

# Private Chef Services

## Private Dining - Dinner Menu Selections

**Please Select Three Hors D'oeuvres and  
Make One Selection per Dinner Course for your Entire Group**

### Hors D'oeuvres

**Mini Crab Cakes, Caribbean Tartar  
Endive Leaves, Boursin & Fresh Raspberries  
Wild Mushroom Tarts, Red Pepper Confetti  
Tomato & Fresh Mozzarella Caprese Skewers, Balsamic  
Pencil Asparagus Tips, Prosciutto & Dijon Sauce  
Warm Goat Cheese Crostinis, Fresh Berries  
Italian Antipasto Kabobs, Balsamic Glaze  
Spinach & Feta Phyllo Triangles, Brushed With Pesto  
Artichoke Bottoms Stuffed With Shrimp Mousse, Maine Lobster Sauce  
Chilled Key West Shrimp, Chef Specialty Sauces  
Tandoori Chicken Skewers, Roasted Red Pepper Greek Yogurt Sauce**

### First Course

**Field Green Salad, Strawberries, Pecans, Red Onion, Raspberry Vinaigrette  
Fresh Spinach & Orzo Salad, Bacon Lardoons, Red Onion, Sweet Dijon Vinaigrette  
Romaine Hearts Caesar Salad, Garlic Croutons, Hearts of Palm & Roasted Red Peppers  
Kale Salad, Golden Raisins, Panko Breadcrumbs, Pecorino and Walnuts, Meyer Lemon Vinaigrette**

### Entree

***Includes Chef's Selection of Accompaniments*  
Double Lamb Chops, Mint Marmalade  
Beef Tenderloin Medallions, Boursin Cheese, Port Demi  
Local Snapper Filet Parisian, Fresh Tomato, Tiny Capers  
Honey Mustard Glazed Salmon, Raspberry Drizzle**

### Dessert

**PCS Key Lime Tart, Patron Citronge Whipped Cream, Candied Zests  
Individual Warm Chocolate Lava Cake, Fresh Berries  
Baked Apple Tart, Butter Pecan Ice Cream, Dulce De Leche Sauce  
New York Style Cheesecake with Limoncello Curd**