



CHEF MARY COOK, CCC

757.660.1120

ChefinmykitchenVA@gmail.com

***Please note you are not limited to these menu selections,
Custom menus available to suit your dietary restrictions or specific tastes***

Plated Dinner Options:

Appetizers & Salads

Ahi Tuna & Mango Poke in a Cucumber Cup with a Honey Soy Glaze

Seared Scallops with Roasted Corn & Smoked Gouda Polenta & Lemon Thyme Beurre Blanc

Pan Seared Duck Breast with Sweet Potato Hash & Pomegranate Orange Glaze

Lemon Poached Jumbo Shrimp with Pickled Cherry Tomato Skewer

Jumbo Lump Crab Cake with Tomato Relish & Lemon Dill Aioli

Grilled Peach Bruschetta with Homemade Ricotta Cheese & Balsamic Glaze

Fire Roasted Vegetable Gazpacho with Blackened Shrimp

Greek Salad with Italian meats, pepperoncini, Kalamata olives, roasted red peppers, feta cheese in oregano vinaigrette

Baby Spinach Salad with strawberries, toasted almonds, cucumbers with a balsamic vinaigrette



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Plated Dinner Options:

Salads Continued

Baby Greens Salad with peaches, blueberries, spiced pecans, goat cheese in a honey basil balsamic vinaigrette

Field Greens Salad with granny smith apples, dried cranberries, orange segments, blueberries in apple cider vinaigrette

Napa Cabbage Salad with mandarin oranges, red peppers, cucumbers, scallions in a spicy peanut dressing

Caesar Style Salad with oven dried tomatoes, hard boiled eggs, cucumbers, roasted garlic croutons in a creamy Caesar dressing

Chopped Cobb Salad with tomatoes, hard boiled eggs, avocado, blue cheese, bacon in a creamy cucumber dressing

Fall Harvest Salad with roasted butternut squash, dried cranberries, spiced walnuts gorgonzola in a pomegranate vinaigrette



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Plated Dinner Options:

Entrees

Bourbon Maple Glazed Salmon Filet with Roasted Sweet Potatoes & Sautéed Asparagus

Honey Mustard Glazed Salmon Filet with Shaved Asparagus & Tomato Salad

Jumbo Lump Crab Cakes with Avocado-Corn Salsa over a bed of Baby Spinach topped with Cilantro Aioli

Sesame Seared Ahi Tuna Served with Cucumber, Tomato, Avocado Salad and Crispy Wontons

Walnut Crusted Salmon with Roasted Butternut Squash Farro & Sautéed Hari coverts

Poached Seasonal Fish in a Fennel Tomato Broth, served over Homemade Linguini with Grape Tomatoes, Asparagus Spears & Kalamata Olives

Salmon Cakes with Mediterranean Farro Salad, Sautéed Asparagus topped with a Lemon Dill Aioli

Mahi Fish Tacos with Pineapple-Mango Chutney & Cilantro Rice

Pan Seared Duck Breast with Butternut Squash Risotto & Parmesan Roasted Cauliflower

Balsamic Glazed Chicken with Roasted Vegetable Orzo & Baked Parmesan Crisp



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Plated Dinner Options:

Entrees Continued

Chili Lime Marinated Chicken Thighs with Cilantro Brown Rice & Black Beans

Caprese Stuffed Chicken Breast with Parmesan Zucchini Wedges & Herb Roasted Red Potatoes

Mediterranean Stuffed Chicken with Roasted Red Pepper Quinoa & Grilled Zucchini

Pork Medallions with Mushroom Sauce served over Caramelized Onion Spätzle & Balsamic Roasted Brussel Sprouts

Roasted Pork Loin served with an Apple Sweet Potato Hash & Sautéed Green Beans

Spinach & Mushroom Stuffed Pork Loin with Roasted Fingerling Potatoes & Honey Glazed Baby Carrots

Sesame Soy Glazed Beef Rolls stuffed with sautéed Baby Bok Choy, Peppers, Carrots & Scallions served over Jasmine Rice

