



Banquet Event Menu

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Three Course Plated Dinner

(Plated Luncheons Deduct \$5.00 for Weekdays & \$3.00 for Weekends)

Choice of First Course:

Accompanied by an Assortment of Fresh Breads

Chilled Fresh Fruit Garnished with Seasonal Berries

Fresh Pineapple Supreme

Gondola of Melon (in season)

Fruit Sorbets: Lemon, Raspberry, Kiwi, Peach or Strawberry

* Cajun Gumbo

Chicken Consommé

With Pastina, Escarole, and Mini-

Meatballs

Chicken Rice

* Cream of Broccoli

* New England Clam Chowder

Minestrone

* Pasta Fagiole

Tortellini

French Onion au Gratin

* Cream of Wild Mushrooms

Fresh Mixed Garden Salad

Served with Your Choice of Two Dressings: Italian, Poppyseed, Russian, Lemon

Thyme, Parmesan Peppercorn, Ranch, French, Honey Dijon, Bleu Cheese,

Balsamic or Raspberry Vinaigrette

Fruit Soup: Strawberry, Peach, or

Strawberry-Banana

Honeydew Mint

Twin Melon Soup

Vichyssoise

Gazpacho

* Denotes Soups That May be

Presented in a Bread Bowl \$1.95

Please Choose Two Entrees

Choice of Entrees:

Poultry

Broiled One-Half Chicken, Maitre d'Hotel \$27.65

Chicken Supreme \$31.25

Chicken Marengo \$31.25

Chicken au Pommes \$31.70

Chicken Champignon \$31.70

Chicken Mandarin \$31.70

Chicken Cape Cod \$31.70

Chicken Florentine \$31.70

Chicken Kiev \$31.70

Chicken Veronique \$31.70

Sautéed Chicken Francaise \$31.70

Classic Chicken Marsala \$31.70

Chicken Piccata \$31.70

Chicken Cordon Bleu \$31.70

Sweet Potato Encrusted Chicken Breast \$32.95

Chicken Roulade, Mandarin or Florentine \$33.40

Chicken Saltimbocca with Mushroom or Tomato \$33.40

Chicken Duet ~ Please Select Two Styles: \$33.40

Francaise Piccata

Framboise Marsala

Veronique Sweet Potato Encrusted

Rock Cornish Hen (Semi-Boneless Stuffed w/Rice) \$33.40

Chicken Oscar (MP) \$34.40

Chicken Wellington with Sauce Madeira \$34.40

Meats

Glazed Ham with Fruit Sauce \$23.40

Roast Beef with Sauce Bordelaise \$32.50

Roast Leg of Lamb Au Jus \$32.50

English Cut Prime Rib of Beef, Au Jus \$33.40

Roast Prime Rib of Beef, Au Jus \$34.25

Broiled Filet Mignon of Beef:

Sauces for Steaks ~ Champignon, Marsala or Chasseur

6 ounce (served with rice) \$34.90

7 ounce (served with rice) \$35.25

8 ounce \$35.70

Delmonico Steak \$34.25

New Strip Steak \$34.25

Sauces for Steaks ~ Champignon, Marsala or Chasseur

Broiled Lamb Chops with Mint Jelly \$34.65

Roast Rack of Lamb with Mint Jelly (MP)

Veal

Veal Cordon Bleu \$33.40

Veal Francaise \$34.25

Veal Marsala \$34.25

Veal Piccata \$34.25

Veal Duet ~ Please Select Two Styles: \$35.05

Francaise, Marsala or Piccata

Veal Oscar (MP)

Veal Saltimbocca \$35.05

Broiled Veal Chop with Demi-Glace Sauce (MP)

Pork

Roast Center Loin Mustard Herb Crust with Sauce Robert \$31.25

Stuffed Double Cut Rib Chop with Sauce Robert \$31.70

Vegetarian

Roasted Vegetable Napoleon \$31.70

Accompanied with Pasta Pillows & Artichokes Francaise

Portobello Mushroom Ensemble \$31.70

Seafood

Baked Boston Scrod \$31.25

Stuffed Filet of Sole Almondine with Lemon Dill Sauce \$31.50

Sole Francaise \$31.50

Fresh Native Brook Trout with Lemon Beurre Blanc \$30.80

Grilled Atlantic Swordfish with Lemon Dill Sauce \$34.75

Baked Seafood Stuffed Shrimp with Drawn Butter (5 Shrimp) \$34.25

Pan Seared Salmon \$33.75

Sauces for Salmon ~ Lemon Dill or Tropical Salsa

Marinated Asian Salmon \$33.75

Surf and Turf

Prime Rib of Beef and A Jumbo Seafood Stuffed Shrimp \$35.50

7oz. Filet Mignon and A Jumbo Seafood Stuffed Shrimp \$36.95

7oz. Filet Mignon and Coquille St. Jacques \$40.05

7oz. Filet Mignon with Grilled Swordfish \$41.20

7oz. Filet Mignon with Baked Lobster Tail (MP)

