

PRIVATE CHEF SERVICES

6 Person Min Per Item Order. | Includes All Plates, Utensils And Napkins Needed. | Set Up And Clean Down Provided.

3 Course Meal \$80/person

Choose: 1 STARTER | 1 ENTREE | 1 DESSERT

5 Course Meal \$100/person

Choose: 1 SMALL PLATE | 1 STARTER | 1 PALATE CLEANSER | 1 ENTREE | 1 DESSERT

Starters

TUSCAN SALAD

Cucumber wrapped mixed greens with oven dried cherry tomato, pickled beets, goat cheese & candied pecans in a raspberry dressing.

PROSCIUTTO MAC

Creamy mac & cheese wrapped in crisp prosciutto & baked with smoked cheddar cheese

PORCINI MUSHROOM RAVIOLI

Handmade ravioli with ricotta cheese & portobello mushrooms in porcini mushroom cream sauce. Garnished with red wine poached pears & pecorino cheese.

SEARED SCALLOPS

Butter basted large scallops sauteed with oranges & green olives. Warm citrus-infused slaw of cabbage, snow peas & carrots.

Entrees

NY STRIPLOIN

Pan seared Northern Gold NY Striploin with Parmesan dauphinoise potato, roasted asparagus & red wine reduction.

BRAISED BEEF SHORTRIB

Tender braised beef in a rosemary glaze with garlic confit Yukon potatoes, marinated button mushrooms & sauteed vegetables.

STUFFED CHICKEN

Roasted chicken breast stuffed with Mediterranean spices, goat cheese & lemon. Paired with wild rice pilaf, blistered green beans & thyme pan jus.

ROASTED COD

Pistachio crusted cod loin baked with Prosecco & herb cream, sweet potato gnocchi & wilted spinach.

PORK LOIN

Double cut pork chop stuffed with spiced apples, mascarpone cheese & arugula. Complimented by roasted cauliflower & green lentil pate.

Desserts

CREME BRULEE

Chai spiced custard crusted with caramelized sugar & fresh berries.

CHEESECAKE

Vanilla bean cheesecake with sour cream & graham cracker crust. Topped with raspberry compote.

CHOCOLATE CAKE

Callebaut dark chocolate cake with a molten center. Served with cardamon ice cream.

ICE PARFAIT

Pistachio & cognac frozen parfait paired with a blueberry gastrique & spun sugar.

TIRAMISU

Lemoncello infused mascarpone cheese layered with Caliber coffee soaked ladyfingers & shaved Callebaut chocolate.

Small Plates

SQUASH SOUP

Roasted butternut squash, brown butter sage, pumpkin seeds & creme fraiche.

PARMESAN SOUFFLE

Twice baked with a spinach cream sauce & garnished with a black peppercorn & parmesan cracker.

RUBY BEET SOUP

Slow baked ruby beets, thyme & caraway with walnuts, goat cheese & crispy beet curls

INSALADA CAPRESE

Heirloom tomatoes & mozzarella with fresh basil, EVOO & balsamic reduction. Fettunta style crostini

Palate Cleansers

WATERMELON & MINT GRANITE | CUCUMBER SHOOTER | GINGER LIME SODA | TOMATO CONSOMME

