

MICHAEL JAY

The Freelance Chef LLC.

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WE CREATE PARTIES AND STAY IN YOUR BUDGET!

Further to your enquiry today, please find listed below some sample menus. We have some set menus; some where you can build your own feast, and some to cover most budgets. If there is something you would like that isn't there, please do not hesitate to call.

You will also find lots of information on our website which is listed above.

We offer lots of options for you to choose from. We work to your own budget, there are no hidden fees, and everything is written clearly so that you know exactly what you are getting.

Being a full service caterer, we have the expertise to build you an event to match the 5 star hotels, but at a vastly reduced cost. Corporate conventions don't seem to cater for people on a lesser budget, but that is where we come in. We think outside the box. Please give us a call; you have nothing to lose, except the possibility of using a creative team of professionals, who have your budget in mind.

Some of the services we also offer are Live Kitchen Events, Equipment, tents, Table Top Equipment, Linens, wedding coordination, themed events, floral services, and venue finding.

We are Better Business Bureau accredited, and accept most major credit cards.

If you have a specific menu, or themed event that might not be covered in our website, please do not hesitate to contact me. We can set up a mutually convenient time, and discuss your plans.

I look forward to hearing from you in the near future.

Yours Sincerely

Michael Jay
The Freelance Chef LLC

Staff

All staff are 4 hour minimum

Servers	:	\$35.00 Per Hour
Bar Tenders		\$35.00 per hour
Chef's Service		\$50.00 per hour
Sous Chef		\$40.00 per hour
Assistant Chef		\$35.00 per hour

Delivery Charges (depending on location)

Dinner Entrees

All Entrees Include Chef's House Salad

Prime Rib Au Jus	\$26.95
8oz New York Strip	\$26.95
Roast Tenderloin, Sauce Bordelaise	\$26.95
8oz Filet Mignon	\$29.95
Chicken Florentine	\$23.95
Chicken Cordon Bleu	\$24.95
Chicken Piccata	\$23.95
Chicken Marsala	\$23.95
Roast Loin of Pork with Prune & Apple Stuffing	\$24.95
Half Cornish Hen with Red Wine Sauce	\$24.95
Baked Cod with Roasted Cherry Tomatoes	\$24.95
Salmon with Lemon Dill Sauce	\$25.95
Pan Fried Filets of Tilapia	\$25.95

Side Dishes

(Please select one)

Mashed Potato
Baked Potato with sour cream
Rice Pilaf
Rosemary Roasted Red Skins
Potatoes au Gratin

Vegetables

(Please select one)

Garden Blend Vegetables
Buttered Sweet Corn
Green Beans Almandine
Glazed baby Carrots
Steamed Broccoli

Optional Extras

(Additional per person charge)

Greek Salad \$2.50
Caesar Salad \$2.00
Shrimp Cocktail \$5.95
Pasta Course \$3.95

Desserts

(Please select one)

Apple Pie & Ice Cream
Strawberry Shortcake
Chocolate Fudge Brownie
Tiramisu

Special Desserts

(Additional per person charge)

Fresh Fruit Tart	\$4.95	Coffee Mousse Cake	\$2.00
Baklava	\$3.25	Rice Pudding w/ poached pear	\$2.95
Tart Tatin	\$3.95	Vanilla Cheesecake	\$3.95

“DINNER FOR TWO”

Now Here in Michigan

A new service launched by English-trained MICHAEL JAY - THE FREELANCE CHEF to add to his cooking classes & comprehensive outside catering business. It's proving an original way of thanking clients or friends, holding intimate business meetings away from prying eyes, and a wonderful surprise solution to the gift problem for birthdays and anniversaries for those people with everything.

The choice of venue is entirely up to diners – at home, on a riverboat – the more original, the better – and the service is available with the minimum of fuss. One phone call to discuss the menu, date and address, and Michael does the rest; from the purchase of the finest ingredients – fine wines and champagnes, should you wish – setting the table, to the final presentation and washing up. For Chef Michael, it's a pleasure to create an intimate dinner for two away from the stresses of his larger catering assignments. More time, love and attention can be given to creating beautiful and memorable dishes. For clients, it's a special and original evening.

