

*Established 1993*  
***Great food Great service Great prices***



## *Chef Raymone* *Catering*

Thank you for choosing Chef Raymone. Ray and Tracie started catering in 1993 and quickly grew to be one of Michigan's largest catering companies. Ray has over 30 years of experience in the food service business. Our success is due to the affordable quality of our food and excellent service. We believe in serving the best quality food at the most affordable prices. We also use Michigan companies and fresh local produce when available. Chef Raymone wants to make sure you are a customer for life.

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## Hot Buffet Menu

### Package #1

**Monday-Thursday \$11.95 per person**

**Friday-Sunday \$14.95 per person**

You choose

1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable

### Package #2

**Monday-Thursday \$13.95 per person**

**Friday-Sunday \$16.95 per person**

You choose

2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

### Package #3

**Monday-Thursday \$15.95 per person**

**Friday-Sunday \$17.95 per person**

You choose

3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

Buffet Packages 1, 2, 3 all come with Tossed Salad with Ranch and Italian Dressings, Bakery fresh Rolls and Butter, Disposable Plates, Paper Napkins, Plastic-wear, Compliments of the

Chef: Assorted Relishes,

3 Chefs choice Side Salads, Veggies & dip and Fresh Sliced Fruit,  
& Set-up and Delivery of food.

The Compliments of the Chef items are served with the buffet meal.

*Upgrade the Veggies & dip, Relishes and Fruit tray to Appetizer portions for \$2.00 per person with Cheese & crackers included*

**Pick Up service available on the above packages.**

**Food will be provided in disposable containers, ready to serve including disposable serving utensils.**

**Pick everything up and enjoy!!**

**6% Sales Tax applies to the final package price**

### Intimate Evening Package \$28.95 per person

Includes 3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Tossed Salad with Ranch and Italian Dressings, 3-6 Chefs choice Side salads, Dessert table with a variety of Desserts, White Linen Table Cloths and Linen Napkins, Prestigeware, Assorted Rolls with butter, Fresh Sliced Fruit, Veggies and dip, Assortment of Imported & Domestic Cheese's with crackers and Assorted Relishes for Appetizers, Cake cutting and 2 Hot Appetizers.

Package is based on 100 people or more. Less than 100 people this package will not come with Hot Appetizers.

**Appetizer Choices**-Teriyaki Chicken Sticks, Jamaican Chicken Sticks, Sweet & Sour Meatballs, Bourbon BBQ Meatballs, Swedish Meatballs, Italian Sausage Pieces, Kielbasa Sausage Pieces, Assorted Quiche, Hot Artichoke Dip

**Royal Evening Package \$35.95 per person**

Includes 3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Tossed Salad with Ranch and Italian Dressings, 3-6 Chefs choice Side salads, Dessert table with a variety of Desserts, Color Linen Table Cloths and Napkins, Cloth Table coverings for specialty tables, Full China (dinner, salad, dessert plates), Stainless Flatware, Assorted Rolls with butter, Fresh Sliced Fruit, Veggies and dip, Assortment of Imported & Domestic Cheeses with crackers + Assorted Relishes for Appetizers, Cake cutting and 2 Hot Appetizers.

Package is based on 100 people or more. Less than 100 people this package will not come with Hot Appetizers.

**Appetizer Choices**-Teriyaki Chicken Sticks, Cheese Quesadilla's, Jamaican Chicken Sticks, Sweet & Sour Meatballs, Bourbon BBQ Meatballs, Swedish Meatballs, Italian Sausage Pieces, Kielbasa Sausage Pieces, Assorted Quiche, Hot Artichoke Dip

All sales subject to a 6% Sales Tax and 18 % Service Charge and \$20.00 Fuel Charge.  
25 Person Minimum except select months.

All prices subject to change with or without notice due to current market conditions.  
We reserve the right to make substitutions if needed equal to or greater than original choice.

## Beef Entrées

### **Roast Beef**

Tender sliced top round topped with beef gravy. Served medium well to well.

