

Heelz Kitchen Menu



Hello,

Here at Chef in Heelz I cater to my clients to give a one a kind and most unique culinary experience from a true artist. I bring the restaurant to your home, event or office! I enjoy hand making and from scratch cooking, while using organic and fresh foods whenever possible.

My view on food is a very attractive to the eye and catchy, as my food is always top of the line and appealing but the taste is nothing short of phenomenal. Upon tasting my food is when the real party starts. Rather you're tasting our Shrimp & Grits, Peach Cobbler Chicken and Waffles, Steak and Lobster, Garlic Roasted Chicken with Creamy Parmesan Orzo Pasta, Jerk Oxtails or whatever bold adventure on our menu you'll be thoroughly pleased.

The fact that it's downright healthy, tasty and made with love beats any other caterer or Personal Chef in Dallas. I am a personal Chef first but I cater because my heart enjoys seeing people smile and having the time of their lives. We offer private dinners for 2, Family Dinners, Corporate Lunches or Dinners, Brunch Parties, In Home Personal Chef Services, Event & Party Catering small for parties' 2 – 3,000 people and much more where the creative eye is met. I look forward to turning your home or event in my restaurant!

214-229-5943

chefinheelz@gmail.com

www.chefinheelz.com

IMPORTANT INFORMATION:

- **Ordering:** Please place all orders at least 72 hours in advance. We do take short notice and same day order, Additional fees may apply.
- **Payment:** 50% Deposit is expected to reserve reservation. Payment is expected 24-48 hours BEFORE the event unless other arrangements are made.
- **Taxes:** All beverages and food are taxed at Texas's current rate of 8.25%.
- **Dropoff & Delivery available. Within 10miles of kitchen is free, 10miles and more + \$25. Setup is additional \$50.**
- **Diet Restrictions:** Please notify us of any diet restrictions or allergy restrictions at the time of order.
- **Prices:** All prices are per person, except where otherwise noted.
- On-site Cooking is available for an extra charge (unless noted otherwise).
- Feel free to mix and match any items from the menu for a special quote. All prices are subject to change.



Brunch Menu

(All Brunch Comes with the following):

Fresh Fruit or Roasted Potato

Crispy Bacon or Sausage (Turkey or Bacon)

Simple Brunch Buffet \$28.99 a person – 10 person minimum

1 Entrée breakfast, Delivery Included

VIP Live Brunch \$35.00 a person – 20 person minimum

2 Entrée, cooked live by Chef Ashonti

Fried Green Tomatoes with Shrimp Remoulade

Brulee' Apple Spice Oatmeal

Cajun Shrimp & Grits

Brulee Peach French Toast Casserole

Herb Scrambled Eggs and Maple-Mustard Glazed Canadian

Bacon

Peach Cobbler Chicken & Waffles

Regular or Red Velvet Chicken & Waffles

Creole Grillades with beef tenderloin in Savory Gravy

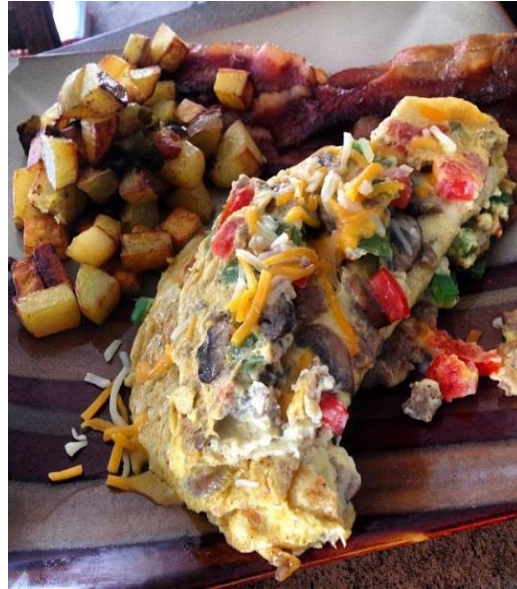
Spiced or Red Velvet Chicken & Waffles

Spinach, Bacon & Feta Quiche

Southwestern Frittata filled with spinach & Goat Cheese

Crab Cake Benedicts

Strawberry & Mint Cream French Toast



Brunch Time.. Dig In !

