



Sauté Masters – Personal Chef & Private Events, LLC.

Crafted with care. Served with style.



Beef Dinner Menu

Three-Course Meal

Starter

Lentil Soup

Slow-simmered lentils with carrots, celery, onion, and aromatic herbs | Finished with a drizzle of olive oil and fresh parsley

Main Course

Herb-Crusted Roast Beef

Slow-roasted beef with rosemary, thyme, and garlic, served with red wine jus | Accompanied by buttery mashed potatoes and roasted seasonal vegetables

Dessert

Chocolate Mousse

Silky dark chocolate mousse topped with whipped cream, fresh berries, and a mint sprig



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Shrimp Dinner Menu

Three-Course Meal

Starter

Chilled Shrimp Cocktail

Poached jumbo shrimp served with tangy house-made cocktail sauce | Garnished with lemon wedges and fresh herbs

Main Course

Garlic Butter Shrimp Scampi

Sautéed shrimp in a garlic, white wine, and butter sauce
Served over linguine with parsley and a touch of chili flake
Accompanied by warm sourdough crostini and grilled asparagus

Dessert

Warm Apple Crisp

Baked spiced apples topped with a golden oat crumble
Served warm with vanilla ice cream and a drizzle of caramel

Vegetarian Dinner Menu

Three-Course Meal

Starter

Butternut Squash Soup

Velvety roasted butternut squash blended with onion, garlic, and a touch of ginger

Main Course

Wild Mushroom Risotto

Creamy Arborio rice with sautéed wild mushrooms, shallots, and white wine | Folded with Parmesan and thyme, topped with microgreens

Dessert

Classic Banana Pudding

Layers of vanilla custard, sliced bananas, and Nilla wafers
Topped with whipped cream and a sprinkle of crushed cookies