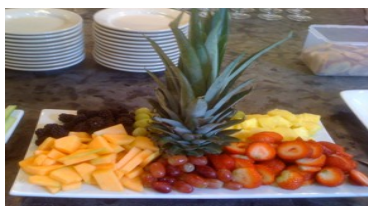


## Featured Healthy Catering



**Fruit Plates**



**Vegetable Plates**



**Cheese Plates**



**Sesame Chicken**



**Baked Shrimp**



**Tomato and Basil Bruschetta**



**Lamb Kebab**



**Thai Beef Skewers**



**Cucumber Smoked Salmon,  
Curry Cream, Capers and Dill**



**Kiwi Salad**



**Berried Salad**



**Green Chili Soup**



**Butternut Squash Soup**



**Cosmic Choc Lava Cake**



**Palmiers**



## **Specialty Items (Priced Per Request)**



**Sundried Tomato Hummus  
and Pita Chips**



**Spinach Pie**



**Turkish Meatballs with  
Currants and Pine**



**Goat Cheese, Hummus and  
Grilled vegetable Naan pizza**



**Dolmades**



**Tabbouleh**



**Falafel with Hummus  
on Pita Bread**



**Polenta Triangles**



**Fattoush Salad**



**Stuffed Cherry Tomatoes**



**Spanakopita**



**Avocado, Tomato & Feta on  
Flax Seed Chip**



**Hacked chicken on Red Leaf  
Lettuce with Special Sauce**



**Peanut butter & Jelly**



**Caesar Salad Spring Rolls**





**Bacon Wrapped Shrimp  
or Beef**



**Chicken Skewers Various  
Sauces, Thai, Teriyaki, BBQ**



**Tilapia Fish Taco**



**Garlic Bread with Cheddar**



**Hand Tossed Caesar Salad**



**Famous Spaghetti and  
Red Sauce**



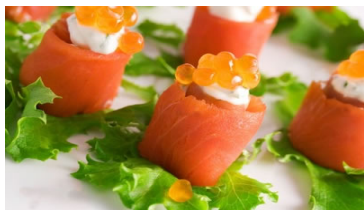
**Shrimp Crevice**



**Soba Noodles**



**Crab and Avocado Salad**



**Salmon Canapés**



**Smoked Salmon and Chive  
Cream**



**Zucchini Rolls with Salmon  
and Cream Cheese**



**Potato Halves with Smoked  
Salmon and Dill**



**Feta and Spinach Stuffed  
Mushrooms**



**Prosciutto-Basil Crostini**



**Tea Sandwiches:**



**Pulled Pork Mini's with  
Cole Slaw & Special Sauce**



**Eggplant and Tomato**



## South of the Boarder & Desserts



**Guacamole**



**Queso with Hamburger**



**Chips & Salsa**



**Cheese Quesadilla**



**Baby Tacos Beef, Brisket or  
Pull Pork or Chicken**



**Black Bean Crazy Nachos/  
Chicken Enchiladas Bites**



**Tiny Scoop Beef Tacos**



**Mini Sour Cream Chicken  
Enchiladas**



**Spicy Bean Salsa**



**Choc Mousse Cups**



**Choc Truffles**



**Cheese Cake**



**Carrot Cake**



**Kings Cake**



**Key Lime**



**Refrigerator Kolache**



**Traditional Kolache**

**Kolaches Available in  
Raspberry, Poppy Seed,  
Apple, Cherry, Prunes,  
Blueberry, Apricot**

**Refrigerator .99 Each  
Traditional \$1.25**



with Chef Charles Michael

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Health Cooking Guru

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**Assorted Gourmet Cheese with Crackers**

Small tray (feeds 10-15 people) – 42.00  
Medium tray (feeds 20-25 people) – 70.00  
Large tray (feeds 40-50 people) – 130.00

**Fresh Seasonal Fruit & Berry Tray**

Small tray 35.00, Medium 55.00 Large 100.00  
Fruit Salad in Watermelon \$85.00

**Fresh Vegetable Crudités Tray with Dip**

Small tray 35.00, Medium 55.00 Large 100.00

**Fresh Mozzarella and Tomato Platter**

Fresh mozzarella sliced and laid out with ripe tomato and roasted peppers, garnished with fresh basil  
Small \$40.00 Medium \$65.00 Large \$100

**Antipasto Platter**

Dried sausage, Prosciutto, pepperoni, aged provolone, olives, roasted peppers, artichoke salad, stuffed hot peppers and mushroom salad  
Small \$50.00 Medium \$85.00 Large \$125

