

# Scents of Taste Menu

## Appetizers (Select One)

**Caramelized Onion & Mushroom Tart with Goat Cheese:** Flaky pastry, caramelized onions, earthy mushrooms, and creamy goat cheese.

**Classic Bruschetta with Fried Basil:** Crispy crostini with fresh tomatoes, garlic, basil, and balsamic.

**Burrata with Sun-Dried Tomato Chimichurri:** Creamy burrata with blistered tomatoes, crispy bread, and crudité.

**Meat & Cheese Grazing Board:** Premium meats, cheeses, seasonal fruits, and accompaniments.

**Crab Cakes with Spicy Aioli:** Golden crab cakes paired with zesty house-made spicy aioli.

**Loaded Greek Hummus:** Creamy hummus topped with Mediterranean flavors, served with crudité and naan.

**Shrimp Cocktail:** Chilled shrimp served with classic tangy cocktail sauce.

**Prosciutto Wrapped Melon:** Sweet melon wrapped in salty prosciutto, finished with cracked pepper.

**Crostini with Goat Cheese and Honey:** Crispy crostini layered with creamy goat cheese and a drizzle of wild honey.

## Main Courses (Select One)

**Braised Pork Chops in Tomato Vodka Sauce:** Slow-braised pork chops in a rich tomato vodka sauce, served with crispy fried polenta and haricot verts.

**Chipotle Braised Pork Belly Tacos:** Tender, smoky pork belly with watermelon salsa, pickled red onions, drunken pinto beans, and chorizo paprika rice.

**Red Wine Braised Short Rib Ragu:** Slow-braised short rib ragu with rigatoni pasta, whipped peppered ricotta, and fresh basil.

**Steak Filet with Sun-Dried Tomato Chimichurri:** Buttery filet mignon with sun-dried tomato chimichurri, blistered tomatoes, charred asparagus, and butter mashed potatoes.

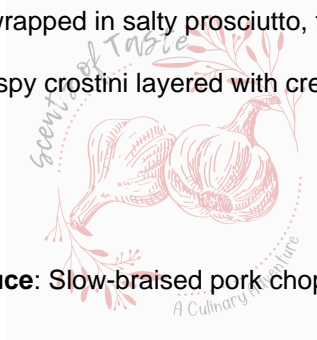
**Chipotle Braised Beef Short Ribs:** Slow-braised short ribs over creamy polenta, crispy fried leeks, and sautéed snap peas.

**Filet Mignon with Peppered Lobster Sauce:** A decadent pairing of filet mignon and rich lobster sauce, served with truffle mac n' cheese and garlic green beans.

**Citrus Roasted Chicken:** Herb-marinated, slow-roasted chicken with grilled vegetable couscous and sautéed peppers.

**Cilantro Pesto Chicken:** Tender chicken coated in vibrant cilantro pesto, paired with pickled red onions, toasted pine nut rice, and grilled vegetables.

**Oregano Roasted Chicken:** Slow-roasted chicken with olive oil-infused smashed potatoes, cabbage, and caramelized onions.



**Spicy Seafood Pasta:** Fresh seafood in a spiced tomato-garlic sauce, served with crispy crostini and a mixed greens salad.

**Mussels & Chorizo Pasta:** Mussels and chorizo in a garlic cream sauce, served with crispy bread and a Spanish Caesar salad.

**Zesty Shrimp with Orzo:** Pan-seared shrimp with sun-dried tomatoes, artichokes, and wilted spinach in a lemon butter sauce.

**Salmon with Charred Tomatoes:** Perfectly roasted salmon with lemon cream sauce, sautéed asparagus, and mashed potatoes.

**Steakhouse Garlic Butter Stuffed Mushrooms:** Roasted mushrooms filled with cheese and spinach, served with cauliflower risotto and lemon broccolini.

**Cauliflower Steak with Chimichurri:** Grilled cauliflower with chimichurri, crispy smashed potatoes, and sautéed carrots.

## Desserts (Select One)

**Chocolate Tart with Sugared Berries:** Rich dark chocolate tart with a flaky crust, topped with sugared berries.

**Chocolate Mousse with Baileys Caramel:** Silky chocolate mousse layered with fresh berries and Baileys-infused caramel.

**Italian Olive Oil Cornmeal Cake:** Moist cornmeal cake with an orange glaze and toasted pistachios.

**Tres Leches Cake with Fresh Strawberries:** Classic tres leches cake, soaked in three kinds of milk, topped with fresh strawberries.

**Lemon Tart with Blueberries:** Buttery lemon tart with fresh blueberries and a hint of vanilla.

## The Private Chef Experience

Scents of Taste offers a personalized, intimate dining experience that goes beyond a meal—it's a moment of indulgence.

## Pricing & Booking Information

### Plated 3-Course Meal:

- Standard Entrées - \$165 per person
- Steak & Seafood - \$175 per person

### Family-Style 3-Course Meal:

- Standard Entrées - \$150 per person

- Steak & Seafood - \$165 per person

**Minimum Spend:** \$1,000 per event

**Booking Deposit:** 30% non-refundable to secure the date

**Gratuuity:** 20% added for parties over 6 guests

**Customized Menus:** Available upon request for an additional fee

**Dietary Accommodations:** GF, DF, and other restrictions available upon request

✉ **Contact Scents of Taste for Availability & Custom Menus**