Additional Entrees \$7 per person

Bananas Foster French Toast/or Waffles with Whipped Cream Cheese

Most menu items can be made Mini's! Ask Chef to Customize Your Menu

Buffet Style: Lunch, and Dinner

\$28.99 PP 1 meat, 1 side, 1 dessert, 1 drink

\$34.99 PP 2 meat, 2 sides, 1 dessert, 1 drink

10 person minimum

Your choice of one meats, one sides (can sub salad for a side) dessert, rolls, and iced tea/or infused water. Price includes disposable plates, utensils, napkins, cups, and iced tea or infused water. **We do not provide the hot chafers unless noted. Rental for Stainless Steel Chafers are \$15 per Chafer, Aluminum \$5 per Chafer.**

Meats

- Cajun Fried Turkey* (\$2.00 extra per person)
- Baked Ham with Praline and Jack Daniel Glaze
- Smoked Beef Brisket
- Santa Ana 3 Day Marinated Pork
- Barbecue Chicken Quarters
- Bourbon Chicken Quarters
- Pork Tenderloin Medallions
- Garlic & Herbed Chicken
- Chicken Cordon Bleu
- Parmesan Chicken
- Braised Short Ribs
- Jerk Chicken
- Hickory Baked Turkey
- Orange Glazed Chicken
- Savory 3 Meat Stuffed Macaroni (with chicken, bacon and sausage)
- Seafood Mac * (\$2.00 extra per person)
- Barbecue Ribs* (\$2.00 extra per person)

Side Dishes

- Cole slaw
- Southern Potato Salad
- Green Bean Saute
- Green Bean Casserole
- Green Beans & Asparagus Sauté
- Cajun Boiled Corn and Potatoes
- Broccoli and Cheese Casserole
- Smoked Baked Beans
- Black Eye Peas
- Creamed Corn Casserole
- Parmesan Spinach
- Twice Baked 3 Cheese Macaroni
- Southern Garlic Mashed Potatoes
- Twice Baked Potato
- Red Beans with Rice
- Sweet Potato Casserole Topped with Pecan and Sugar Glaze
- Collard Greens
- Steamed White Rice
- Parmesan Risotto

Salad + \$1.00 pp unless substituted for a side

- Chef Garden Salad
- Caesar Salad
- Watermelon Salad (seasonal)

Dessert, choice of one

- New Orleans Style Bread Pudding with Whiskey Sauce
 - Peach Cobbler
 - Pear & Blueberry Cobbler
 - Cookies (chocolate chip, sugar, peanut butter, NY cheesecake cookies)
 - Brownies
 - Cake (Chocolate, Carrot, German Chocolate or Red Velvet)
- *****

Cajun Fish Fry

(Fried on site)

\$25.99 Per Person 10 person minimum

The following is included with the Cajun Fish Fry:

- Your choice of catfish or shrimp
- Hush Puppies
- Cole Slaw
- Potato Salad
- Iced Tea or Infused Water

Allergy Warning: Some items contain shellfish.

Ribeye Steak Buffet

\$29.95 Per Person 10 person minimum The

following is included with the Ribeye Steak Dinner:

- Ribeye Steak
- Baked Potato/ Sweet Potato
- Broccoli and Cheese Casserole or Spinach Salad
- French Style Green Beans with French Fried Onions
- Rolls
- Iced Tea or Infused Water
- New Orleans Style Bread Pudding with Whiskey Sauce

Note: All steaks are cooked medium unless otherwise noted

Office Lunch Special

\$16.99 Per Person

All sandwiches come with Kaiser or French roll, coleslaw, barbecue sauce, brownies, and iced tea or infused water, and set up. Warming chafers are \$5 per chafers

Choose one of the following:

One Meat Choice or

- Cajun Smoked Pork Sandwich
- Beef Brisket Sandwich
- Turkey Sandwich
- Bottom Round Roast Beef Sandwich
- Rotisserie Pork Loin Sandwich

Ashonti's Barbecue Special

\$9.95 Per Person

(Minimum of 250 guests)

The Cajun Barbecue Special comes with buns or rolls, plates, forks, and napkins delivered to site and set up buffet style.

Meats, choice of one

- Hickory Smoked Pork
- Slow Smoked Brisket
- BBQ Hickory Sausage
- Barbecued Chicken Quarters

Side Dishes, choice of one

- Cole Slaw
- Southern Potato Salad
- Cajun Baked Beans

Dessert, choice of one

- New Bread Pudding with Whiskey Sauce
- Peach Cobbler
- Cookies
- Brownies
- Iced tea/or infused water

NOTE: (The above " Barbeque Special" comes with buns or rolls, plates, forks, and napkins delivered to site and set up buffet style.

