



## *INTIMATE DINNER PARTY MENU*

Up to 10 people - Event Time: 3.5 hours  
\$1,500 plus food cost, tax, and 20% gratuity

### *INCLUDES:*

- Menu planning and party detailing
- Food shopping
- Preparation approximately 2 hours before party (at your location)
- Food preparation, cooking, serving, and clean-up
- Three 20-minute live music sets
- Choose 3 Appetizers
- Choose 1 Soup or Salad
- Choose 1 Entrée
- Choose 1 Dessert

### *UPGRADES:*

- Extra time \$300 an hour
- Extra guests \$50 each



### *APPETIZERS: (Pick 3)*

- **Charcuterie Plate** of assorted cured meats and cheeses
- **Tuscan Hummus** with vegetable crudité and flatbread
- **Roasted Brie** topped with assorted nuts and dried fruit in a maple and brown sugar sauce
- **Mini Crab Cakes** classic remoulade
- **Soy Molasses Shrimp** with avocado crema
- **Barbecued Scallops** wrapped in bacon
- **Seared Tuna** sesame crusted with seaweed and ponzu sauce
- **Seafood Stuffed Mushrooms** with a splash of sweet sherry
- **Classic Shrimp and Grits:** Cajun spice and cheesy grits
- **Margarita Flatbread** pesto, tomatoes, fresh mozzarella, garlic and basil
- **Grilled Eggplant Crostini** fresh mozzarella and topped with tomato bruschetta
- **Grilled Steak Crostini**, herbed mascarpone, onion confit, micro greens
- **Prosciutto Wrapped Asparagus** Asiago cheese, honey drizzle
- **Buffalo Chicken Meatball Skewers** with bleu cheese
- **Pork Potstickers** sweet soy dipping sauce

### *SOUPS AND SALADS: (Pick 1)*

- **Butternut Squash & Apple**
- **Cheddar Potato Leek**
- **Southwestern Corn Chowder**
- **Pasta Fagioli**
- **Caprese:** Fresh mozzarella, oven roasted peppers, sliced tomatoes, fresh basil
- **Chef Daniel's Caesar:** Romaine, homemade garlic croutons, creamy Caesar dressing, parmigiana shreds
- **Pretty Barbara:** Greens, pears, bleu cheese, candied walnuts, smoked bacon, maple mustard dressing
- **Three Chords:** Arugula, radicchio, endive, shaved parmigiana, white balsamic vinaigrette



### *ENTRÉES: (Pick 1)*

- **Roasted Filet Mignon:** With red wine reduction, garlic mashed potatoes, roasted asparagus
- **Pork Loin Chops:** Seared and accompanied by a sweet onion agrodolce sauce
- **Lemon Chicken:** Egg battered chicken breast, lemon and fresh thyme sauce
- **Chicken Scarpariello:** Bone-in and braised with cherry peppers, fresh rosemary, garlic, balsamic brown sauce
- **Chicken Brianna:** Chicken cutlet, wild mushrooms, sherry cream sauce, mozzarella cheese
- **Parmigiana Crusted Cod:** Fresh herbs, white wine
- **Seared Scallops:** Bourbon bacon jam, micro greens
- **Honey & Garlic Glazed Salmon:** Pan seared finished with citrus butter sauce and green onions
- **Orecchiette Daniele:** Sausage, white beans, and shrimp, touch of brandy
- **Pappardelle al Mare:** Seared shrimp and scallops in a sherry pink sauce tossed with fresh herbs and pappardelle pasta

### *SIDES: (Pick 2)*

- Roasted Asparagus, Brussel Sprouts, Vegetable Ratatouille, Broccoli Rabe, Wilted Spinach
- Garlic Whipped potatoes, Country Mashed Potatoes (with skin), Roasted Fingerling Potatoes, Risotto, Cheesy Orzo, Creamy Polenta



*DESSERT: (Pick 1)*

- *VERY BERRY SHORTCAKE BAR:*

Homemade southern buttermilk biscuits, assorted fresh berries, Chambord berry sauce and whipped cream

- *HOLE-IN-ONE DOUGHNUT BAR*

Flambéed doughnut holes, your favorite ice cream, assorted cereal, M&M's, nuts, berries, bourbon-spiked butter sauce and whipped cream

- *FONDUE FANTASY:*

A silky and decadent chocolate river with assorted wafers, strawberries, apples and bananas

- *NUTELLA SMOREWICH:*

Chef Danny puts a spin on this iconic dessert by making his own oversized graham crackers and homemade marshmallows smothered with decadent Nutella

- *FRENCH TOAST BREAD PUDDING:*

Served warm with maple butter sauce and fresh whipped cream

- *APPLE & CRANBERRY CRISP:*

Served warm with fresh whipped cream

- *CHOCOLATE MOUSSE:*

Served with fresh raspberries

You can also create your own menu with Chef Danny!

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Questions? Contact us at 203-414-5263 or [cookingandchords@gmail.com](mailto:cookingandchords@gmail.com)