Seared Tenderloin of Beef with Balsamic Mushroom Demi-Glace Served Over Smoked Gouda Polenta & Sautéed Asparagus

Braised Beef with a Wild Mushroom Sauce served over Whipped Potatoes & Steamed Broccoli



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- **Plated Dinner Options:**
- ***Entrees Continued***
- Stuffed Portobello Mushrooms – Spinach, roasted red peppers, artichokes and quinoa stuffed mushrooms topped with provolone cheese
- Roasted Spaghetti Squash – Sundried tomatoes, cremini mushrooms, asparagus spears, roasted garlic and kale topped with parmesan cheese & fresh basil
- Lentil Taco Stuffed Peppers – red lentils, black beans, corn & tomatoes stuffed peppers topped with avocado crema & cilantro
- Moroccan Lentil Meatballs – served over Israeli cous-cous and roasted red pepper coulis
- Vietnamese Spring Rolls – cucumber, carrots, bell peppers, rice noodles, cilantro, mint & basil served with a spicy peanut dipping sauce
- Mushroom Stroganoff – portobello mushrooms, onions, roasted garlic, thyme in a creamy sauce served over egg noodles
- Teriyaki Tofu Stir-fry – carrots, bell peppers, broccoli, onions in a low sodium teriyaki sauce served over jasmine rice
- Zucchini Pesto Roulades – spinach, mushroom, pesto filling served in a roasted tomato sauce
- Zoodle Pasta – mushrooms, asparagus spears, sun dried tomatoes, olives, and kale in a creamy avocado basil pesto sauce topped with feta cheese & fresh oregano
- Grilled Pineapple & Tofu Skewers – with a spicy Caribbean glaze and served with coconut Jasmine rice
- Sesame Ginger Crispy Cauliflower – served with spicy grilled baby bok choy & jasmine rice
- Lemon Garlic Orzo – Grilled seasonal vegetables in a balsamic basil sauce



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Plated Dinner Options:

Desserts

Vanilla Crème Brule with Fresh Whipped Cream & Raspberries

Individual Strawberry Shortcakes with Minted Strawberry Jam & Fresh Whipped Cream

Chocolate Molten Lava Cake with Salted Caramel Sauce

Red Wine Poached Pear Frangipane Tart

Raspberry Swirl Cheesecake

Decent Chocolate Mousse with Fresh Whipped Cream & Berries

Cheesecake Stuffed Strawberries dipped in Chocolate

Traditional Baklava with Honey Syrup

German Chocolate Brownie Sundae

Miniature Fruit Tartlets with Pastry Cream & Apricot Glaze

Caribbean Rum Cake with Caramelized Bananas

Key Lime Pie with Marshmallow Meringue



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Hors d'oeuvre Menu Options:

Butler Passed or Stationed - Prices Based on 50 Pieces

Grilled Peach Bruschetta with Homemade Ricotta Cheese & Balsamic Glaze - \$80

Mediterranean Phyllo Cup - Spinach, Mushrooms & Feta Cheese - \$80

Homemade Spanakopita with Tzatziki- \$85

Smoked Gouda Polenta Cake with Shitake Mushroom Ragu - \$85

Brie & Raspberry Puff Pastry Bite - \$95

Asparagus Risotto Cake topped with Sundried Tomato Tapenade - \$95

Miniature Sweet Potato Biscuits with Bacon Jam- \$110

Bloody Mary Gazpacho Shooters with Blackened Shrimp - \$120

French Onion Braised Beef Crostini topped with Manchego Cheese - \$120

Lemon Poached Jumbo Shrimp with Pickled Cherry Tomato Skewer- \$150

Ahi Tuna Poke in a Cucumber Cup with a Sesame Soy Glaze - \$150

Peppercorn Roasted Beef Tenderloin Crostini with Arugula & Balsamic Dijon Aioli - \$150

Jumbo Lump Crab Cake with Tomato Relish & Lemon Dill Aioli – Market Price



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Grazing Table Display - \$15 per person

