

## Personal Chef Menu 2026

### Choose from Hors d'Oeuvres:

Choose up to three Hors d'Oeuvres to share:

*Hummus with Vegetables and Pita Chips*

*Charcuterie Platter with Prosciutto, Sopresetta, Cheese, Fruit and Crackers*

*Bruschetta with Tomatoes and Basil*

*Pan Seared Mini Crab Cakes*

*Smoked Salmon Mousse on Cucumber Slice*

*Soy and Ginger Chicken Skewers*

*Chilled Vegetable Spring Rolls*

*Stuffed Mushrooms with Spinach, Ricotta, and Sundried Tomatoes*

*Scallop Crudo, pickled vegetables*

*Tuna Carpaccio, Arugula, Capers, Sea Salt*

*\*Your suggestions are welcome*

### Second Course: Salad or Soup (Please Choose one)

*Lobster Bisque*

*Haddock or Clam Chowder*

*Seasonal Greens with local Vegetables and Herb Vinaigrette*

*Spinach Salad with Grilled Pear, Goat Cheese and Spiced Pecans*

*Burrata with Mixed Greens, Local Tomatoes, Fresh Basil and Balsamic*

### Main Course Suggestions:

Please choose one of the following, served with an appropriate Starch and Vegetable.

#### *\*Seafood Suggestions:*

*Atlantic Salmon, Haddock, Halibut, Swordfish or Tuna*

*\*\* Accompaniments for Seafood Preparations*

*Lemon-Herb Butter Sauce, Fresh Tomato or Pineapple Salsa,*

#### *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*

*\*Served with an appropriate starch and vegetable*

## **Dessert Suggestions: (Please Choose one)**

*Crème Brulee (Vanilla or Chocolate)*

*Flourless Chocolate-Coconut Torte with Raspberry Sauce*

*Chocolate S'More Tart*

*(Chocolate Mousse, Graham Crust, Toasted-Homemade Marshmallow Crème)*

*Tiramisu (Classic Espresso and Dark Rum)*

*Pavlova (Australian Meringue) with Fresh Berries*

*Apple-Cranberry Crisp with Gifford's Vanilla Ice Cream*

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

[www.personalchefmaine.com](http://www.personalchefmaine.com)

Instagram: [@personalchefmaine](https://www.instagram.com/personalchefmaine)

## **Buffet/Family Style Service:**

Salads: (choose one)

Mixed Greens with Balsamic Vinaigrette

Caesar Salad

Spinach Salad with Grilled Pear, Spiced Pecans and Goat Cheese

**Entrees: Choose up to three entrees (Chicken, Beef and Fish)**

### **Chicken Breast**

with Tomato and Fresh Basil

with Lemon, Capers and Parsley Butter

with Mushrooms and Marsala Sauce

### **Beef:**

Roasted Whole Tenderloin

With Mushrooms and Red Wine Reduction

With Green Peppercorn Sauce

Sous Vide Ribeye Steak or NY Strip

### **Fish:**

Baked Haddock

Lemon-Caper Butter Sauce

Herb Cracker Crumb Topping

Salmon, Tuna or Halibut

Pineapple Salsa

Lemon Herb Butter Sauce

Pesto Topped

Side Dishes:

Roasted Red Potatoes

Mashed Potatoes

Medley of Zucchini, Summer Squash and Carrots

Medley of Broccoli, Cauliflower and Carrots

Green Beans with red and yellow peppers

Roasted Brussel Sprouts