One regular client, a famous agent, booked **“Dinner for Two”** evenings for his artists' (and their partners) birthdays. Michael says: “I love turning up at their homes and seeing the surprise on their faces when they find unusual aromas emanating from the kitchen, the table laid with candles, linen and flowers a romantic four-course dinner waiting for them.” Another client hired a river cruiser to “pop the question” to his lady under the moonlight and lights of London's Tower Bridge. (Michael had created a special dessert to conceal the ring). Another hired a coach from London to Oxford for a “magical mystery tour” for his partner.

The service is always discrete: there's no hovering around, just dishes conjured up effortlessly onto the table, wines poured, then everything cleared away and a tactful withdrawal.

DINNER FOR TWO
Costs
\$425.00
Plus Travel expenses & tax
Gift certificates available

Appetizers-Tapas Menu

Two Pieces per Person

\$ Per Person

Devilleed Smelt	4.95
Grilled Shrimp with Garlic	5.25
Shrimp Cocktail Shooter	5.25
Oyster Rockefeller	4.50 ea.
Shrimp Won Tons with Plum Sauce	3.50
Greek Angel Hair Shrimp	6.25
Squid cooked in Tomato Sauce	4.75
Fried Calamari with Tartar Sauce	4.75
Mussels cooked in Marinara Sauce	4.25
Grilled Mussels with Garlic	4.25
Mini Crab Cakes, Remoulade	4.25
Crab Rangoon, Chili sauce	4.50
Seared Scallops, carrot Puree	5.25
Steamed Giant Clams & Crispy Parsley	3.25

Stewed Octopus with Papaya	5.25
Mini Fish & Chips	5.00
Empanadas (Beef, chicken, pork)	3.95
Mini Beef Wellington	5.25
Grilled Lollipop Lamb Chops	6.50 ea.
Skewered Chicken with Peanut Sauce	3.50
Chorizo & Mozzarella Cups	3.65
Spanish Tortilla (Vegetable & Egg)	3.50
Marinated Grilled Vegetables	3.25
Marinated & grilled Mushrooms	3.95
Croquettes (meat, fish or vegetable)	3.95
Serrano Ham with Figs	4.95
Marinated Cheese with Herbs	4.95
Mediterranean Olives & Feta Cheese	3.95
Mini Vegetable Spring Rolls	2.75
Mini Shrimp Spring Rolls	3.25
Chicken & Leek Pot Stickers	3.55
Vegetable Pakoras (veggie burgers)	3.75
Mini Mac & Cheese Bites	4.50
Veggie Risotto Balls, Marinara	4.95
Mini Vegetable Samosas	3.75
Mini Chicken Samosas	3.50
Chicken Sate with Peanut Sauce	3.50
Chicken Puffs	3.35
Beef Sate with Peanut Sauce	3.50
Tandoori Chicken Kebabs	3.50
Chicken Won Tons with Chili Sauce	3.25
Mini Curried Meatballs	3.95
Mini spinach pies	3.30
Mini pepperoni pizza slices	3.20
Smoked salmon pate on toasts	4.20
Egg mayonnaise and lumpfish caviar	3.40
On pumpernickel bread	
Tomato Bisque Shooter, Grilled Cheese	4.95
Mini quiches	3.90

Mini spicy meatballs	3.10
Cocktail links with honey & mustard	3.20
Crab & cheese bites	3.45
whitefish with homemade tartar sauce	4.90
Assorted deep filled finger sandwiches	5.00
Teriyaki glazed chicken wings	4.45
Ham and asparagus rolls	4.60
Shrimp wrapped in bacon	5.00
Mini hot-dogs	3.20
Mini homemade burgers	4.50
Smoked Salmon & Lemon Triangles	5.60
Mini Veggie Samosas	4.10
Blue Cheese Mushrooms	3.90
Prunes wrapped in Bacon	3.50
Dates wrapped in Bacon	3.50
Mini fruit kebabs	3.20
Assorted reception pastries (Danish)	3.90
Assorted fresh fruit tartlets	4.60

Appetizers by Country

Please choose 15 different items.