### **Carved Roast Beef** (\$1.00 extra per person)

Top round of beef slow roasted and carved to order. Served with a side of au jus (75-person min) \$100.00 Chef fee

### **Sirloin Tips**

Pieces of sirloin steak browned and simmered in a mushroom gravy served over a bed of egg noodles

### **Teriyaki Beef \*\***

Thin sliced beef marinated in our homemade authentic Hawaiian Teriyaki Sauce

### **Swedish Meatballs**

Hand rolled meatballs served in the chef's special gravy recipe

### **Home Style Meatballs**

Hand rolled meatballs served in a brown beef gravy

### **Sweet and Sour Meatballs**

Hand rolled meatballs topped with a homemade sweet and sour sauce

### **Bourbon BBQ Meatballs \*\***

Hand rolled meatballs with bacon and topped with our Bourbon BBQ sauce

### **Italian Meatballs**

Hand rolled meatballs with Italian seasoning and topped with our marinara sauce

### **Meatloaf with Gravy**

Tender hand prepared meatloaf topped with a beef gravy

### **Pepper Steak**

Strips of sirloin steak sauteed with tri-color bell peppers and onions, and served with a rich Asian pepper sauce

### **Carved Prime Rib of Beef**

(Market price)

Slow oven-roasted Prime Rib of Beef, crusted with our special seasoning, and served with horseradish and au jus

### **12 oz New York Strip Steaks**

(Market price)

### **Beef Tenderloin** (Market price)

Slow roasted and served with caramelized onions and mushrooms

### **Beef Short Ribs** (\$5.00 extra per person)

Braised Short Ribs in a rich tomato and red wine reduction

**\*\* Chef Raymone Specialty**

## Chicken Entrées

### **Chicken Piccata \*\***

Lightly breaded boneless chicken breast topped with a lemon butter sauce and capers

### **Dijon Chicken**

Breaded boneless chicken breast baked in a velvety honey Dijon sauce

### **Chicken Parmesan**

Boneless skinless chicken breast with a light Italian herbed breading, sautéed to a golden brown, and topped with marinara and cheese

### **Tuscan Chicken \*\***

Lightly breaded boneless chicken breast served in a creamy white herb sauce with spinach & roasted red peppers

### **Ono Chicken \*\***

Boneless breaded chicken breast seasoned and baked with a mushroom gravy and cheese. “Ono” means very good in Hawaiian, and that is exactly what this entrée entails

### **Chicken Marsala**

Breaded Boneless chicken breast baked with a creamy Marsala wine sauce, mushrooms, and capers

### **Breaded Boneless Chicken Breast**

Boneless skinless chicken breast seasoned with our special blend and baked to perfection

### **Grilled Chicken Breast**

Boneless chicken breast marinated in our special marinade and grilled

### **Lemon Artichoke Chicken \*\***

Boneless chicken breast baked in a luxurious lemon sauce and topped with artichokes

### **Orange Chicken**

Breaded boneless skinless breast lightly browned, served in a homemade Hawaiian influenced orange sauce

### **Macadamia Nut Encrusted Chicken**

**Breast \*\*** (\$1.00 extra per person)

Boneless chicken breast breaded in a special blend of macadamia nuts and served with a honey ginger glaze

### **Herbed Roasted Chicken**

Bone-in chicken baked with our special herb seasoning

### **BBQ Chicken**

Boneless chicken breast marinated in Ray’s homemade BBQ sauce

### **Southern Fried Chicken**

Breaded in our crispy batter and fried to perfection

### **Oven Roasted Turkey** (\$1.50 extra per person)

Whole roasted turkey carved by our Chefs and served with our homemade turkey gravy

Attn: We cannot control the quantity of white and dark meat since we use whole turkeys

## Pork and Veal Entrées

### **Roasted Pork Loin**

Slow roasted pork loin topped with a sweet orange glaze

### **Baked Pork Chops**

Hand breaded boneless pork chops baked with our special blend of herbs

### **Bacon Wrapped Pork Loin**

(\$2.00 extra per person)

Full pork loin wrapped in bacon and served with a sweet glaze

### **Pork Piccata \*\***

Lightly breaded pork loin topped with a lemon butter sauce and capers

### **Dijon Pork Loin**

Slow roasted pork loin baked in a creamy Dijon glaze

### **Sweet and Sour Pork**

Hand cut strips of boneless pork loin, stir-fried with peppers and onions, and served with our homemade sweet & sour sauce

### **Kalua Pork \*\***

Hand shredded pork served just like it would be at an authentic Hawaiian Lu'au

### **Spiral Sliced Ham**

Premium smoked ham cooked to perfection

### **Baby Back Ribs** (\$3.50 extra per person)

1/4 slab serving with Ray's own homemade BBQ sauce

### **Breaded Veal Cutlets**

Breaded veal cutlets seasoned with Italian herbs & topped with a brown gravy

### **Veal Parmesan**

Breaded golden veal cutlets baked in our marinara sauce and mozzarella cheese

### **Ono Pork \*\***

Pork loin seasoned and baked with a mushroom gravy and cheese. "Ono" means very good in Hawaiian, and that is exactly what this entrée entails.

