

Chef Smirnov



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Although Smirnov Cooking Classes has printed menus, we welcome the opportunity to custom create a menu to meet your taste.

At Smirnov cooking Classes are goal is the provide you and your guest with an unforgettable and flawless experience. We are equipped to provide a complete variety of menus, beverages and services for entertaining at home. The office or any off premise venue. Every item is prepared by scratch and is available for full service catering.

Floral Designs are available through outside venders.

To complete your special event we can arrange for Ice Sculptures, Chocolate Fountains, Entertainment, Valet, Tenting, Fine China, crystal and more.

At Smirnov cooking Classes we have an excellent service staff that is available for catering events. Service staff and Bartenders are charged at the rate of \$ 25.00 per hour with a minimum of four hours.

Any event or order will require a deposit at the time of booking. Balance will be due the day of the event.

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Brunch Menu

Fresh cut Fruit served with yogurt Sauce
Selection of fresh Baked Artisan Bread and Mini Muffins
Smoked Salmon Platter Accompanied by Bagels, capers, Chopped
Egg, Onions and cream Cheese
Vegetable Pasta Salad or Green Mix Salad with dressings
Sliced Tomato tray
Fresh made Tuna Salad or White Meat Chicken Salad
Cheese Blintz or Noodle Kugel

\$18.99 per person
With min. 75 ppl.

Additional Items

Home Style Chicken Salad	\$8.99/lb
Summer Palm Salad	\$7.99/lb
Fresh Green Beans Salad	\$6.99/lb
Omelets Station- vegetarian	\$7.99/person
Executive Omelet Station	\$11.99/person
Honey Glace Corn Beef	\$4.25/person
Oven Roasted Salmon with raspberry Chipolte Sauce	\$4.75/person
Dijon Potato Salad	\$4.99/lb
Assorted Cream Cheese's (vegetable or sweet)	\$1.95/person
Tuna Salad	\$8.99/lb
Home Made Egg Salad	\$6.99/lb
6 Foot Hoagie Roll (vegetable or meat)	\$125.00/each

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Luncheon Buffets Menus

Oven Roasted Chicken

Marinate Large Chicken Roasted to hold in all the flavors and Juices

Balsamic Grill Chicken Breast

Large chicken breast marinated and grilled, finished with Balsamic demi glace

Homemade Meatloaf

Ground Beef Mix with sautéed vegetables and served with mushroom gravy

Beef or Chicken Fajitas

Marinated Skirt Steak or chicken Breast, Seasoned and served with the spices of Mexico, with sautéed onions and peppers and warm tortillas

Creamy Penne Pasta

Penne Pasta with Sliced Chicken breast, artichoke hearts, peas, Olives, red Peppers and Creamy Pesto Sauce

Marinara Orecchiette Pasta

Orecchiette Pasta with grilled chicken breast, grilled vegetables, and Marinara Sauce

Mediterranean Chicken

Marinated pieces of chicken with olives, parsley, capers, white wine, onions, dried fruit, garlic and vinegar.

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Selection of Side Dishes



Wild Rice Pilaf
Spanish Rice
Steamed Rice
Vegetable Stir Fried Rice
Mashed Potatoes
Garlic Herbs New Potatoes
Charro Beans
Barbeque Beans
Fresh Vegetables Medley
Sesame Honey Lemon Carrots
Zucchini Provencal
Steamed Broccoli
Steamed Cauliflower
Sweet Corn
Green Beans Almandine
Egg Noodles
Potato Latkes
Cous Cous
Stir Fried Vegetables
Stuffed Tomatoes
Baked Macaroni and Cheese
Creamy Risotto
Fresh Large Asparagus

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Cold Hors d'Oeuvres

Beef Tenderloin crostini

Thinly sliced Beef Tenderloin with Crostini, Artichoke Spread, Arugula and Parmesan cheese
\$22.00/per dozen

Brie and chutney

French Bread Toasted with Brie and Spicy Fruit Chutney
\$16.00/per dozen

Tomato Mozzarella Crostini

Ripened fresh Tomatoes, Fresh Mozzarella cheese, drizzled with Basil Pesto
\$17.99/per dozen

Portobello Mushroom Brushetta

Seasoned Baguette Topped with a Marinated and roasted Portobello Mushroom, Arugula, Red Bell Peppers and Caramelized Red Onion
\$22.00/per dozen

Salmon Crostini

Smoked Salmon roll in the a wheel with cream cheese, red onion marmalade and served on toasted Russian Rye Bread
\$22.00/per dozen

Sushi

A variety of Sushi available through an outside vender



Cold Displays

Crudités Display

Colorful Display of Carved Vegetables that includes; Red and Yellow Peppers, Mushrooms, Zucchini, Summer Squash, Carrots, Celery, Broccoli, Cauliflower and Radishes with Ranch Dip
\$2.95 per person

Assorted Cheese Display

*An array of imported and domestic cheeses with an assortment of fine crackers and lavish garnishes of fruits and berries,
And variety of sweet and tangy mustards*
\$3.75 per person

Fresh Fruit Display

The Freshest and Sweetest carved Fruit For your Event
\$2.95 per person

Pates and/or Salami Display

\$3.95 per person

Middle Eastern and Antipasto Display

\$4.15 per person

Tomato Mozzarella Kebob

*Fresh Grape tomatoes with cherry size off Mozzarella cheese
And Calamite olives drizzled with Balsamic Reduction*
\$1.99 per each



Specialty Stations

Pasta Station

House Pasta: Ziti or Orecchiette

Sauces: Alfredo, Marinara, Pesto or Morel Mushroom

*Accompaniments: Onions, Mushrooms, Assorted Bell Peppers,
Calamata Olives, Tomatoes, Spinach, Beans, Grilled Vegetables,
Grilled Chicken, Crawfish, Jumbo Shrimp, Goat Cheese and
Parmesan Cheese*

\$7.95 per person

Dim Sum Dumpling Station

*Chinese Chicken, Beef and Vegetable Dumplings Served with
assorted condiments and dipping Sauces*

\$3.95 per person

Asian Express

*Elegant Asian Display of
Vegetable Stir Fried Rice with Choice Of Beef, Chicken or Shrimp
and our famous Dim Sum Dumplings*

\$7.95 per person

Wrap Station

*Your Choice of Wrap Tortillas with Oriental Pork Tenderloin or
Grilled chicken Breast Served with Hoi Sin Sauce and Chinese
Vegetables Cole Slaw*

\$5.25 per person

Mashed Potato Bar

*Three Color Mashed Potatoes served in the Martini glasses with a
variety of: Chopped BBQ, Texas Chili, Butter, Sauer Cream, Green
Onion and Cheese*

\$4.95 per person

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CARVED HORS D'OEUVRE STATIONS

<i>Cajun Fried or Oven Baked Turkey Breast</i>	<i>\$35.99 each</i>
<i>Beef Tenderloin Station</i>	<i>\$165.00 each</i>
<i>Lamb Station (lamb Rack or Boneless Leg)</i>	<i>\$12.95 p/pers.</i>
<i>Oven Baked Salmon w/raspberry Chipolte</i>	<i>\$75.00 each</i>
<i>Honey Mustard Corn Beef</i>	<i>\$4.75 p/person</i>

*All Station served with verity of fresh baked dinner rolls and
assortment condiments*

Chef fees Applicable

Chocolate Fountain Service

*Large Chocolate Fountain comes with 25lb of fine
Belgine chocolate, select condiments up to 75 people
squirt and attended. Compliment of Chocolate
Fountain two free Watermelon Carvings with
customize design*

*\$450.00 for 4 hours of total service with set up and
cleans up*