



Reva's Events and Chef Services

Entrees

Tarragon Chicken

Chicken tenders marinated and baked in a rich, creamy tarragon sauce with fresh herbs and light spices. Served with wild rice mix, whole green beans and carrots.

13.95 per person

Seared Tri Tip

USDA choice beef, marinated in light garlic, fresh herbs, seared and convection baked. Served with roasted red potatoes, whole green beans, carrots, dinner rolls.

15.75pp

Beef Roulade

Seasoned USDA skirt steak, rolled with ground beef, cheese, spinach, garlic and fresh herbs. Seared and baked. Topped with a rich red wine/beef sauce and fresh herbs with oven roasted potatoes, green beans and carrots.

18.25pp

Baked Salmon

Generous portions of lightly seasoned, baked salmon filets. Garnished with fresh dill, lemon, capers and mustard sauce. Served at room temperature with a side of roasted potatoes and whole green beans.

16.95pp

Salmon en croute

Baked salmon filet, topped with mushroom, spinach, garlic and fresh herbs. Wrapped in a flaky pastry crust and baked. Served with roasted potatoes, green beans and baby carrots. Mustard cream sauce on side.

20.95pp

Citrus Baked Chicken

Dark and white chicken pieces, marinated in garlic, olive oil, lemon, orange and lime juice. Baked and topped with strips of citrus rind and fresh herbs. Served with wild rice mix and green beans.

14.25pp

Taco Bar

Taco shells and tortillas with an array of toppings: ground beef and chicken cooked in freshly roasted Mexican spices, black or pinto beans, rice, grated cheese, onions, cilantro, salsa, sour cream. Served with steamed rice.

12.95pp

Add homemade chili salsa: Dried chilies, roasted, soaked and pureed with seasonings and description labeling. A great collection of colors and flavors: +3.50 pp

Stuffed Chicken Breast

Boneless, skinless chicken breast stuffed with cheese, spinach & herbs. Lightly breaded and baked. Served with wild rice mix, carrots and green beans.

14.25 pp

Fajita Bar

USDA Beef AND boneless chicken breasts, cooked in fresh roasted Mexican spices, baked until tender. Topped with bell pepper, onion and cilantro. Served with black or pinto beans, steamed rice, tortillas, sour cream, grated cheese, salsa

14.25pp

Bacon Wrapped Chicken

Skinless, boneless chicken breast wrapped in a strip of bacon (turkey bacon on request), seared and baked in a light cream sauce. Topped with confetti of bell peppers & fresh herbs. Served with wild rice mix, broccoli & carrots.

14.25pp

Desserts

Signature Almond Torte

Our most popular dessert! 9-inch single layer cake; likened to biscotti but with a moist texture and a delicate almond essence. Topped with toasted almonds. Perfect with coffee, tea or after-dinner drinks. Pre-cut and elegantly displayed. For parties allow 2-3 pieces per person.

3.55 pp

Sweet Baked Pears

Marinated in sweet vermouth, baked and served with home-whipped, sweet fresh cream. Chocolate sauce on side.

6.95 pp

Spiced Apples

Whole tart apples, cored and filled with raisins and cinnamon, baked in red wine and served with home-whipped, sweet fresh cream.

5.75 pp

Fruit Crumble

Apple or Peach. Topped with a flour, butter and sugar crumble. Baked and served with home-whipped, sweet fresh cream.

4.25 pp

Lemon Bundt Cake

Moist and flavorful, made with fresh lemon juice and lemon rind. Served with an array of berries and whipped cream on the side.

4.25 pp

Cheesecake Brownies:

Rich, moist, chocolate chip brownies, topped with a citrus-cheesecake topping.

3.50 pp

Chocolate Chip Brownies

Rich and moist!

2.25 pp

Steamed Pudding

An English favorite! A cake that is not baked, but steamed. Chocolate or treacle. Served with home-whipped, sweet fresh cream.

6.25 pp

Assorted Cakes & Cookies

Pound cake, almond cake, brownies, cheesecake brownies, chocolate chip cookies and butter cookies in an elegant display.

4.25 pp

Cookies

Variety of cookies delivered elegantly arranged.

2.25 pp