



DIPS, PLATTERS & TRAYS

Baked Goat Cheese with Tomato Sauce and Garlic Bread
Requires Chafing Dish

Trio of Mediterranean Dips Served with Pita Triangles and Fresh Vegetables
Eggplant & Red Pepper, Cucumber Yogurt and Hummus

Spanish Charcuterie Board
Sliced Jamon Serrano, Manchego Cheese, Marinated Olives, Roasted Red Peppers, and Sliced Baguette Bread

Italian Board
Sliced Prosciutto, Salami, Parmesan Cheese, Marinated Olives, Roasted Red Peppers, and Sliced Baguette Bread

Assorted Domestic and Imported Cheese and Dried Fruit
Served with Artisan Crackers and Candied Nuts

Grilled & Roasted Vegetable Display with Red Pepper Alioli
Grilled and Roasted Assorted Seasonal Vegetables, Served Room Temperature

Seasonal Fruit Platter
Includes the best of the market selection to include watermelon, berries, cantaloupe, and melon

Vegetable Crudités
Assorted Raw Seasonal Vegetables with Red Pepper Alioli and Caramelized Onion Dips

Home Fried Tortilla and Root Chips
Served with Guacamole and Chef Fredy's Salsa

Chilled and Snappy Shrimp Cocktail Platter
Jumbo pink poached shrimp served with Chef Fredy's Snappy Cocktail sauce and garnished with lemon wedges

Both Delivery and Pick-up Available – Please Inquire!

Chef Fredy's Dips, Trays & Platters Menu



Fredy Hernandez

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