



THE GOURMET TOUCH

SAMPLE PRIVATE CHEF OFFERINGS

APPETIZERS

- ~Chorizo or Caprese Stuffed Mushrooms*
- ~Collard-Artichoke & Crawfish Dip w/ Crostini*
- ~Fried Ravioli Bites w/ White Wine Pomodoro Sauce*
- ~Heirloom Tomato OR Shrimp Bruschetta on Garlic Sourdough Crostini*
- ~Lumb Crab Cakes with Charred Corn, Red Pepper Coulis & Dressed Arugula*
- ~Gourmet Deviled Eggs*
- (Smoked Salmon-Dill, Avocado-Jalepeno, Cajun Candied Bacon, or Buffalo)*

SALAD COURSE

- ~Heirloom Tomato & Strawberry Salad w/ Citrus White Balsamic Dressing*
(on Arugula lettuce, Goat Cheese, Red onions, Fresh Basil)
- ~Italian Chopped Salad w/ Garlic Herb Red Wine Vinaigrette*
(Romaine, Cherry Tomatoes, Red Onion, Olives, Shaved Parm, Cucumbers)
- ~Kale Ceasar Salad w/ Lemon Asiago Peppercorn Dressing*

SOUP COURSE

- Zuppa Toscana (Tuscan Kale & Sausage Soup)*
- Lobster Bisque*
- Wild Mushroom & Leek Bisque*
- Roasted Tomato-Basil Soup*

ENTREE COURSE

- Bourbon Peppercorn or Rosemary Red Wine Beef Tenderloin Served w/ Wild Mushrooms, Roasted Garlic-Shallot Mashed Potatoes & Sauteed Asparagus*
- ~Cherry Chipotle glazed Beef Short Ribs Served w/ Stone Ground Smoked Gouda Grits & Roasted Brussel Sprouts*
- ~Pecan Crusted Mahi Mahi w/ Blood Orange-Aleppo Butter Sauce*
Served Wild Rice & Leek Pilaf and Braised Rainbow Chard~
- ~Cajun Crab & Spinach Stuffed Salmon w/ Creole Pepper Cream Sauce OR Salmon En Croute*
(Salmon wrapped in Phyllo) w/ Lemon Dill Cream Sauce Served w/ Lobster Mashed Potatoes & Sauteed Green Beans
- ~Linguine Vegetable Bolognese or Wild Mushroom Ravioli Served w/ Shaved Zucchini*
- ~Spinach Stuffed Chicken with Sundried Tomato-Basil Cream Sauce Served w/ Roasted Fingerling Potatoes & Asparagus*
- ~Bourbon Peach or Caribbean Jerk Lamb Chops Served with Vanilla Brown Sugar Sweet Potatoes*