Extra Meat \$3.00 per person

Extra Sides \$2.00 per person

Sandwich Trays

Traditional Sub Sandwich—smoked turkey, oven roasted ham, smoked pork, turkey salad, chicken salad on white and wheat breads cut into quarters with mayo and mustard on the side, chips and pickles.

Tray for up to 10 people – \$58.00 per tray

Tray for up to 15 people – \$72.00 per tray

Tray for up to 20 people – \$96.00 per tray

Meat and Cheese Tray

Deli cut slices of oven baked ham and smoked turkey breast accompanied by cheddar and Swiss cheese, all arranged around a cheese ball center piece. Includes an assortment of deli breads, gourmet crackers, and condiments

Tray for 6 to 12 people (12 to 18 for snacking) \$59.00 per tray

Tray for 13 to 18 people (26 to 32 for snacking) \$79.00 per tray

Fruit Tray—Fresh fruit arranged on a tray that would make a nice center piece.

Tray for 10 to 15 people for snacking – \$39.00 per tray

Tray for 16 to 24 people for snacking – \$65.00 per tray

Tray for 30 to 35 people for snacking – \$79.00 per tray

Veggie Tray— Garden fresh veggies served with homemade ranch and Italian dipping sauce.

Tray for 10 to 15 people for snacking – \$39.00 per tray

Tray for 16 to 24 people for snacking – \$65.00 per tray

Tray for 30 to 35 people for snacking – \$79.00 per tray



Special Offers

Girls Night In

\$35.00 Per Person 15 ladies minimum

Girls Night comes with Choice of 3 appetizers, 1 dessert and wine cooked live by Chef

** Add Live Cooking Class for \$50.00 pp

Open House Appetizers

\$125 Simple Host

Fruit & Cheese Tray

With choice of 2 appetizers or 1 entrée and 1 side for 20 people

\$225 Extravagant Host

Fruit & Cheese Tray

With choice of 2 appetizers, 1 entrée for 35 people

Paint & Sip

** Add to any brunch or event for \$175

\$45.00 Per Person 15 ladies minimum

Paint and sip party comes with Choice of 3 appetizers, 1 dessert or 1 entrée with 2 sides and salad and wine cooked by Chef

Dinner for 2 Drop-Off

\$150

Dinner for 2 with 1 Entrée, 2 Sides and Dessert. Complete with Wine Bottle.

Appetizers

Can be picked-up or delivered. Delivery 25 miles of 76039.

For passed h'dourves with waitstaff contact Chef for staff.

(priced for PER 30 pieces)

Veggie Appetizers

Mini Cucumber Cups
Figs Stuffed with Gorgonzola and Walnuts
Goat Cheese and Walnut Stuffed Celery
Kale and White Bean Dip & Chips
Loaded Dill Baked Potato Rounds
Creole Deviled Eggs on Toast
Mac n' Pimiento Cheese Bites
Mini Swiss Cheese Quiche
Mini Caesar Salad Bites
Olive Tapenade
Pear, Walnut, and Ricotta Crostini
Roasted Brussel Sprouts with Pear and Gorgonzola
Smoked Mozzarella and Ricotta Fritters

Hot & Cold Appertizers

Baby Crab Cakes
Bacon-Wrapped Dates with Goat Cheese
BBQ Chicken Jalapeño Poppers
Caribbean Chicken Jalapeño Poppers
Crab Stuffed Jalapeño Poppers
Mini Burger Bites
Mini PB & Blackberry Jam, Waffled French Toast
Chicken Parmesan Lollipops
Cold Roast Beef, Blue Cheese & Grapes
Creole Chicken Deviled Eggs on Toast
Meatball Sliders
Meatball Skewers with Siracha Sauce
Mini Reuben Sandwiches
Miso Butter Shrimp Skewers
Pepperoni and Asiago Pinwheels
Fiesta Turkey Pinwheels
Pickled Shrimp with Parsley Oil
Polenta Mini Shrimp & Grits
Tiny Twice-Baked Potatoes with Smoked Paprika and Bacon

More Hot & Cold Appetizers

Red Velvet Chicken & Waffles
Peach Cobbler Chicken Waffles
**Crab & Sweet Chili Wontons
**Cheese & Poblano Rangoon's
Chef's Boneless Wings
Chef's Bone-In Chicken
Drunken Beam Meatballs *Turkey
Mozzarella Stuffed Meatballs *Turkey
Dirty Martini Chicken Meatballs (in a alfredo sauce)
Chicken Parmesan Sliders
3 Cheese Spinach & Artichoke Wontons
Philly Cheesesteak Eggrolls
Chicken & Gravy Cake Sliders
Chorizo Stuffed Fried Olive
Mini Beef

