork and Veal Entrées

Roasted Pork Loin (GF)

Slow roasted pork loin topped with a sweet orange glaze

Baked Pork Chops

Hand breaded boneless pork chops baked with our special blend of herbs

Bacon Wrapped Pork Loin (GF)

(\$2.50 extra per person)

Full pork loin wrapped in bacon and served with a sweet glaze

Pork Piccata **

Lightly breaded pork loin topped with a lemon butter sauce and capers

Dijon Pork Loin

Breaded pork loin baked in a creamy Dijon glaze

Kalua Pork **

Hand shredded pork served just like it would be at an authentic Hawaiian Lu'au

Spiral Sliced Ham (GF)

Premium smoked ham cooked to perfection

Baby Back Ribs (GF)

(\$3.50 extra per person)

1/4 slab serving with a sweet BBQ sauce

Ono Pork **

Pork loin breaded and baked with a mushroom gravy and cheese. "Ono" means very good in Hawaiian, and that is exactly what this entrée entails

Vegetarian and Other Entrées

Eggplant Parmesan (\$1.00 extra per person)

Breaded golden slices of eggplant baked in our marinara sauce and mozzarella cheese

Cheese Stuffed Shells

Delicious cheese filling baked in tender pasta shells, and served with our marinara sauce

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

Chef Ray's special recipe layered with a variety of creamy cheese and vegetables

Meat Lasagna (\$1.00 extra per person)

Lasagna made with hearty layers of meat, a variety of cheeses, and homemade marinara sauce

Full selection of fish and seafood available. Inquire about selections and pricing

Baked Cod (GF)

Mouthwatering fish seasoned with our special herb and spice rub, and served with a side of tartar sauce

Italian Sausage (GF)

Fresh Italian sausage sautéed with peppers and onions

Polish Smoked Kielbasa (GF)

Sautéed with seasoned sauerkraut

Cabbage Rolls

(\$1.00 extra per person)

Hand rolled traditional recipe that is simmered in our homemade tomato sauce

Tofu Stir-Fry

(\$1.50 extra per person)

Tofu prepared with a mixture of fresh vegetables

GF=Gluten-free

Any entrée's that are requested to be prepared Gluten Free (that are available as Gluten free) add \$1.00 per person to the package

Pasta Choices

Macaroni & Cheese
Buttered Egg Noodles
Mostaccioli w/ Marinara Sauce
Mostaccioli w/ Meat Sauce (add 50 cents per person)
Rotini w/ Creamy Tomato Sauce
Linguine w/ Garlic and Oil
Fettuccine w/ Alfredo (add 75 cents per person)
Bow Tie w/ Garlic & Oil
Bow Tie w /Creamy Tomato Sauce

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

Premium pasta for only \$1.50 more per person

Cheese Stuffed Shells
Meat Lasagna
Vegetable Lasagna
Cheese Ravioli
Potato & Cheese Pierogi

Starch Choices

Mashed Potatoes w/ Side Gravy
Redskin Mashed Potatoes

Redskin Parsley Potatoes

Parmesan Redskin Potatoes

Herb Roasted Redskin Potatoes

Au Gratin Potatoes

Baby White Potatoes

Parmesan Baby White Potatoes

Baked Potatoes

Served with side sour cream and butter

Loaded Mashed Potatoes*(50 cents extra per person)

Rice Pilaf

Stuffing

Vegetable Choices

Whole Green Beans:

With Butter & Seasonings

With Almonds

With Tomato & Bacon

50cents extra per person

Buttered Corn

Vegetable Medley

A medley of carrots, broccoli, and cauliflower

Key West Blend

A medley of orange carrots, yellow carrots, and green beans

Broccoli:

with Cheese Sauce

50 cents extra per person
or Butter & Seasonings

Cauliflower:

with Cheese Sauce

50 cents extra per person
or Butter & Seasonings

Glazed Carrots

Roasted Seasonal Vegetables-

Chef's selection of vegetables

Example can include any of the following-
zucchini, squash, broccoli, carrots,
onions, cauliflower, mushrooms, and
more

Salad Choices

Substitute Tossed Salad with any of the following salads at \$1.00 extra per person

Antipasto Salad

Lettuce and toppings with ham, salami, cheese and olives served with Italian dressing on the side

Mandarin Asian Salad

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

Greek Salad

Greens and toppings with feta cheese, olives, pepperoncini's and Greek dressing on the side

Michigan Salad

Mixed greens and toppings with dried cranberry's, blue cheese, walnuts served with Raspberry vinaigrette dressing on the side

Caesar Salad

Romaine lettuce, parmesan cheese, croutons with Caesar dressing on the side

Potato Salad

Macaroni Salad

Creamy Coleslaw

Greek Pasta Salad

Italian Pasta Salad