Imported & Domestic Italian Meats & Cheeses, Classic Tomato Bruschetta, Olive Tapenade, Traditional Hummus, Fresh & Dried Seasonal Fruits, Assorted Nuts & Olives, Spreads, Honey & Gourmet Mustard. Served with Toasted Crostini's, Pita Chips, Crackers & Breadsticks

Build Your Own Bruschetta Bar - \$12.00 per person

Marinated Fresh Mozzarella, Goat Cheese Rolled in Fresh Herbs & Whipped Brie Spread. Classic Balsamic Tomato Topping, Rosemary Roasted Portobello Mushroom Topping, Smoked Salmon Tar Tar Topping. Sundried Tomato & Olive Tapenade, Basil Pesto & Marinated Artichoke Hearts Offered with Honey, Balsamic Glaze & Toasted Crostini's

Grilled Vegetable Display - \$8.00 per person

Marinated and Grilled Asparagus, Eggplant, Portobello Mushrooms, Zucchini, Yellow Squash, Red & Yellow Peppers Artfully Arranged

Seasonal Fruit Display - \$7.00 per person

Local Fresh Fruit & Assorted Berries with Yogurt Dipping Sauce

****COVID Friendly Individual Servings Displayed in Bamboo Boats - \$5.00 per person for each selected**

Mediterranean Boat – Homemade Roasted Red Pepper Hummus Served with Crackers, Olives, Carrots, Celery & Cherry Tomatoes

Charcuterie Boat– Imported & Domestic Italian Meats & Cheeses, Crackers, Olives, Cornichons & Smoked Almonds

Fresh Fruit Boat – Local Seasonal Fresh Fruit & Berries

Crudit  Boat - carrots, cucumbers, bell peppers, snap peas & homemade ranch



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Live Action Plated Stations (2 Station Attendants Required - \$50.00 Each)

**Live action plated stations are tapas style plates composed in front of your guests*

Chicken Souvlaki - \$15.00 Per Person (based on 1.5 servings per person)

*Lemon Oregano Marinated Chicken Skewer served over Mediterranean Orzo Pasta Salad
Garnished with Pickled Red Onions & Tzatziki*

Chicken Parmesan Meatball- \$15.00 Per Person (based on 1.5 servings per person)

*Ground Chicken & Parmesan Meatballs served over Rotini Pasta in a Classic Marinara Sauce &
Garnished with Parmesan Crisp & Fresh Basil*

Braised Pork Roast- \$16.00 Per Person (based on 1.5 servings per person)

*Roasted Red Pepper Arribada Braised Pork Shoulder served over Herbed Polenta Cake & Grilled
Asparagus*

Shrimp & Grits - \$18.00 Per Person (based on 1.5 servings per person)

*Garlic Marinated Shrimp, Peppers, Onions & Tomatoes served over Creamy Cheddar Stone
Ground Grits Garnished with Fresh Chopped Herbs & Toasted French Bread*

Salmon Cake - \$18.00 Per Person (based on 1.5 servings per person)

*Pan Seared Salmon Cake served over Wild Rice & Quinoa Salad Topped with a Lemon Dill Aioli &
Micro Greens*

Beef Tenderloin - \$20.00 Per Person (based on 1.5 servings per person)

*Red Wine Marinated & Roasted Tenderloin of Beef served over Caramelized Onion Mashed
Potatoes, Marinated Green Beans & Garnished with Fried Potato Straws*

Jumbo Lump Crab Cake – Market Price (based on 1.5 servings per person)

*Pan Seared Jumbo Lump Crab Cake serves over a Roasted Corn Tomato Salsa & Avocado Lime
Crema*



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Late Night Menu Options:

Butler Passed or Stationed - Prices Based on 50 Pieces

Mini Meatball Slider with Marinara & Mozzarella - \$125

Miniature Assorted Pizzas - \$150

Crispy Chicken & Waffle Slider with Maple Bourbon Glaze - \$125

Fried Green Tomato Slider with Herbed Goat Cheese & Balsamic Glaze - \$150

Ice Cream Station with Miniature Ice Cream Cones & Assorted Toppings - \$ 3 per person

Old Fashioned Popcorn Machine with Assorted Salts and Add-ins - \$2 per person