



Les Chateaux De France

BEEF EN WELLINGTON - All-butter puff pastry dough wrapped around a piece of seasoned filet mignon with traditional duxelle and garnished with a floral design. ITEM #81281 98 CT.

BEEF SATAY - Thin slices of flank steak woven on a wooden skewer, unsauced. ITEM #81283 75 CT.

BEEF KABOB - Cubed and marinated beef and skewered along with onions, mushrooms, and fresh peppers. ITEM #81284 40 CT.

MARINATED CHICKEN SATAY - Chicken tenders coated with sesame oil and a delicious combination of curry and other spices, the placed on a bamboo skewer. ITEM #81296 75 CT.

CHICKEN WELLINGTON - All-butter pastry dough wrapped around a piece of chicken breast with duxelle and decorated with a heart design. ITEM #81297 98 CT.

CRAB RANGOON - Wonton wrappers filled with a wonderful mixture of crab meat, cream cheese, scallions, salt, pepper and spices. ITEM #81325 90 CT.

LOBSTER PUFFS - Tender lobster meat, fresh whole eggs, a blend of spices, sherry wine and bran all-butter puff pastry. ITEM #81758 100 CT.

LOBSTER RISOTTO CAKE - With arborio rice, saffron, sauteed onions, heavy cream, mozzarella, fresh herbs, salt, pepper and spices. ITEM #81760 60 CT.

MUSHROOM PUFFS - Succulent chopped mushrooms, fresh whole eggs, whole milk and selected spices are placed in a delicate all-butter puff pastry. ITEM #81780 100 CT.

PHIL'S PEKING DUCK SPRING ROLL - Roasted free range Long Island duckling with scallion, ginger and hoisin marinade, wrapped in a paper-thin spring roll wrapper. ITEM #82010 80 CT.

THAI SHRIMP SPRING ROLL - Ham, shrimp and Thai basil marinated in a special sauce. ITEM #82180 80 CT.

VEGETABLE SPRING ROLL - Made with fresh cabbage, carrots, onions, red peppers, mushrooms, scallions, fresh ginger, sesame seeds, salt, pepper and spices. ITEM #82182 80 CT.

100 PIECE CHEF ASSORTMENT - Includes Lobster in Puff Pastry (20), Chili Cheese Empanadas (20), 20 Frank in Jackets (20), Creme Potato Puffs (20) and Mini Quiche Lorraine (20). ITEM #81735 100 CT.



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