



## L'Chaim Diamond Menu

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## L'Chaim Diamond Menu

**Chez Josef's** long standing reputation for exceptional cuisine and personalized service provides you the assurance of a truly memorable occasion. Our "Executive Chef of the Year" and his seasoned staff of professionals embody the full spectrum and diversity of Culinary innovation Chez Josef has been providing for more than 40 years.

**The following new items are complimentary for your special event.**

**Five Hour Open Bar featuring Top Shelf Liquors**

**Table Side Drink Orders**

**Cordial Cart or International Coffees**

**Champagne or Wine Toast**

**One Wait Staff per Two Tables**

**White Glove Service**

**White Full Length Chair Covers**

**Lace Table Overlays**

**Exceptional Selection of Colored Linens**

**Mirrored Centerpieces with Fresh Roses**

**Maps for out of Town Guests**

**Place Cards for Each Guest**

**Complimentary Parking**

**Private Hospitality Room with Complimentary Beverages and Hors D'oeuvres**

### **Hot Hors D'oeuvres**

Butler Style White Glove Service

(please select 8 varieties)

Mushroom Caps Stuffed with Apricots & Pistachios  
Sweet Potato or Traditional Latkes with Fuji Apple Sauce  
Garbanzo & Tomato Samosas, Mint Tzatziki  
Vegetables Tempura, Mandarin Ginger Sauce  
Salmon Croquettes, Curried Remoulade  
Spicy Tuna Tartare with Mango Salsa  
Caramelized Onion & Pear Crostini  
Coconut Macadamia Crusted Chicken  
Shitake Mushroom Risotto Balls  
Chilled Duck and Mango Canapé  
Cocktail Franks en Chemise  
Moroccan Beef Gaufrettes  
Smoked Salmon Canapé  
Sesame Chicken in Phyllo  
Vegetarian Dim Sum  
Tuscan Focaccia  
Beef Negimaki  
Teriyaki Steak  
Thai Chicken  
Spanakopita  
Spring Rolls

### **Chilled Hors D'oeuvres** (please select one)

Crudités and Assorted Dips

and

Mediterranean Spreads of Hummus, Caponata, and Bruschetta with Grilled Crostinis  
Pita Chips and Toasted Lavash  
Israeli Cous Cous

### **Warm Assortment of Freshly Baked Breads** (please select two)

Served with Rosettes of Margarine

French Cheverny Rolls

Assorted Hot Dinner Rolls

Tomato Rosemary Focaccia

Garlic Bread Sticks

Tuscan Peasant Bread

Toasted Lavash

Challah Rolls

### Select an Appetizer or Soup

Grilled Vegetable Ensemble with Israeli Couscous  
Fresh Fruit Compote with Sweet Mango Crème  
Fruit Sorbet (lemon, raspberry, strawberry, peach)  
Gondola of Melon (in season)  
Pineapple Supreme  
Fresh Fruit Ensemble

### Enhancement Appetizers

Petite Ahi Tuna Steaks, crusted with Black and White Sesame Seeds,  
served over Asian Nori and Bonita Noodles \$3.75  
Salmon Maki Tempura served over Popcorn Noodles \$2.50  
Julienne Duck with Comice Pears, Truffle Oil and Tangerine Cream \$3.50  
Trio of Smoked Salmon, Tuna, Whitefish, Bermuda Onion, Capers \$2.95  
Salmon Croquette over Micro Greens, Curried Remoulade \$2.95  
Port and Mango Glazed Black Mission Figs (in season) \$3.25  
Half Pineapple or Melon filled with Fresh Fruit \$3.25  
Pineapple Sunburst with Peach Coulis \$3.25  
Fresh Fruit served in a Meringue Basket \$3.50  
South Seas Delight (in season) \$3.25

### Hot Soups

Moroccan Tagine of Couscous, Eggplant, Chick Peas and Black Currants  
Parsnip, Ginger and Fuji Apple, with Crème Fraiche and Parsnip Wisps  
Chicken Consomme with Vegetable Brunoise  
West Coast Cod and Halibut Cioppino  
Wild Rice and Mushroom Potage  
Butternut Bisque, Crème Fraiche  
Roasted Vegetable Cassoulet  
Traditional Matzo Ball

### Cold Soups

Strawberry Daiquiri with Crème Fraiche Rosette  
Sweet Georgia Peach  
Strawberry-Banana  
Twin Melon  
Gazpacho

### Salad (please select one)

Chopped Salad Brunoise with Green Leaf Chiffonade  
Mesclun Salad with an Array of Greens  
Baby Field Greens with Poached Pear and Candied Walnuts  
Wedge Salad with Fuji Apples and Toasted Walnuts