Thailand

Chicken Sate with peanut sauce
Beef Sate with peanut sauce
Thai Fish cakes & dipping sauce
Thai Green curry shrimp boats

Greece

Hummus, Taramasalata, (Smoked carp roe) Tyrokefteri, (Feta, Chili, Brandy) Tztatziki, Melitzanosalata (Egg Plant) with pita chips
Mini Spanakopita (Spinach Pies)
Mini Cheese Triangles
Mini Chicken Souvlakia
Mini Beef Souvlakia
Saganaki Shrimp
Marinated grilled
lollipop Lamb Chops

Italy

Prosciutto & Figs
Mini Caprese Kebabs
Large pasta shell
with mini meatballs & Marina
Frito Misto
Calamari Frit
Seared Scallops with Pancetta
Bruschetta with pesto

Bruschetta with Tomato & Basil

Asia

Mini Vegetable Spring rolls & dipping sauce
Mini Shrimp Won tons
Mini steamed shoa Mai
Mini Vegetable Pakoras (Like Veggie Burgers)

USA

Mini Crab cakes
Teriyaki glazed chicken wings
Beef Sliders with Bacon Jam
Mini Hot dogs with spicy mustard
BBQ Pulled Pork Sliders
BBQ Slow Roasted Brisket sliders
Mini Pizzas with smoked salmon, Goat cheese, & fire roasted bell peppers

UK

Mini Fish & Chips
Scotch Eggs

Mini Bangers & Mash with onion gravy
Blue Cheese Mushrooms
Egg Salad on Pumpernickel with caviar
Smoked Salmon & lemon on toasts
Ham & Asparagus rolls.

Buffet Stations & Bars

Each station or bar will be customized to suit your budget & tastes.

Prices will be quoted depending on guest number, amenities at your chosen venue, and the amount of proteins and sides for each station.

Crostini Station (Self-Serve)

An abundant display of seasonal composed Crostini to include: shaved

Prosciutto, grilled shrimp, shaved beef tenderloin, fresh ricotta, whipped feta, Chicken Bruschetta, Artichoke, Fetta, Caramelized Onion

basil pesto, baby arugula, toasted pine nuts, roasted tomato and Kalamata olive Tapenade, Tomato & Basil Pico,

Topped with horseradish cream, sweet red onion chutney, Balsamic reduction, or a drizzle of honey.

Mediterranean Station (Self-Serve)

Hummus, Tzatziki, Eggplant Spread, Garlic Spread, Meat Stuffed Grape Leaves, Vegetable Stuffed Grape Leaves, Assorted Mediterranean olives, fresh Feta,

Gyro, Chicken Shawarma, Pork Shawarma, Beef Souvlaki,

Mixed grilled vegetables, White bean and tomato salad, Tomatoes, Diced Cucumber Shaved Cabbage, Pepperocini

assorted grilled bread and pita.

Fiesta Bar (Self-Serve)

Chili lime marinated flank steak, chipotle rubbed chicken breast grilled with white onions and peppers, Pork Carnitas, Tequila Lime Shrimp served with warm tortillas, Spanish rice, Refried Beans Tomatoes, onions, and peppers, Fresh made tortilla chips with house made salsa Verde and fresh Pico de Gallo. Accompaniments include jack cheese, sour cream, guacamole, fresh lime quarters, cilantro and Queso fresco

Taco, Burrito, Quesadilla Bar (Chef required. One chef per 75 guests)

Marinated Flank Steak, Spicy Ground Beef, Grilled Cilantro Chicken Breast, Grilled Mahi Mahi, Fried Tilapia, Tequila Lime Shrimp, Pork Carnitas, Spicy Chorizo.

Spanish rice, Refried Beans

Tomatoes, onions, and peppers, Fresh made tortilla chips with house made salsa Verde and fresh Pico de Gallo. Accompaniments

include jack cheese, sour cream, guacamole, fresh lime quarters, cilantro and Queso fresco.

Potato Bar (Chef required. One chef per 75 guests)

Build your own potatoes with a choice of Baked Yukon Gold, Garlic Smashed Redskins, Mashed Whipped Potato, Scalloped Potato, Potato Latkes, Roasted Garlic Fingerling Potato, Sweet Potato & Orange, Sweet Potato Tots

Accompanied by, sliced chicken, Chili, Grilled Salmon, Grilled Shrimp, Crumbled Bacon, Meat Chili, Scallions, Broccoli, Diced Tomato, Shredded Cheese, Feta, Goat Cheese Crumbles.

Olives, Roast Beef Gravy, Butter, Sour Cream, Apple Sauce,

French Fry Bar (Chef required. One chef per 75 guests)

Hand Cut French Fries & Sweet Potato Fries

Toppings:

Chili Cheese, Shredded Buffalo Chicken, Poblano Chili Shrimp, Beer Battered Cod, Parmesan & Garlic, Porcini Mushroom Dust, Ranch, Poutine, Curry Sauce, Salt & Vinegar.

