



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

\$100/person

Choose: 1 STARTER | 1 ENTREE | 1 DESSERT

5 Course Meal

\$125/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

SMOKED DUCK BREAST

Cold smoked, crispy-skin duck breast, warm spinach & dried cherries, Cajun pistachios, date balsamic

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

AGRO-DOLCE PRAWNS

Sweet and spicy rubbed jumbo prawns, smoked tomato & onion relish, snap pea slaw

Small Plates

SQUASH SOUP

Roasted butternut squash, brown butter sage, pumpkin seeds and creme fraiche

DUCK CONFIT

Slow cooked & marinated leg of duck, petite apricot & arugula salad, sunflower seeds, raspberry gastrique

PARMESAN SOUFFLE

Twice baked with a spinach cream sauce. Garnished with a black peppercorn & Parmesan crisp

CRAB CAKE

Panko crusted crab cake, mango & jalapeno salsa, green chutney, sriracha aioli

RUBY BEET SOUP

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

INSALADA CAPRESE

Heirloom tomatoes & buffalo mozzarella with fresh basil, EVOO and balsamic reduction. Fettuna style crostini

Palate Cleansers

WATERMELON & MINT GRANITE | CUCUMBER SHOOTER
GINGER LIME SODA | TOMATO CONSOMME
MANGO CAYENNE SORBET | CILANTRO & HONEY SPRITZER

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.

DUO OF LAMB

Moroccan rubbed rack of lamb with a fig reduction paired with a braised lamb ravioli, cashew cream sauce, warm cous cous salad, black currants & crispy onions

CORNISH GAME HEN

Boneless hen stuffed with goat feta, herbs & foraged mushrooms, bacon roasted brussels sprouts, spinach risotto, red wine reduction & sweet potato curls

ROASTED COD

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

SPANISH PAELLA

Rich tomato & white wine ragout of prawns, mussels & clams, sauteed scallops & chicken, grilled chorizo. Served with thick cut Spanish bread

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

PEANUT BUTTER PIE

Peanut butter and cream cheese mousse, Cacao Berry couverture chocolate, berry salad, toasted peanuts

STICKY TOFFEE

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.