



CATERING MENU

LUNCH/DINNER

For Executive Lunch Menus and prices, please
email us at catering1@chezgenese.com

PARTY PACKAGES

3 ITEMS \$14.50/PERSON

2 Standard Items
1 Specialty Item

5 ITEMS \$24/PERSON

3 Standard Items
2 Specialty Items

*Substitute Specialty Item for Standard Item \$2 upcharge
Items are individually packaged and include disposables*

STANDARD ITEMS

Miniature Savory Tarts

Choose between the following options:

Tomato & Ricotta | Artichoke & Bacon | Apple & Roquefort

Roasted Sweet Potato Medallion

with fresh avocado salad

Roasted Beet and Chèvre Crostini

French Cheese Board

served with fresh fruit and olive medley

Brownie | Cookie | Lemon Bar

SPECIALTY ITEMS

Seared Sea Scallop

with bacon & red onion jam

Mini Smoked Salmon Sandwich

with avocado and cucumber

Charcuterie Board

cured meats, French cheeses, marinated vegetables,
fresh fruit, olives and nuts

2 Macarons | Chocolate Mousse | 2 Chocolate Truffles

BOARDS

FRENCH CHEESE BOARD

\$8/PERSON 1/2 Board

\$13/PERSON Full Board

CHARCUTERIE BOARD

\$10/PERSON 1/2 Board

\$16/PERSON Full Board

SANDWICH + SALAD + SOUP

HALF

\$11/PERSON

1/2 Sandwich | Side Salad

Cup of Soup | *Pick 2*

FULL

\$15/PERSON

Full Sandwich | Side Salad

Cup of Soup | *Pick 2*

Individually packaged with disposables and a cookie

SANDWICHES

Ham & Butter on Baguette | Vegetarian Croissant |

Roasted Chicken on Rosemary Biscuit | Pan Bagnat |

[Smoked Salmon \$4 upcharge]

SALADS

Roasted Beet Salad | Spinach Salad |

Sliced Apple Salad | French Potato Salad [8oz]

SOUPS

Creamy Red Potato & Leek | Tomato Bisque

HOT ENTREE PACKAGE

ENTREE+BREAD+SALAD+DESSERT

Individually packaged, includes disposables

W/ 1 SIDE W/ 2 SIDES W/ 3 SIDES
\$23/PERSON \$26/PERSON \$29/PERSON

ENTREES

Chicken & Mushrooms

with white wine sauce

[choice of bone-in breast or hindquarters]

Braised Pork Ribs

with herb butter

Ratatouille

with eggplant, summer squash, heirloom tomatoes

Beef Burgundy

served with shiitake mushrooms, tomatoes, and garlic

Salmon

seared and served with compound butter

Peppered Pork Tenderloin

SIDES

Roasted Seasonal Vegetables

with Herbes de Provence

Sweet Potato Gratin

with Emmental cheese

Garlic Smashed Fingerling Potatoes

with rosemary & thyme

Roasted Beets

with chèvre

Braised Red Cabbage

with red wine

Asparagus

with lemon zest & sea salt

Oven Roasted Tri-Colored Carrots

with honey glaze

Marinated Sweet Potato Salad

with roasted red peppers, red onion,
and honey tarragon vinaigrette

Grain Medley

Israeli cous cous, quinoa, Basmati rice

DESSERTS

Chocolate Mousse with fresh whipped cream and berries

Seasonal Fruit Tart with fresh whipped cream

Seasonal Homemade Ice Cream with shortbread cookies

Hazelnut Torte with strawberries

Pavlova meringue cake with fresh fruit

A LA CARTE

SOUPS

SIDE: \$3.50/PERSON

ENTRÉE: \$6.00/PERSON

Creamy Red Potato and Leek

Tomato Bisque

SALADS

SIDE: \$4.50/PERSON

ENTRÉE: \$10.00/PERSON

Add a protein: Grilled Chicken \$4.00/person; Salmon \$5.00/person

Roasted Beet Salad

chevre, fennel, green apple, and cider vinaigrette

Spinach Salad

figs, radish, roquefort, and sherry vinaigrette

Sliced Apple Salad

with toasted almonds, arugula, chèvre, and shallot vinaigrette

SANDWICHES

Add a 4oz. side of French Potato Salad

and a Cookie \$3.00/person

Ham and Butter on Baguette [\$9.00/person]

Vegetarian Croissant [\$8.00/person]

Roasted Chicken on Rosemary Biscuit [\$8.50/person]

Pan Bagnat [\$10.00/person]

Smoked Salmon [half \$8.00/person; whole \$13.00/person]

BEVERAGES

BOTTLED

Water 1.50

Lemonade 1.75

Coke 1.75

Diet Coke 1.75

Sprite 1.75

Sweet Tea 1.75

Unsweet Tea 1.75

San Pelligrino 2.00

flavored or plain

CALLONS [Serves 10]

Water 3.00

Sweet Tea 5.00

Unsweet Tea 5.00

Lemonade 5.00



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