

# Private Chef Seasonal Menu

Please select one item from each category below:

## Appetizers

- Loaded Greek Hummus - Creamy hummus topped with cucumbers, olives, feta, tomatoes, and herbs, served with crisp crudités and warm pita.
- Classic Bruschetta - Toasted crostini with marinated tomatoes, garlic, and fried basil.
- Crudités Platter - Seasonal raw vegetables served with chimichurri aioli and roasted onion spread, accompanied by fresh bread.
- Spring Vegetable Platter - A vibrant spread of seasonal vegetables, served with roasted beet hummus, classic ranch, and traditional hummus.

## Salads

- Watermelon Salad - Juicy watermelon with pickled red onions, fresh mint, feta, and balsamic vinaigrette.
- Quinoa Salad - Tossed with peaches, pomegranate seeds, and a light champagne vinaigrette.
- Arugula & Pear Salad - With shaved Parmesan and lemon pepper vinaigrette.
- Spinach Fall Harvest Salad - Featuring roasted squash, candied walnuts, pomegranate, shaved brussels sprouts, dried cranberries, apples, and maple vinaigrette.
- Spring Green Salad - With Dino kale, radish, asparagus, and sugar snap peas, dressed in lemon basil vinaigrette.
- Asian Spring Vegetable Salad - Carrots, cucumbers, cabbage, green onions, and red bell peppers with a sesame peanut vinaigrette.
- Classic Caprese Salad - Heirloom tomatoes, fresh mozzarella, basil, and pesto vinaigrette.
- Baby Gem Salad - With grilled vegetables, crispy leeks, and a spicy avocado ranch dressing.
- Spring Salad with Burrata - Baby carrots, asparagus, radish, green beans, and lemon olive oil vinaigrette.
- Salade Niçoise - A French classic with tuna, green beans, potatoes, olives, eggs, and vinaigrette.

## Entrées

- Chicken Braised with Green Olives, Lemon & Dill - Served with sautéed polenta squares.
- Balsamic Grilled Chicken - Paired with a grilled vegetable platter and herbed quinoa.
- Seafood Pasta - Tossed in a lemon cream sauce and served with crispy bread.
- Miso Ginger Braised Short Ribs - Served with glazed carrots and jasmine rice topped with toasted nuts.
- Salmon Meatballs - Accompanied by lemon couscous and garlic green beans.

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- Grilled Rosemary Chicken - Served with mixed greens, endive, and mustard shallot vinaigrette.
- Butter-Basted Steak - With a crispy potato cake and tender haricot verts.

## **Desserts**

- Triple Fudge Brownie - Drizzled with Baileys caramel and topped with fresh whipped cream.
- Chocolate Mousse - With Baileys cinnamon caramel and shaved chocolate.
- Orange Olive Oil Cornmeal Cake - Served with fresh strawberries and toasted pistachios.
- Tres Leches Cake - Moist sponge cake soaked in a sweet milk mixture.
- Strawberry Shortcake - Fluffy biscuits layered with strawberries and fresh whipped cream.

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