



THE
FINE DINING CHEF

CULINARY EXCELLENCE. SMOKED TO PERFECTION.

BITS & BITES

Elegant Canapés • Handcrafted Hors d'Oeuvres • Artisan Sweets

Thoughtfully crafted bite-sized creations designed for cocktail receptions, corporate events, weddings, private celebrations, and social gatherings.



CHEF'S SIGNATURE CANAPÉS



SMOKED ANGUS BEEF SKEWERS

Tender smoked Angus beef, finished with a signature glaze.



CAJUN SHRIMP SKEWERS

Seasoned Gulf shrimp, lightly smoked and served with roasted lemon.
Available for select events.



MINI SMOKED BRISKET CROSTINI

Whipped Boursin cheese, smoked brisket, pickled red onion, microgreens.



SMOKED PULLED PORK CROSTINI

Apple fennel slaw, smoked pulled pork, artisan crostini.



ROAST BEEF CROSTINI

Roast beef, horseradish, crème fraîche, microgreens.



CAPRESE SKEWERS

Fresh mozzarella, cherry tomato, basil, aged balsamic glaze.



ELEGANT FINGER SANDWICHES

- Smoked Chicken Salad
- Roast Beef & Horseradish
- Turkey, Brie & Fig Preserve
- Ham & Gruyère
- Cucumber & Herb Cream Cheese
- Smoked Brisket & Caramelized Onion Jam



SMALL BITES

- Mini Crab Cakes
- Smoked Sausage Coins
- Stuffed Baby Potatoes
- Deviled Eggs with Smoked Paprika
- Bacon-Wrapped Dates
- Mini Chicken & Waffle Bites



SAVORY TARTLETS

- Caramelized Onion & Gruyère
- Spinach & Goat Cheese
- Wild Mushroom & Thyme
- Roasted Tomato & Basil
- Smoked Brisket & White Cheddar
- Bacon, Leek & Gruyère



ARTISAN CONFECTIONS

- Dark Chocolate Fudge
- Peanut Butter Fudge
- Chocolate-Covered Strawberries
- Chocolate-Covered Cherries
- Chocolate-Covered Blueberries
- Chocolate-Covered Raspberries
- Chocolate-Covered Medjool Dates
- Chocolate-Covered Candied Orange Peels



SWEET TARTLETS

- Seasonal Fruit Tartlets
- Lemon Curd & Fresh Berry
- Vanilla Bean Pastry Cream
- Salted Caramel Chocolate
- Dark Chocolate Ganache



THE CHEF'S SMOKED COLLECTION

A curated assortment of signature smoked hors d'oeuvres served together on elegant platters.

- Smoked Angus Beef Skewers
- Smoked Sausage Coins
- Cajun Shrimp Skewers
- Bacon-Wrapped Dates
- Smoked Brisket Crostini
- House Pickled Garnishes



ORDERING INFORMATION



Minimum order: 2 dozen per selection. Some items may require a higher minimum based on event size.



Seasonal selections are available throughout the year.



Custom menus are available upon request.

PRICING GUIDE



CLASSIC SELECTION

Starting at

\$36

PER DOZEN



SIGNATURE SELECTION

Starting at

\$48

PER DOZEN



PREMIUM SELECTION

Starting at

\$60

PER DOZEN



LUXURY SELECTION

MARKET PRICE

*Crafted with smoke.
Served with excellence.*



469-591-7094



THEFINEDININGCHEF.COM

ELEVATED SMOKE. REFINED HOSPITALITY. UNFORGETTABLE EXPERIENCES.