

Personal Chef Menu

Chef Joseph Pirkola

Please choose one item from each of the following courses

Choose from Hors d'Oeuvres or First Course:

Choose up to three Hors d'Oeuvres:

Hummus with Vegetables and Pita Chips

Charcuterie Platter with Prosciutto, Sopresetta, Cheese, Fruit and Condiments

Bruschetta with Roasted Tomatoes and Basil

Pan Seared Mini Crab Cakes

Mini Tacos with Chicken, Shrimp or Pork

Soy and Ginger Chicken Skewers

Vegetable Spring Rolls

Stuffed Mushrooms with Spinach, Ricotta, and Sundried Tomatoes

**Your suggestions are welcome*

Or One of the Following Plated Appetizers

Lobster Bisque

Haddock or Clam Chowder

Spinach Gnocchi with Brown Butter and Sage

Scallop Crudo

Tuna Carpaccio

Second Course: Salad

Seasonal Greens with local Vegetables and Herb Vinaigrette

Spinach Salad with Strawberries, Goat Cheese and Spiced Pecans

Burrata and Local Tomatoes with Fresh Basil and Balsamic

Main Course Suggestions:

An appropriate starch and vegetable will accompany the main course.

Seafood Suggestions:

Atlantic Salmon, Haddock, Halibut, Swordfish or Tuna

*** Accompaniments for Seafood Preparations*

Lemon-Herb Butter Sauce, Fresh Tomato Salsa, Beurre Blanc,

Lobster Risotto

The Meat of a full 1 ¼ lb. lobster, Arborio Rice, Tomato and Basil

Medley of Seafood Cioppino (Shrimp, Scallops, Clams, Mussels and Lobster Tail in a Spicy Tomato Broth)

Meat Selections:

Grilled or Seared Filet Mignon, NY Sirloin or Rib Eye Steak

Choose your sauce...

~with Smoked Onions, Bourbon and Fresh Thyme

~with Red Wine Reduction and Mushrooms

~Green Peppercorn Sauce

~with Béarnaise Sauce

Tenderloin and Lobster Risotto

Filet Mignon or Roasted Tenderloin paired with Lobster Risotto (1/2 of a 1 1/4lb. lobster with Fresh Basil and Tomato

Sauteed Chicken Breast

With a choice of one of the following sauces:

Tomato and Basil, Picatta, Marsala, Dijon-Mushroom Cream

Dessert Suggestions:

Crème Brûlée (Vanilla, or Chocolate-Chipotle)

Chocolate Lava Cake with Whipped Cream

Flourless Chocolate-Coconut Torte with Raspberry Coulis

Pavlova (Australian Meringue) with Seasonal Fresh Fruit

Blueberry Crumble with Ice Cream

Please feel free to contact me via email at personalchefmaine@gmail.com or call or text (207) 286-6012 to finalize your selections or make suggestions based on dietary concerns or personal preferences.