Slider Bar (Chef required. One chef per 75 guests)

Ground Beef, Slow Roasted BBQ Brisket, Marinated Skirt Steak, Chicken Patty, Turkey Burger, BBQ Pulled Pork, Breaded Pork Tenderloin, Maryland Crab Cake, Grilled Shrimp, Seared Salmon

Toppings

Chipotle Cream, Onion Marmalade, Bacon Jam, Applewood Bacon, Chili.

Gem Lettuce, Tomato Slices, Red Onion, Pickle Slices, Chips, Slaw.

Swiss, American, Sharp Cheddar, Pepper Jack Cheeses.

Ketchup, Mustard, Relishes

Roast Carving Station (Chef required. One chef per 75 guests)

Min 50 Guests

Roast Prime Rib & Au Jus, Whole Roast Beef Tenderloin, Roast Top Round of Beef, Roast Turkey & Stuffing, Roasted Whole Chicken, Roast Pork Loin with Peaches, Roast Leg Pork, Kalua Whole Suckling Pig, Roast Leg of Lamb with Garlic & Lemon, Roasted Herbed Rack of Lamb. Whole Roasted Lamb.

Horseradish Sauce, Cranberry Sauce, Apple Sauce, Mint Sauce Au Jus, Turkey Gravy, Red Wine Jus.

Mashed Potato, Roasted Red Skins, Wilted Spinach, Steamed Haricot Verts.

Seafood Station

Min 50 Guests

Cold: Shrimp, Half a Lobster, Raw Oysters, Marinated Calamari Salad, Mussels, Poached Whole Salmon, Crab Claws, Rare Ahi Tuna, Smoked Salmon, Smoked Whitefish, Fish Pate.

Hot: Teriyaki Shrimp, Snow Crab Legs Grilled Shrimp, Clams, Oyster Rockefeller, Steamed Mussels, Grilled Lobster Tail, Grilled Whole Lobster, Poached Whole Lobster, Grilled Salmon, Grilled Mahi, Seared Ahi Tuna, Paella Catalan

Sides:

Fusilli with Shrimp & Asparagus

Rice Pilaf, Steamed Baby Redskins, Haricot Verts with Dried Cranberries, Steamed Asparagus, Wilted Spinach.

Drawn Butter, Cocktail Sauce, Mayonnaise, Spicy Ranch, Remoulade, BBQ Sauce, Pickled Ginger, Sweet Chili Sauce.

Peking Bar (Self-Serve)

Egg Drop Soup, Won Ton Soup

General Tsao Chicken, Chicken with Cashew, BBQ Ribs, Sweet & Sour Shrimp, Beef Lo Mein

Veggie Egg Rolls, Veggie Spring Rolls, Pork & Leek Pot Stickers, Crab Rangoon.

Egg Fried Rice, Vegetable Stir Fry, Singapore Noodles.

Late Night Snacks (50 person minimum*)

Slider Station

Mini burgers and fried chicken with wedge fries, sliced pickles, onions, tomatoes, ketchup, mustard, ranch, yellow peppers and cheese

Taco Bar

Beef, chicken, soft and hard shells, diced onions, shredded cheese, guacamole, diced tomatoes, salsa, sour cream and house made tortilla chips

Mac Attack

Five cheese blend mac-n-cheese baked in a ramekin with your choice of sliced chicken, crumbled bacon, broccoli bud, grilled onion, diced tomatoes, sour cream, jalapenos and salsa

Pizza Station

Basic pizza toppings including pepperoni, ham, onions, mushrooms and cheese with breadsticks

Coney Station

Your favorite Coney dogs with polish sausage and hot dogs with a selection of Detroit's well known toppings such as Detroit chili, Better Made chips, diced onions, relish, mustard, ketchup, soft baked wheat and white buns

Pasta Bar

\$19.50 per person (min 25)

Choose two pastas

Additional pasta \$1.50 pp

Penne
Spaghetti
Tri Colored Shells
Tri Colored Twists
Macaroni
Fettuccini
Gnocchi
Bow Ties
Spinach & Ricotta Ravioli
Three cheese Tortellini

Sauces choose two

Additional sauces \$2.00 pp

Alfredo
Marinara
Carbonara
Pesto
Four Cheeses
Curry
Meat Sauce

Protein choose one

Additional protein \$3.25 pp

Pork & Veal Meatballs
Beef Meat Balls
Vegetable Meatballs
Slow cooked Pork butt
Tofu (plain or Smoked)
Grilled Chicken
Grilled Salmon
Grilled Shrimp +\$3.50pp
Clams (with shells) +\$3.75pp
Mussels (with Shells)+\$3.50pp
Squid tubes +\$3.00pp
Italian Sausage (Hot or Sweet)

