

## 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 Foccacia  
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

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**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.

**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 \$84.35  
Kosher \$90.10

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 \$87.20  
Kosher \$92.70

### Meats

Signature Prime Rib of Beef, Herbed au Jus

Package \$87.50

Kosher \$94.00

Chef's Special Trim Prime Rib of Beef, au jus with Caramelized Leeks

Package \$89.00

Kosher \$95.50

Medallions of Prime Rib Merlot Demi Glaze

Package \$93.75

Kosher \$100.75

Char Grilled Delmonico Steak (Sauce Champignon, Marsala or Chasseur)

Package \$87.70

Kosher \$94.20

8-ounce Char Grilled Filet Mignon with Caramelized Onions

Package \$89.50

Kosher NA

Montreal Herb Crusted Tournedos of Filet Mignon

Package \$91.50

Kosher NA

Tenderloin Wellington with Sherry Glazed Baby Bella Mushrooms

Package \$93.50

Kosher NA

Savory Stack of Twin Filet Medallions and Grilled Spring Salmon

Package \$95.90

Kosher NA

New York Sirloin Steak served with Argentinean Style Chimichurri

Package \$90.50

Kosher NA

Herb & Garlic Panko Crusted Lamb Riblets with Apricot Mustard Glaze

Package \$91.90

Kosher \$98.40

Sautéed Veal Francaise, Citrus Beurre Blanc

Classic Veal Marsala, Sliced Mushrooms and Marsala Wine Reduction

Package \$87.65

Kosher \$92.65

Duet of Veal Francaise and Marsala

Package \$88.95

Kosher \$93.95

Char Grilled Veal Rib Chop with Pinot Noir and Braised Forest Mushrooms

Package \$92.90

Kosher \$101.40

**Fish**

Broiled Georges Bank Scrod Dusted with Citrus-Herb Crumbs

Package \$84.20

Kosher \$90.20

Filet of Lemon Sole with a Spring Salmon Farci

Filet of Sole Francaise, Citrus Beurre Blanc

Package \$85.20

Kosher \$91.20

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 \$87.00

Kosher \$93.00

Pineapple Rum Grilled Swordfish, Tropical Fruit Chutney

Package \$87.00

Kosher NA

Trio of Encrusted Salmon (Sweet Potato, Sesame, Macadamia)

Package \$89.10

Kosher \$94.60

Chilean Sea Bass and Salmon Ensemble

Package \$93.50

Kosher \$98.00

Salmon and Tuna Duet

Package \$90.10

Kosher \$95.60

Banana Chip Mahi Mahi with Charred Baby Pineapple Relish

Package \$90.75

Kosher \$97.30

Organic Farm Raised Barramundi, Orange Coconut Sauce

Package \$87.20

Kosher \$93.70

**Vegetarian**

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

Package \$77.60

Kosher \$82.60

Portobello Mushroom Ensemble with Angel Hair Pasta and Vegetables Du Jour

Package \$78.60

Kosher \$83.60

### **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**

Touile 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 Trifle \$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  
\$3.95

**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

\$5.95

**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

\$6.25

Honey Glazed Corned Beef

\$6.25

New York Style Pastrami

\$6.25

or

2 carved Items for

\$7.95

Rack of Lamb, Polonaise Crusted

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Sliced Marble and Pumpernickel 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.

\$6.95

### **Falafel Boutique**

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

\$5.75

### **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

\$5.50

### **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

\$5.50

### **Seafood and Vegetarian Sushi**

Sushi Chefs create custom Makis, Nigiri Sushi, and traditional Sushi's, using only "Sushi Grade" Salmon and Tuna

Condiments include Tamari, Pickled Ginger and Wasabi

Sushi Station \$7.50

Circulating Sushi \$4.95

### **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.

A 19 % Administrative fee and Massachusetts 6.25% Sales Tax will be added to all prices.  
All prices effective until April 1, 2014

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