7oz. Filet Mignon with Pan Seared Salmon \$41.20



Please Add 22% Administrative Fee and 6.25% Massachusetts State Sales Tax to All Prices/Services

Starch (Please Select One)

Baked Potato with Sour Cream & Chives
Sweet Potato Rosette
Swiss Scalloped Potato
Greek Rice Pilaf

Baked Red Bliss Potatoes
Twice Baked Potatoes
Garlic Mashed Potato

Vegetables (Please Select One)

Acorn Squash Boat (Seasonal)
Fresh Vegetable Medley
Buttered Peas Parisian
Calypso Glazed Carrots
Zucchini & Mushrooms Marinara
Carrots & Sugar Snap Peas
Green Beans & Mushrooms
Zucchini & Mushrooms Italian Style
Cauliflower or Broccoli with Cheddar Cheese
Asparagus (\$1.50 per person)
Grilled Summer Vegetables (\$.95 per person)
Caramelized Root Vegetables (\$1.25 per person)

Ratatouille
Green Beans Almondine
Squash Medley
Stir Fry Vegetables
Buttered Corn

Dessert (Please Select One)

All Chez Josef Ice Creams & Sorbets Are Homemade

Ice Cream Cannoli with Hot Fudge
Fudge Almond Glace
Fudge Oreo Glace
Black Raspberry Melba Ice Cream Pie
Chez Josef's Famous Mud Pie
Raspberry Cappuccino Pie
Grasshopper Ice Cream Pie
Strawberry Ice Cream Pie
Oreo Ice Cream Pie
Chez Josef's Ice Cream Parfaits
Black Raspberry, Chocolate Mint, Cream de Menthe, Dutch Apple
Hot Fudge, Peach Blossom, Strawberry, Vanilla- Orange, Carmel
Spumoni with Melba Sauce
Fruit Sorbets
Strawberry, Orange, Kiwi, Peach, Lemon or Raspberry
Chocolate Raspberry Mousse
Strawberry Amaretto Mousse
Black Forest Cake

Dinner Beverages

Brewed Regular & Decaffeinated Coffees & Assorted Hot Teas

Special Complimentary Services Facilities

WIFI equipped Dining Rooms
Meeting Rooms * Audio Visual Aids * Staging/Risers
Informational Posters (8½" x 11" or 18" x 22")
Maps for Out of Town Guests * Seating Place Cards
V.I.P. Rooms with Complimentary Beverages
Floral Table Centerpieces
And Exceptional Selection of Linens to Coordinate Your Affair
Assistance with Hotel & Transportation Accommodations

Elegant Menu Enhancements

Cold Hors d'Oeuvres

Fresh Vegetable Crudités Display and Dips	\$3.25
Assortment of Seasonal Fruit Display	\$3.50
Pineapple Tree with Skewers of Fresh Fruit	\$3.50
Chef's Selection of Fine Domestic Cheeses	\$3.95
International Cheese, Fruit & Vegetable Crudités Display	\$4.95
Traditional Antipasto Display	\$4.95



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Hot Hors d'Oeuvres (Please Select 6 Items)

Hot Hors d'Oeuvres - Circulating Service	\$9.95
Hot Hors d'Oeuvres - Buffet & Circulating Service	\$11.95

Bacon Pineapple Tidbits	Stuffed Pierogi
Spanakopita	Thai Chicken in Phyllo Shell
Dim Sum with Ginger Sauce	Fried Chicken Fingers
Vegetable Spring Rolls	Sesame Chicken in Phyllo
Vegetable Tempura	Tomato & Basil Bruschetta
Cocktails Franks en Chemise	Teriyaki Steak
Artichokes Florentine	Mini Quiche Lorraine
General Chez Chicken	Italian Meatballs
Fried Fantail Shrimp	Fried Mozzarella
Seafood Stuffed Mushroom Caps	Maryland Crab Cakes
Risotto Balls	* Spare Ribs
* Mussels Zuppa	* Smoked Kielbasa w/Sauerkraut
* Clams Casino	

* Denotes Items Exclusively Offered with Buffet & Circulating Service

Taste of Tuscany Station

\$6.75

Freshly Grilled and Marinated Vegetables, Specialty Breads, Tomato & Basil Bruschetta, Polenta, Stuffed Artichokes & Fresh Bocconcini Mozzarella. Personalize This Boutique with Our Chefs Slicing Your Favorite Italian Meats and Cheeses to Order