Vegetables choose two

Additional vegetable \$1.25 pp

Sliced Bell Peppers
Diced Vidalia onion
Sliced Red Onion
Sliced Crimini Mushroom
Diced Garlic
Grape Tomato
Diced Roma Tomato

Herbs choose one

Additional herb \$1.00 pp

Basil, Flat leaf Parsley, Rosemary,
Dill, Sage

Cheeses choose one

Additional cheese \$2.95 pp

Parmesan
Pecorino Romano
Assiago
Shredded blend
Sharp Cheddar
Gorgonzola

Deli Bar (Requires one chef per 100 guests)

\$20.00 per person (min 50)

Breads choose two

Additional Bread \$2.25 each pp

Assorted Kaiser Rolls

Assorted Bagels

Home Made Wheat Hand Sliced

Home Made White Hand Sliced

Home Made Multi Grain Hand Sliced

Marble Rye

Seeded Jewish Rye

Sour Dough

Home Made New York State Kimmel Weck Rolls

Meats choose three

Additional meats \$2.25 each pp

Virginia ham, Crispy Bacon, Rare Roast Beef, Home Roasted Turkey Breast

Pastrami, Turkey Pastrami, Mortadella Thin Sliced Genoa Salami

Thin Sliced Pepperoni, Shaved Corned Beef

Tuna Salad, Chicken Salad, Egg Salad, Shrimp Rosemarie, Grilled Salmon

Gefilte Fish, Chopped Herring, Chopped Liver

Cheeses: choose two

Additional Cheeses \$2.95 each pp

American, Provolone, Sharp Cheddar, Swiss, Munster, Flavored Cream Cheese, Pepper Jack.

Vegetables: Choose three

Additional vegetables \$1.00 each pp

Shredded Romaine, Baby Spinach Sliced Cucumber, Sliced Tomato, Sliced Red Onion, Saurcrouete.

Kalamata Olives, Sliced Bell peppers, Pepperoncini, Jalapenos, Dill Pickle Slices, Dill Pickle Spears.

Prepared Salads: Choose one

Additional Salads \$2.50pp

Coleslaw

Potato Salad

Veggie Pasta (oil/vinegar dressing)

Pasta & Tuna (mayo Dressing)

Dressings

Mayonnaise, Spicy Mustard, Mustard, Ketchup, Ranch, 1000 Island, Oil & Vinegar

SALAD BAR

\$17.50 per person

(min 50)

LETTUCE/LEAVES

Choose two:

Extra item \$1.50 pp

Spring Mix

Romaine

Iceberg

Arugula

Radicchio

Kale

Diced Basil, Dill,
Parsley

VEGETABLES

Choose Five:

Extra item \$2.00pp

Herb Roasted Beets

Cauliflower /Broccoli

Bell Peppers Strips

Shredded Carrot

Diced Celery

Cucumber Slices

Sliced Tomato

Sliced Red Onion

Cheeses choose two:

Extra item \$2.50pp

Shredded Parmesan

Feta

Shredded Cheese
Blend

Mozzarella

Blue Cheese

Goat Cheese

PROTEINS

Choose Two

Extra item \$2.00pp

Bacon Bits

Sliced Ham

Pulled Chicken

Sliced Roast Turkey

Roast Beef Strips

Salami

Pepperoni slices

Boiled Eggs

BEANS choose two:

Extra item \$2.00pp

Black Beans

Chick Peas

Kidney Beans

**DRESSINGS
included**

Olive Oil

Balsamic Vinegar

Lemons

Ranch

Blue Cheese

Caesar

**SEEDS & NUTS
choose two:**

Extra item \$2.00pp

Sunflower Seeds

Sesame Seeds

Granola

Walnuts

Almonds

Desserts

Tiramisu
Chocolate Mousse
Cake
Lemon Cheese Cake
Raspberry
Cheesecake
Peanut Butter
Cheesecake
Mixed Fruit Tart
Dutch Apple Pie
Peach Cobbler
Chocolate Fudge
Brownie
Baklava
Assorted cookies
Rice Pudding with
poached pears
Cannoli's
Carrot Cake
Fresh Fruit Salad
Fresh Strawberries