### Dressings (please select two)

Fig, Mango and White Balsamic  
Raspberry Vinaigrette  
Parmesan Peppercorn  
Zinfandel Vinaigrette  
Honey Mustard  
Lemon Thyme  
Poppy Seed  
Aged Balsamic  
French  
Italian

### Enhancement Salads

Salad Nicoise with Haricot Verts, Hearts of Palm, Sliced Plum Tomatoes, \$3.50  
Hearts of Romaine, Bermuda Onion, Tear Drop Tomatoes, Heirloom Peppers \$ 2.75  
Mesclun Green Salad, Mango Slices and Candied Pecans \$2.95  
Tomato Bouquet of Mesclun Greens \$3.25  
Vertical Ensemble of Baby Field Greens \$3.25  
Cucumber Sash Bouquet of Field Greens \$3.25

### **Intermezzo**

Sorbet with a Splash of Champagne \$2.50  
Creatively Presented in a Crystallized Ice Cup \$2.75  
Elegantly served in a Fruit Coupe \$2.95

**Chez Josef** is under Orthodox Rabbinical Supervision and is certified to cater Kosher functions.  
Glatt Kosher is available at an additional charge of \$6.00 per person.

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### **Entrees**

#### **Poultry**

Classic Chicken Marsala with Sliced Mushrooms & a Marsala Wine Reduction  
Pan Seared Chicken Veronique with Rouge and Calmeria Grape  
Apple & Sage Stuffed Chicken Breast with Apple Cider Crème  
Pan Roasted Roulades with inlay of Mango and Red Peppers  
Chicken Jerusalem Julienne Peppers and Capers  
Mandarin Chicken with Satsuma Oranges and Sauce Bigarade  
Chicken Framboise, fresh Raspberry Garni  
Sautéed Chicken Francaise, Citrus Beurre Blanc  
Cape Cod Chicken, Cranberry-Bread Stuffing  
Florentine Chicken, Spinach Velouté  
Package \$85.35  
Kosher \$91.10

Duet of Chicken (please select two)  
(Francaise, Marsala, Veronique, Jerusalem, Framboise, Sweet Potato Encrusted)  
Pistachio and Panko Encrusted Chicken, served with Cognac Mustard Cream Sauce  
Georgia Pecan and Herb Crusted Chicken with an Apple Cider and Sage Sauce  
Sweet Potato Encrusted Chicken with Honey Mustard Sauce  
Caramelized Leek and Pommerey Mustard Crusted Chicken  
Banana Chip Crusted Chicken Breast with Stone Fruit Sambal  
Package \$88.20  
Kosher \$93.70

#### **Meats**

Signature Prime Rib of Beef, Herbed au Jus  
Package \$88.50  
Kosher \$95.00

Chef's Special Trim Prime Rib of Beef, au jus with Caramelized Leeks  
Package \$90.00  
Kosher \$96.50

Medallions of Prime Rib Merlot Demi Glaze  
Package \$94.75  
Kosher \$101.75

Char Grilled Delmonico Steak (Sauce Champignon, Marsala or Chasseur)  
Package \$88.70  
Kosher \$95.20

8-ounce Char Grilled Filet Mignon with Caramelized Onions  
Package \$90.50  
Kosher NA

Montreal Herb Crusted Tournedos of Filet Mignon  
Package \$92.50  
Kosher NA

Tenderloin Wellington with Sherry Glazed Baby Bella Mushrooms  
Package \$94.50  
Kosher NA

Savory Stack of Twin Filet Medallions and Grilled Spring Salmon  
Package \$96.90  
Kosher NA

New York Sirloin Steak served with Argentinean Style Chimichurri  
Package \$91.50  
Kosher NA

Herb & Garlic Panko Crusted Lamb Riblets with Apricot Mustard Glaze  
Package \$92.90  
Kosher \$99.40

Sautéed Veal Francaise, Citrus Beurre Blanc  
Classic Veal Marsala, Sliced Mushrooms and Marsala Wine Reduction  
Package \$88.65  
Kosher \$93.65

Duet of Veal Francaise and Marsala  
Package \$89.95  
Kosher \$94.95

Char Grilled Veal Rib Chop with Pinot Noir and Braised Forest Mushrooms  
Package \$93.90  
Kosher \$102.40

### **Fish**

Broiled Georges Bank Scrod Dusted with Citrus-Herb Crumbs  
Package \$85.20  
Kosher \$91.20

Filet of Lemon Sole with a Spring Salmon Farci

Filet of Sole Francaise, Citrus Beurre Blanc

Package \$86.20  
Kosher \$92.20

Poached Filet of Salmon with Lemon Dill Sauce

Maple Shoyu Glazed Salmon

Pan Seared Salmon, Tropical Salsa or Lemon Dill Sauce

Sesame Seed Encrusted Salmon, served over Asian Slaw

Orange and Honey Hoisin Glazed Salmon

Flame Broiled Vancouver Halibut Steak Painted with Essence of Herbs and Citrus  
Package \$88.00  
Kosher \$94.00