Wellington

Wing Flavors: Parmesan, Buffalo, Sweet Chili, BBQ, & Lemon Pepper

****Fried Foods & wontons must be done on site due to fried food becoming soggy after time or waiver must be signed.**

Dessert

Blueberry cheesecake
Brownie bites
Cheesecake bars
Cantaloupe & Melon balls
Chocolate peanut butter pretzel bites
Fudge brownie cheesecake \$3/ slice
Gingerbread pear trifle
Goey chocolate chip cookies
Hot chocolate on a stick
NY Cheesecake cookies
Koala crisp peanut butter cups
Orange trifle with grand Marnier cream
Orange ribbon cheesecake
Peanut butter & chocolate rice crispy s'more's
Pecan bites
Upside- down mini pineapple cakes

ORDER NOW!! www.chefinheelz.com 214-229-5943



Romantic Private Dinner for 2
3 – 5 Course Dinner

Basis Dinner \$250.00

3 Course Dinner cooked live by Chef Ashonti

Comes with 1 bottles of wine or champagne
Homemade Chocolates
Parting Gift From Chef Ashonti

VIP Dinner \$400.00

4 Course Dinner cooked live by Chef Ashonti

** Live Entertainment
Comes with 1 bottles of wine or champagne
Homemade Chocolates
Parting Gift From Chef Ashonti



Heelz Vacation Dinners ** 5 Course Dinners \$800

5 Course Dinner cooked live by Chef Ashonti

Comes with hotel suite, 2 bottles of wine or champagne
Homemade Chocolates
Parting Gift From Chef Ashonti



SIMPLY MADE STARTERS

- 3 Cheese Spinach & Artichoke Dip
- Crab Wontons
- Crawfish & Shrimp Mac Balls
- Seared Cajun Scallops
- Mozzarella Stuffed Meatballs
- Philly Cheesesteak Eggrolls

DELICIOUS SAVORY SOUPS

- Broccoli chowder Soup
- Chicken and tortellini Soup
- Lobster Bisque
- Tomato Basil Soup

FRESH CHOICE

SALADS

- Asparagus, Spinach & Fennel Salad
- Belgian Endive Apple & Cucumber Salad
- Traditional Caesar Salad
- Southwestern Chicken Salad
- Panzella Salad



POULTRY & MEATS

- Garlic & Herb Roasted Chicken**, Mashed Potatoes, Jus
- Chicken Marsala**, Penne Pasta, Parmesan
- Braised Veal Cheeks**, Parmesan Polenta, Sherry-Shallot Sauce
- Slow-Cooked Beef Short Ribs**, Roasted Cauliflower, BBQ Jus
- Pepper Crusted NY Strip**, Crispy Potatoes
- Nopals Filet Mignon**, Nopal, Creamy Risotto
- McDuffey Filet & Grits**, topped with Mac Cake
- Roasted Quarter Chickens**, Ginger Jalapeno BBQ
- Cubano Chicken Breast**, Green Beans Prosciutto

SEAFOOD LOVE

- Sea Bass Prosciutto**, Roasted Carrots, Squash & Parsnips, Rosemary Butter
- Seared Scallops**, Snow Pea Shoots & Arugula, Curried Lemon Yogurt Sauce
- Crab Stuffed Salmon**, Risotto, Asparagus, Remoulade Sauce
- Blackened Striped Sea Bass**, Mango Mojo Sauce
- Citrus Glazed Scallops**, Avocado Salsa
- Lobster Mac Dreamy**, sauté spinach and grits
- Sesame Scallops**, Tangerine & Bok Choy Stir Fry
- Lemon Splashed Shrimp Salad**, Herbed Focaccia
- Mango Shrimp Kebabs**, Corn, Lime & Chipotle, Wild Rice Pilaf and Pecans
- Miso Glazed Halibut**, Bok Choy

VEGETARIAN SPECIALTIES

- Vegetarian Bolognese**, Celery Salad & Raisin
- Three Beans Vegetarian Chili**, Whole Wheat Pita Chips
- Lentil Quinoa Burger**, Cilantro-Lime Romaine Salad
- Eggplant Parmesan**
- Spaghetti Squash Mexicana**, Tropical Mango Salsa
- Vegetable Strudel**, Tomato-Basil Sauce

DESSERT HEAVEN

- Pineapple Upside-Down Cake
- Chocolate Kahlua Crème Brulee
- Banana Pudding
- Flaming Chocolate Lava Cake
- Orange Marmalade Bread Pudding