Raw Bar

MP

Frutti De Mar Offering

\$3.35

Citrus Vinaigrette Marinated Tender Bay Scallops, Peeled Shrimp, Langostinos, Mussels, Calamari and Vegetables

Oriental Station (Select 3 Items)

\$6.25

General Chez Chicken, Steak Teriyaki, Fried Rice, Peanut and Sesame Vegetable Lo-Mein, Stir-Fried Vegetables or Vegetable Dumplings

Italian Station (Select 2 Items)

\$5.95

Garlic Bread Sticks Accompany This Station
Pasta Primavera, Pesto Pasta, Bowtie Alfredo, Fettuccine Scampi
Angel Hair Pasta with Sun-Dried tomatoes, Pasta Pillows,
Pasta Amatriciana or Tortellini Alfredo

Mexican Station

\$5.75

Grilled Chicken or Beef Fajitas, Beef Tacos, Vegetable & Cheese Quesadillas, Crisp Nachos, Salsa & Sour Cream

Cajun Boutique (Select An Option)

\$6.50

Served with Jambalaya and Crawfish Beignets
Blackened & Grilled Tuna or Catfish or Bourbon Style Chicken

Sushi Station

\$6.95

Custom Maki, Nigri & Traditional "Sushi Grade" Salmon & Tuna,
Traditional Vegetable Maki, Tamari, Pickled Ginger, Wasabi & Soy Sauce
Assorted Vegetable and/or Seafood Sushi May Be Circulated

Carving Station

Smoked Ham	\$5.25
Herb Encrusted Roast Turkey	\$5.25
Honey Glazed Corned Beef	\$5.25
Steamship Round of Beef	\$6.25
Roast Sirloin of Beef	\$8.95
Roast Rack of Lamb	(MP)
Broiled Tenderloin of Beef, Horseradish Sauce	\$13.25

Chez Josef Bread Bakery \$2.50

Chez Josef Boasts a Delectable Assortment of Breads, Rolls & Other Freshly Baked Delights for Your Enjoyment. Our Pastry Chefs Daily Selections will be Served to Your Guests in the European Style, as a Host or Hostess Offers Fresh Breads to Each Table.

Appetizers

Cold

Pineapple Sunburst with Peach Coulis	\$1.95
Strawberries with Triple Sec (in season)	\$1.50
Melon With Prosciutto	\$2.25
South Sea Delight (in season)	\$2.50
Half Pineapple or Seasonal Melon Filled with Fresh Fruit	\$2.75
Meringue Basket Filled with Fresh Fruit	\$2.75
Genoa Antipasto ~ Served Family Style	\$4.50
Genoa Antipasto ~ Served Individually Plated	\$5.25
Gulf Shrimp Cocktail with Cocktail Sauce & Lemon Wedge	(MP)
Seafood Cocktail with Cocktail Sauce & Lemon Wedge	(MP)

Hot

Seafood Newburg in Puff Pastry	\$3.25
Stuffed Pasta Pillows	\$2.95
Stuffed Portobello Mushrooms	\$3.35
Seafood St. Jacques	\$4.50
Garlic Risotto Cakes with Rosemary, Tomato Coulis	\$2.50
Eggplant Involtini Stuffed with Prosciutto	\$3.95
Stuffed with Prosciutto & Mozzarella Served on Greens or Risotto	

Pasta

Select a Pasta and A Sauce	\$2.50
Pasta: Rigatoni, Ziti, Penne, Bowtie, Fettuccini or Tortellini	
Sauce: Marinara, Meat Sauce, Pomodoro Fresco, Pesto Amatriciana, Aglio e Olio or Vodka Tomato Cream	
Pasta Primavera, Vegetable	\$2.50
Manicotti with Homemade Meat Sauce	\$3.00
Linguini with White or Red Clam Sauce	\$3.00
Fettuccine a la Scampi	\$2.95
Seafood Paella ~ Shrimp, Scallops, Clams & Mussels	\$4.95
Zuppa di Pesce	\$4.95

Salad

Greek Salad	\$1.50
Feta Cheese & Kalamata Olives	
California Salad	\$1.75
Hearts of Lettuce, Tomato, Grape Tomatoes, Green Peppers, Rosebud Radishes, Cucumbers & Sautéed Almonds	
Hearts of Romaine, Mango Garnish	\$2.50
Caesar Salad	\$1.95
Toasted Herbed Croutons & Shaved Parmesan	
Sliced Native Tomato & Fresh Mozzarella Cheese	\$2.25
Served Upon a Bed of Fresh Greens	
Mesclun Salad, Confetti of Peppers & Grape Tomatoes	\$2.50
Chopped Salad	\$2.75
Baby Field Greens with a Cucumber Sash,	\$2.95
Candied Walnuts & Dried Cranberries	