Pineapple Rum Grilled Swordfish, Tropical Fruit Chutney

Package \$88.00  
Kosher NA

Trio of Encrusted Salmon (Sweet Potato, Sesame, Macadamia)  
Package \$90.10  
Kosher \$95.60

Chilean Sea Bass and Salmon Ensemble  
Package \$94.50  
Kosher \$99.00

Salmon and Tuna Duet

Package \$91.10

Kosher \$96.60

Banana Chip Mahi Mahi with Charred Baby Pineapple Relish

Package \$91.75

Kosher \$98.30

Organic Farm Raised Barramundi, Orange Coconut Sauce

Package \$88.20

Kosher \$94.70

### **Vegetarian**

Roasted Vegetable Napoleon (Tower of Layered Vegetables,  
Pasta Pillows and Artichokes Francaise)

Package \$78.60

Kosher \$83.60

Portobello Mushroom Ensemble with Angel Hair Pasta and Vegetables Du Jour

Package \$79.60

Kosher \$84.60

### **Potato**

Forest Mushroom or Lemoncello Risotto

Red Bliss Mushroom Tourne

Horseradish Mashed Potato

Red Smashed Baked Stuffed Potatoes

Garlic Mashed Potatoes

Sweet Potato Rosette

Israeli Couscous

### **Vegetables**

Calypso Carrots with Brown Sugar

Gingered Carrots with Sugar Snap Peas

Yellow & Green Beans Almondine

Roasted Fresh Vegetables

Summer Squash Medley

Fresh Vegetable Medley

Green Beans Forestiere

Acorn Squash Boat

Stir Fry Vegetables

### **Enhancement Vegetables**

Baby Vegetables in a Sweet Potato Basket \$2.95

Caramelized Root Vegetables \$1.95

Asparagus in Carrot Wrap \$2.50

Haricot Vert \$2.50

Grilled Summer Vegetables \$1.95

### **Desserts**

Golden Puff Pastry Baked Apple, Cinnamon Walnut Raisin Glaze

Peach Confection (crispy wontons, sliced peaches, and mango crème)

Fabulous Flourless Chocolate Torte with a Raspberry Drizzle

Ice Cream Cannoli with Strawberry or Chocolate Sauce

Apple Strudel with Warm Raisin Sauce

A Trio of Fruit Sorbets (raspberry, kiwi, lemon)

Black Raspberry Melba Ice Cream Pie

Chocolate Raspberry Mousse

Strawberry Amaretto Mousse

Phyllo Basket with Seasonal Fruit

Grasshopper Ice Cream Pie

Strawberry Ice Cream Pie

Cappuccino Ice Cream Pie

Fudge Almond or Oreo Glaze

Chocolate Napoleon

Crepes Marcel

### **Enhancement Desserts**

Touille Basket filled with Lemon Curd, Garnished with a Meringue Curlique \$3.25  
Chocolate Decadence Lava Cake \$3.50  
Berry Trifle served in a Martini Glass \$2.95  
Martini Glass Tiramisu Truffle \$3.50  
Poached Pear Helene \$3.35

### **Beverages**

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Teas

### **New Enhancements**

(price per person)

### **Social Hour Boutiques**

Great Beginnings Lead to Lasting Impressions

### **Gourmet Grill**

Savor the essence of true BBQ from New Orleans to down home Texas.  
Choice cuts of Beef, Poultry or Fish are marinated with aromatic spice rubs, slathered with a  
BBQ mop sauce, and escorted with piquant salsas of Pineapple Blood Orange  
and Fire Roasted Pico de Gallo  
Tennessee Peach Bourbon Shellac  
Mango Mesquite Varnish  
Asparagus, Heirloom Peppers, Zucchini, Summer Squash and Portobello Mushrooms  
(Select two items)  
Boneless Chicken Breast Filets  
Aged Skirt Steak  
Ahi Tuna or Salmon Shellac & Varnish  
\$8.25

### **Martini Station**

Chocolate: Vodka, Chocolate Liqueur Crème De Cacao  
Cosmopolitan: Vodka, Orange Liqueur, and Lime Juice  
Sour Apple: Vodka, Melon Liqueur and a Splash of Apple Jack  
\$4.25

### **Asian Fusion**

A true taste of the Orient makes this spectacular boutique a real treat for your guests,  
Our assortment includes:  
(please select 3 items)  
Stir Fried Vegetables  
Vegetable Dim Sum  
Steak Teriyaki  
Vegetable Lo Mein  
Vegetable Pad Thai  
Thai Chicken  
General Chez Chicken  
Thai Rice Paper Wraps  
\$6.95

### **French Crepes**

(please select two)  
Ratatouille  
Chicken & Mushroom  
Roasted Leek and Salmon  
\$5.95