**Meat and Cheese Platter -**

Sliced pepperoni and salami with assorted cheeses  
Small \$40.00 Medium \$65.00 Large \$100

**Salads and Dips (1 Quart) \$16.95**

Chicken Salad, Asian, Pasta, Tuna Salad, Potato Salad, French (cold), German (hot), Coleslaw

**Dips By the Pint (16 oz) \$16.95**

Salsa \$10.00  
Spicy Bean Salsa  
Queso with Hamburger  
Pineapple Mango Salsa  
Black Bean Salsa  
Egg Plant Dip  
Spinach-Artichoke/ Cream Cheese  
Herbed Swiss/Cream Cheese  
Red Bell Pepper/Cream Cheese Dip  
Guacamole + \$4.00  
Hummus + \$6.00  
Sundried Tomato/Garlic Hummus + \$12.00  
National Brand Chips or Pita Chips \$5 bag

**Cheese Balls Minis (Quarter Sized, Mini 25) \$1.00**

Pecan and Cheddar  
Parsley and Blue Cheese  
Parmesan and Pepperoni  
Almond and Swiss  
Large Cheese Ball Like Above (for 25) \$20  
Table Crackers (for 25) \$12.00  
Fancy Water Crackers (for 25) \$14.00  
Sliced Garlic Toasted Baguettes (for 25) \$8.00

**Mini Kebobs (Mini 50) \$1.50**

Pork Tenderloin with Mushrooms w/ Hoisin Sauce  
Pineapple Chicken, Pepper w/ Sweet & Sour Sauce  
Teriyaki Beef peppers and onion w/ Teriyaki Sauce  
Chicken, Water chestnut, Baby Corn w/ Ginger Sauce

**Mini Skewers (Mini 50) \$1.50**

Beef Tip w/ BBQ  
Mango Chicken  
Teriyaki Beef or Chicken  
BBQ Chicken Tenders

**Stuffed Mushrooms (Mini 50) \$1.00**

Artichoke Shrimp  
Parmesan Spinach  
Crab and Cheese

**Dolmades (Min 25) \$1.25 Each**

Wild Rice  
Cranberry Coccous  
Lamb and Rice

**Sliders on a Silver dollar Bun/Mini Croissant (Min 25) \$1.50 Large \$2.50**

With Mustard, Mayo or BBQ  
Spicy Chicken  
Pulled Pork  
Chicken Salad  
Roast Beef and Cheddar  
Smoked Ham and Swiss  
Sloppy Joes  
Pulled Pork Mini's w/Cole Slaw \$1.75, \$3.00

**Triangle Finger Sandwiches (Min 25) \$1 Each**

Pimento, Egg Salad, Tuna Salad, Chicken Salad, Cucumber, Turkey, Shrimp.



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**Hors' derives Min 50 (Suggest 2 per Guest)**

**Middle Eastern Healthy Cuisine Appetizers**

Sundried Tomato Hummus w/ Pita Chip 32oz \$50  
Spinach Pie \$1.25  
Turkish Meatballs with Currents and Pine \$1.00  
Goat Cheese, Hummus/Grilled veggie Pizza \$6 Each  
Dolmades \$1.00 Lamb + \$.25  
Tabbouleh \$1.00  
Falafel with Hummus on Pita Bread \$1.00  
Polenta Triangles \$1.10  
Fattoush Salad for 10 \$35  
Stuffed Cherry Tomatoes \$.75  
Spanakopita \$1.75  
Avocado, Tomato & Feta on Flax Seed Chip \$1.00  
Lamb Kebab \$2.00

**Asian Appetizer**

Hacked Chicken on Red Leaf Lettuce \$2.00  
Sesame Chicken \$1.50  
Caesar Salad Spring Rolls (5 Pieces) \$2.50  
Bacon Wrapped Shrimp, Chicken or Beef \$1.50  
Thai Grilled Chicken or Beef \$1.50 Each  
Sesame Soba Noodles (10-12) \$30  
  
Various Sauces, Thai, Teriyaki, BBQ, Chinese, Sweet & Sour, Peanut. other (\$5/4 oz)