Intermezzo

Fruit Sorbet: Lemon, Raspberry, Kiwi, Peach or Strawberry	
Served with a Splash of Champagne	
In a Crystallized Ice Cup with a Ring of Herbs	\$1.50
Presented in a Poached Pear, Raspberry Drizzle	\$2.50
	\$2.95

Desserts

Strawberry Shortcake	\$1.35
Vermont Apple Dumpling	\$2.25
Lemoncello Cheese Cake	\$2.25
New York Style Cheesecake with Fruit Toppings	\$2.25
Italian Cookie Display with Coffee Station	\$1.95
Family Style Fluted Waffle Ice Cream Baskets	\$3.25
Various Assorted Toppings	
Assorted Danish Pastry Display & Coffee Station	\$2.25
Ice Cream Truffle with Coulis Sauce	\$2.25
Warm Apple or Peach Crisp á la Mode	\$1.75
Phyllo Basket with Fresh Fruit (in season)	\$2.25
Italian Pastry Display & Coffee Station	\$3.50
Fresh Fruit with Chocolate Fondue or Amaretto Zabaglione	\$2.75
Chocolate Dipped Fresh Fruit	\$2.75
Traditional Tiramisu	\$3.25
Poached Pear Helen (in season)	\$3.25
Crème Carmel	\$1.65
Crème Brulée	\$1.65
Berry Truffle	\$2.95
Flourless Chocolate Torte	\$2.95
Chocolate Decadence Lava Cake	\$3.50
Creations of Chocolate	(MP)
Ensemble of Petite Desserts	(MP)

Flaming Desserts (Select One) \$2.50

Accompanied with a Gaufrette Cookie

Strawberry, Cherries Jubilee, Peach Brandy, Banana Foster

Crepes Flambé (Select Two) \$3.75

Served with a Flavored Whipped Cream

Strawberry, Peach, Mandarin, Cherry, Banana Chocolate

Mrs. Skole's Cookie Shop \$2.25

Home Baked Cookies Served to Your Guest From Our Brick Oven

Peanut Butter, Sugar, Chocolate Chip and Oatmeal

Chez Josef's Viennese Sweet Table \$8.75

A Lavish Display of Superb Dessert Selections From which your guests can choose. An Ice Carving Serves as the Centerpiece for this Memorable Feast.

Offerings Include:

Assorted Petit Fours, Cakes, Tarts, Filled Turnovers, Italian Pastries, Éclairs, Rum Cakes, A Variety of Homemade Ice Cream Parfaits, Mousse Chantilly, Pineapple Palm Tree with Skewers of Fresh Fruits with Hot Fudge Fondue, Cannoli Station, Dessert Crepes Flambé, Fresh Fruit Cart with Chocolate Dipped Strawberries & Much More

Ice Cream Sundae Station \$4.25

Our Ice Cream Sundae Buffet is a particular favorite at all festive parties. Your Guests will enjoy filling freshly made Waffle Tulip Baskets with a choice of three flavored Ice Cream, Sorbets and assorted toppings to complete their delicious creation.

Chocolate Fountain \$4.75

The Chocolate Fountain is the new rage and is the perfect touch for your special occasion. Imagine rich, warm chocolate flowing down three tiers surrounding by Fresh Fruit, Brownies and Pretzels. If you're looking for something unique and elegant, "The Chocolate Fountain" is not only scrumptious but entertaining as well.



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Specialty Coffee Options

Brewed Regular & Decaffeinated Coffee & Tea	\$1.50
Freshly Brewed Coffees Infused with Specialty Liqueur	\$2.50
Freshly Brewed Coffees, Espresso, & Cappuccino Infused with Specialty Liqueurs	\$2.25

Top Shelf Open Bar

Social Hour	\$16.25
Five Consecutive Hours (including the social hour)	\$26.95
Each Additional Consecutive Hour (after 5 hours)	\$3.95

Specialty Micro Brews & Frozen Tropical Drinks Are Available at an Additional Charge

Cordial Cart-Served Table Side

An Assortment of International Cordials Presented in Petite Chocolate Cups	\$2.50
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Celebrate the Occasion!

House Wine Toast	\$2.50
Champagne Toast	\$2.50
Non- Alcoholic Sparkling Toast	\$2.25
Two Bottles of Wine at Each Table	\$2.95

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir, White Zinfandel, Pinot Grigio, and Shiraz

* Inquire About Our Fine Selection of Wine*

We hope to have the pleasure of serving you and your guests. Please contact us with any questions or if you would like to schedule a tour of our facility.

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