### **Chef Carved Israeli Boutique**

Homemade Knishes  
(select type of Knishes)  
Whole Grain Kasha and Crimini Mushrooms  
Potato or Beef and Caramelized Onion

Herb Crusted Turkey with Apple Cranberry Chutney  
\$6.95

Honey Glazed Corned Beef  
\$6.95

New York Style Pastrami  
\$6.95  
or 2 carved Items for  
\$8.95

Rack of Lamb, Polonaise Crusted  
MP  
Sliced Marble and Pumpnickel Demi Loaves  
Fresh Grated Horseradish, Selection of Artisan Mustards

### **Peking Duck**

Julienne Roast Duckling folded into Mandarin Pancakes and Cashew Jasmine Rice along with traditional accompaniments of Hoisin Sauce, Scallion and Cucumber, prepared tableside by our chefs.  
\$7.25

### **Falafel Boutique**

Lavishly presented Middle Eastern Fare includes:  
Hummus, Tabbouleh, Falafel Balls, Israeli Salad and every imaginable condiment to create your individual Pita Pockets  
\$6.25

### **Gourmet Pastas**

Your guests will love our Gourmet Pasta Boutique with freshly prepared sauces.  
Served with Garlic Herb Crostinis  
(please select two)

Vegetable Pasta with Sundried Tomatoes & Pignoli Nuts  
Penne Pomodoro with Roasted Vegetables  
Gamelli Pasta with a Vodka Cream Sauce  
Vegetable Aglio e Olio  
Smoked Salmon Alfredo  
Roasted Butternut Raviolis  
Vegan Pasta Pillows  
Pasta Primavera  
Bow Tie Alfredo  
Pasta Pesto  
\$6.25

### **Smoked Fish Station**

Premium selections of Trout, Salmon, Sable, Whitefish and Tuna are ornately displayed and prepared with condiments of lemon, Bermuda onion, grated eggs, mini assorted breads and lavash. Served with Remoulade Sauce and Red Horseradish  
\$6.75

### **Smashing Spud Station**

Design your own Potato Martini Creation  
Red Smashed, Garlic Mashed Purple Peruvian, Yukon Gold and Caramelized Onions,  
Truffle Oil, Brandied Mushrooms and many more accompaniments  
\$6.25

### **Seafood and Vegetarian Sushi**

Sushi Chefs create custom Makis, Nigri Sushi, and traditional Sushi's,  
using only "Sushi Grade" Salmon and Tuna  
Condiments include Tamari, Pickled Ginger and Wasabi  
Sushi Station \$7.95  
Circulating Sushi \$5.95

### **California Sauté**

Our newest boutique will lend an air of festivity and adventure to your dining experience as you enter into our marketplace of diversely unique foods and sauces. Present your selections of Chicken, Tuna and Salmon as well as a bountiful array of Vegetables to your personal Chef and watch the sizzle begin!  
Sauces include, Teriyaki, Red Thai, Orange Ginger and Honey Mustard.  
\$7.95



**Upgraded Dessert Stations**  
**Chez Josef Viennese Sweet Table**

The most spectacular finale for any celebration is our Viennese Sweet Table with a lavish assortment of elegant desserts.

Assorted Petite Fours, Cookies, Tarts, Rugelach, Assorted Mini Pastries, A Chocolate Covered Profiterole Tower with Chocolate Dipped Strawberries, Homemade Parfaits, and Tortes, Pineapple Tree with Skewers of Fresh Fruit with Hot Chocolate Fondue

Fresh Fruit Cart with Chocolate Dipped Strawberries  
Dessert Crepes Flambé

A custom designed ice sculpture is included at no charge  
\$9.50

**Chocolate Fountain**

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 Pretzel

If you're looking for something unique and elegant,  
"The Chocolate Fountain" is not only scrumptious but entertaining as well!  
\$3.95

**Ice Cream Sundae Buffet**

Our Ice Cream Sundae Buffet is a particular favorite at all festive parties. Guests will enjoy filling freshly made Waffle Tulip Baskets with a choice of three flavors of ice cream, sorbets and assorted toppings to complete their delicious creation.  
\$3.95

**Flaming Desserts**

(served with a French Gaufrette Cookies)  
(Choose one)

Strawberry, Cherries Jubilee, Peach Brandy, Banana Foster  
\$3.20

**Crepes Flambé**

(served with Flavored Whipped Cream, Shaved Chocolate, Powdered Sugar, and Chocolate Sauce)  
(Choose two)

Strawberry, Peach, Mandarin, Cherry or Bananas with Chocolate Chips  
\$3.50

This menu includes some of our traditional favorites. We take pride in our ability to accommodate your individual tastes and needs. Please let us know if you have any special requests.

An Administrative/House fee and Massachusetts Sales Tax will be added to all prices.

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