## Vegetarian and Other Entrées

### **Eggplant Parmesan**

Hand breaded, golden slices of eggplant baked in our marinara sauce and mozzarella cheese

### **Cheese Stuffed Shells**

Delicious cheese filling baked in tender pasta shells, and served with our marinara sauce

### **Lasagna Rolls**

Rolled lasagna filled with creamy cheeses, and served with our marinara sauce

### **Meat Ravioli**

Meat filled pasta baked in a hearty tomato sauce

### **Vegetable Lasagna \*\***

(\$1.00 extra per person)

Chef Ray's special recipe layered with a variety of creamy cheese and vegetables

### **Meat Lasagna** (\$1.00 extra per person)

Homemade lasagna made with hearty layers of meat, a variety of cheeses, and homemade marinara sauce

### **Baked Cod**

Mouthwatering fish seasoned with our special herb and spice rub, and served with a side of tartar sauce

### **Italian Sausage**

Fresh Italian sausage sautéed with tri-color peppers and onions

### **Polish Smoked Kielbasa**

Sautéed with seasoned sauerkraut

### **Cabbage Rolls** (\$1.00 extra per person)

Hand rolled traditional recipe that is simmered in our homemade tomato sauce

Full selection of fish and seafood available

## **Pasta Choices**

Macaroni & Cheese  
Buttered Egg Noodles  
Mostaccioli- w/ Marinara Sauce  
Mostaccioli w/ Meat Sauce (add 50 cents per person)  
Rotini w/ Creamy Tomato Sauce  
Linguine w/ Garlic and Oil  
Fettuccine w/ Alfredo (add 75 cents per person)  
Bow Tie w/ Garlic & Oil  
Bow Tie w /Creamy Tomato Sauce

**Gluten Free Pasta's above available \$1.00 additional per person**

**Premium pasta for only \$1.00 more per person**

Cheese Stuffed Shells  
Meat Lasagna  
Vegetable Lasagna  
Cheese Ravioli  
Meat Ravioli  
Potato Pierogi

## **Starch Choices**

**Mashed Potatoes w/ Side Gravy**

**Redskin Mashed Potatoes**

**Redskin Parsley Potatoes**

**Parmesan Redskin Potatoes**

**Herb Roasted Redskin Potatoes**

**Smashed Redskin Potatoes**  
(add 75 cents per person)

**Au Gratin Potatoes**

**Baby White Potatoes**

**Parmesan Baby White Potatoes**

**Baked Potatoes**

Served with side sour cream and butter

**Loaded Mashed Potatoes\***(50 cents extra per person)

**Rice Pilaf**

**Stuffing**

## Vegetable Choices

### **Whole Green Beans:**

With Butter & Seasonings  
With Almonds  
With Tomato & Bacon

### **Buttered Corn**

### **Vegetable Medley**

A medley of carrots, broccoli, and cauliflower

### **Key West Blend**

A medley of orange carrots, yellow carrots, and green beans

### **Broccoli:**

with Cheese Sauce  
or Butter & Seasonings

### **Cauliflower:**

with Cheese Sauce  
or Butter & Seasonings

### **Glazed Carrots**

### **Roasted Seasonal**

### **Vegetables-**

Zucchini, Squash, Onions, etc.

## Salad Choices

Substitute Tossed Salad with any of the following salads at 50 cents extra per person

### **Antipasto Salad**

Lettuce, ham, salami and cheese served with Italian dressing on the side

### **Mandarin Asian Salad**

Greens with Mandarin oranges & crunchy noodles served with Poppy seed dressing on the side

### **Greek Salad**

### **Traverse City Salad**

Mixed greens, dried cherries, blue cheese, walnuts served with Raspberry vinaigrette dressing on the side

### **Caesar Salad**

### **Potato Salad**

### **Macaroni Salad**

### **Creamy Coleslaw**

### **Greek Pasta Salad**

### **Italian Pasta Salad**