



INTIMATE DINNER FOR TWO

A four-course dinner for two people - Event Time: 2.5 hours
\$600 plus food cost, tax, and 20% gratuity

INCLUDES:

- Menu planning and party detailing
- Food shopping
- Preparation approximately 1 hour before party (at your location)
- Food preparation, cooking, serving, and clean-up
- Two 20-minute live music sets
- Choose 1 Appetizer
- Choose 1 Soup or Salad
- Choose 1 Entree
- Choose 1 Dessert

UPGRADES:

- Extra time - \$100 an hour
- Extra items - \$50 each



APPETIZERS: (Pick 1)

- **Charcuterie Plate** of assorted cured meats and cheeses
- **Tuscan Hummus** with vegetable crudité and flatbread
- **Barbecued Scallops** wrapped in bacon
- **Seared Tuna** sesame crusted with seaweed and ponzu sauce
- **Classic Shrimp and Grits** Cajun spice and cheesy grits
- **Prosciutto Wrapped Asparagus** with Asiago cheese, honey drizzle
- **Buffalo Chicken Meatball Skewers** with bleu cheese
- **Pork Potstickers** with sweet soy dipping sauce

SALADS: (Pick 1)

- **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)

- **Filet Mignon Medallions:** Pan seared with wild mushrooms and red wine reduction sauce
- **Pork Loin Chops:** Seared 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
- **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:*

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

- *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!

Questions? Contact us at 203-414-5263 or cookingandchords@gmail.com