**Italian Appetizers**

Caesar Salad \$2.00 4 oz portion  
Tomato and Basil Bruschetta \$.75  
Eggplant and Tomato \$1.25  
Prosciutto-Basil Crostini \$1.25  
Prosciutto Wrapped Asparagus \$1.25  
Feta and Spinach Stuffed Mushrooms \$1.50  
Meatballs (BBQ, Sweet & Sour, Swedish) \$1.00  
Garlic Bread with gourmet chesses \$15.00 Loaf

**Bacon Wrapped \$1.00**

Shrimp  
Dates  
Chicken  
Beef Tips  
Scallops +.25  
Duck +.50

**Phyllo Cups \$1.25**

Wild Rice and  
Portobello  
Spinach and Feta  
Pulled Pork  
Chicken  
Lump Crab + .25

**South of the Boarder & Desserts (Min 25)**

Cheese Quesadilla (Cut to 6 pc) \$3.00  
Baby Tacos/Enchilada Beef or Chicken \$1.25  
Baby Tacos/ Enchilada Brisket or Pull Pork \$1.50  
Black Bean Crazy Nachos \$.75  
Tiny Scoop Beef Tacos \$1.00  
Shrimp Crevice with Cracker to serve 15 \$40  
7 Layer Dip w/ Chips (10-12) \$60  
Tilapia Fish Taco Cut on diagonal \$3.00

**TORTILLA WRAPS \$6.50** (Min 12) cut in 1/2 for 24 total). Served w/chips and salsa and sour cream.

*Beef Wrap* Grilled beef fajita meat with grilled onions, peppers, and Monterey jack cheese  
*Smoked Turkey* and Cojack Cheese  
*Italian Wrap* Salami, ham, roasted red bell peppers, pepperoni, provolone cheese and balsamic vinaigrette, wrapped in a tortilla  
*Turkey Wrap* Swiss, romaine, sundried tomatoes, artichoke hearts, cream cheese  
*Chicken Caesar Wrap* romaine, parmesan cheese, Caesar dressing, roasted peppers  
*Ham Wrap* mozzarella, basil pesto sauce, sundried tomatoes, cream cheese  
*Vegetarian Wrap* Grilled vegetables, Parmesan cheese, romaine lettuce

**Specialty Salads**

*Caesar Salad Bowl* - Fresh romaine lettuce with shredded Parmesan, crisp homemade croutons and our own creamy Caesar dressing. 6 as entrée or 10 as side portion \$35.00  
*Chicken Caesar Salad Bowl* - 6 as entrée or 10 as side portion \$45.00  
*Taco Salad Bar* - Spicy beef or chicken, black beans, tomatoes, shredded cheddar, salad greens, black olives, pickled jalapeños, sour cream, salsa, ranch dressing in taco shell. Serves 10 \$89.00  
*Green Salad Bowl* - Premium mix of spring, Romaine and leaf lettuces, cucumber, tomato and croutons served with ranch and balsamic vinaigrette dressings. 6 as entrée or 10 as side portion \$30.00



**Salads (10-12 people) \$45**

Kiwi/Mandarin Orange Salad, Strawberry Spinach,  
Berry/Avocado, Fennel/Red Onion, Goat Cheese/  
Tomato Napoleon, Vietnamese Cabbage w/ Chicken

**Soups (10-12 bowl 20-24 cups) \$45**

Butternut Squash Soup, Chicken & Barley, Turkey  
Zucchini, Lentil, Beef Barley, French Onion

**Soups (10-12 bowl 20-24 cups) \$65**

Tortilla Soup, Texas Chili, Green Chili (seasonal)

**Entrees (10-12 persons)**

Vegetarian Lasagna 9X13 \$59.00  
Lasagna Italian Sausage 9X13 10-12 \$ 69.00  
Rosemary Beef Tenderloin Skewer \$60.00  
Chipotle Pork Loin with Pineapple Skewer \$50.00  
Famous Spaghetti and Red Sauce \$75  
Rubbed and Spiced Pork Loin \$75.00  
Rosemary herb roasted potatoes, French Potato Salad  
or Boiled red skins with dill butter \$35.00

**Desserts, Cakes & Pies**

Carrot Cake, Red Velvet, Tres Noche, Key Lime,  
Cheese Cake, Sheet Cakes, Devil Food & Others

	8"	9"	10"
<b>Single Layer</b>	\$20	\$25	\$30
<b>Double Layer</b>	\$40	\$50	\$55

**Sweet Shortbread Tartlets (Min 25) \$1**

Lemon Mouse with Fresh Strawberries  
Chocolate Mouse with Raspberry  
Raspberry Mouse with Raspberry Sauce  
Key Lime Mousse with Whip Topping

