



THE GOURMET TOUCH

SAMPLE PRIVATE CHEF DINNER PARTY

APPETIZERS - CHOOSE 1

Gourmet Fruit & Cheese Grazing Display (w/ fruit dip, artisan crackers)
“Caprese” Fried Green Tomatoes w/ Fresh Mozz, Collard Pesto, and Strawberry Balsamic
Collard-Artichoke & Crawfish Dip w/ Crostini
Jambalaya Quesadilla w/ Creole Dipping Sauce
Short Rib & Smoked Cheddar Quesadilla
Jalepeno & Bacon “Popper” Dip w/ Crostini
Chorizo Meatball on Sweet Potato Polenta Cake
Guarillo Chicken, Poblano, & Plantain Skewers
Toasted Ravioli w/ Wine Wine Pomodoro Sauce
Crab Bruschetta on Garlic Sourdough Crostini

ENTREE - CHOOSE 2

Bourbon Peppercorn or Ancho-Coffee rubbed Grilled Flank Steak
Cornbread Crusted White Sea Bass
Caribbean Jerk Oxtails
Cajun Crab Stuffed Salmon w/ Creole Pepper Cream Sauce
Spinach Stuffed Chicken with Sundried Tomato -Asiago Cream Sauce
Garlic-Parmesan crusted Lamb Chops w/ Collard Chimmichurri
Sauce OR Caribbean Jerk Lamb Chops w/ Pineapple-Mango Salsa
Seared Shrimp & Scallop Pasta or Seared Scallops w/ Seafood Risotto
Pecan Crusted Whitefish w/ Orange-Aleppo Butter Sauce
Wild Mushroom Marsala Chicken

SIDE DISHES - CHOOSE 3

Roasted Garlic-Shallot Mashed Yukon Potatoes
Roasted Tri-Potato Medley(Seasoned Red, Gold, Sweet Potatoes)
Smoked Gouda-Cheddar Gritsv
Dirty Wild Rice Pilaf (contains ground beef & chicken andouille sausage)
5 Cheese Smoked Cheddar Mac & Cheese
White Cheddar & Rosemary Au Gratin Potatoes
Vanilla-Cardamon Maple Purple Sweet Potato Mash
Broccolini w/ Blistered Tomatoes
Roasted Parmesan Brussel Sprouts w/ Duck Bacon
Skillet Green Bean Lyonnaise (w/ Carmelized Onions & Garlic)
Maple glazed Rainbow Carrots
Fried Corn-Jalepeno Pudding