**Various Desserts (Min 25)**

Choc Mousse Cups/Truffles \$1.75  
Cosmic Choc Lava Tartlets w/Sauce \$2.00  
Palmiers \$1.00  
Refrigerator Kolache \$1.00  
Traditional Kolache \$1.25  
Choc Dip Strawberries \$12/ Dozen (Market)  
Cheese Cake/Brownie/Lemon Bites \$1 each  
Lemon Bars/Brownies 13X9 pan for 12 \$35  
Crème Puffs/Choc Éclairs \$1.50  
Apple Slices 13X9 pan \$35  
Berry Crepes \$2.50  
Tuscan Tart /Mouse \$1.25  
Quiches (Mini 4") \$3.00

**Canapepes (Bread, Cucumber, Pita or Chip)**

Salmon Canapés \$2.00 (market)  
Smoked Salmon and Chive Cream \$2.00 (market)  
Salmon Zucchini Rolls w/ C. Cheese \$2.00 (market)  
Dilled Salmon Potato Halves Dill \$2.00 (market)  
Crab and Avocado Salad \$1.50  
Cucumber & Salmon Bites \$1.25 Each

**Various Specialty Appetizers**

Peanut Butter & Jelly Bites \$1.00  
Herb Stuffed Tomatoes \$1.00 Each  
Mushroom Rockefeller \$2.00 Each  
Sesame/Almond Chicken Strips \$1.50 Each  
Stuffed Zucchini \$1.25 Each  
Prosciutto Wrapped Figs \$1.25  
Wrapped Pin Wheels Cheesy Spinach \$1.00

**Rental Pricing at Competitor Pricing**

White Rim Dinner Plate 10" \$1.20  
White Rim Salad/Dessert Plate \$0.75  
White Rim Oval Dinner Plate 12" \$1.20  
White Rim Oval Dinner Plate 10.5" \$1.00  
White Rim Entree/Pasta Bowl 12" \$1.95  
White Rim Soup/ Bowl 10 oz" \$1.20  
White Rim Bread & Butter Plate \$0.70  
Cream & Sugar Set: \$5.00  
White Ramekin 5oz \$0.75  
Salt and Pepper Shakers \$1.25  
Coffee Cup and saucer 1.20  
White Rim Salad Plate .75  
8 oz Red or White Wine Glass 1.40  
Martini Glasses \$1.50  
Knives, Fork or Spoon .75  
Iced Beverage Glasses .95  
Bone Sushi Platters \$3.50  
Bone Rectangular Dishes \$3.50  
Chaffing Dishes \$25.00  
Silver Serving Trays \$5.00

**You like it we will make it.**

**We will even make your favorite recipes.**

**All Payments Due within 5 Days of event**

Multi Course Private dining parties at your house.  
Catering and staff for Parties over 100 may vary  
based on logistics, rentals required and other  
transportation items.  
Other items by quote. Tell us what you want.  
Hors' d'oeuvres \* Salads \* Soups \* Entrees \* Desserts



with Chef Charles Michael

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## Catering Request

Please Fill and email to [charles@EatTheRightFoods.com](mailto:charles@EatTheRightFoods.com) or 214-690-7715

**World Famous Dish**

**Charles Kandutsch**

Chef / Producer

3519 Dickason Stuido G

Dallas, TX 75219

214-690-7715

WorldFamousDish.com  
 ChefVideo.tv  
 KidsCook.tv

Today's Date:

Client Contact :

Email :

Phone Number:

Host's Name/Site Contact:

Billing Company& Address:

### EVENT INFORMATION

Date of Event

Name of Event/ Meeting

Number of Guests

Total Event Timeframe

Meal serving time:

Location/ Room(s)

Beverage Service

Self-Service

Attended

Reception Timeframe

Reception Menu

Service Format:

Server/Attendants:

Wait staff: \_\_\_\_\_

Bartenders \_\_\_\_\_

Servers \_\_\_\_\_

Preparers \_\_\_\_\_

Facilities:

Are Ovens Available Y / N

Adequate Refrigeration/Storage Y / N

Will we be needed to cleanup

Payment information is due to your Event Planner 5 business days before the event.

Payment can be made by Credit Card or check.

Checks should be made payable to "Eat the Right Foods."



## Catering Items Requested

## Food Items

[illegible]

## Drink Items

[illegible]

## Rental Items

[illegible]

## Other Items

[illegible]