

sample menus

...dinners from the past

food

by Chef Ty

mardi gras menu

"laissez les bons temps rouler..."

praline coated fried chicken nuggets

crab mini meat pies

blackened smashed baby potato

creole caesar

red onion. grape tomato. cornbread crouton.

small bite

shrimp and salmon jambalaya soup

small bite

chicken and sausage gumbo

small bite

sweet potato beignets

rum & grand marnier cream sauce

berries

food

by Chef Ty
food. done well.

menu 1

appetizer

butter poached lobster. warm ginger grape-
fruit jus. microgreens. lime salted
shallot rings.

salad

baby arugula. caramelized shaved fennel.
bruleed cherry tomatoes. avocado dijon
vinaigrette.

small bite

cilantro marinated swordfish. mint cucum-
ber salsa.

entree

pan seared filet mignon. whiskey demi glace.
burned butter sweet potato mash. garlic
broccolini.

menu 2

appetizer

lobster tempura. anise soy sauce. savory
wasabi jelly. sesame red cabbage slaw.

salad

butter lettuce. sweated red onions. heirloom
tomatoes. bacon and egg yolk mayo dressing.

small bite

sauteed swordfish. preserved lemons. goat
cheese. butter-poached baby corn.

entree

broiled filet mignon. mushroom confit.
pressed potatoes. peppercorn butter.
blanched rappini.

food

by Chef Ty

Menu 1

appetizers

cajun blackened shrimp
mini crab cakes w mango salsa and siracha mayo

salad

heirloom tomato
microgreens
parmesan vinaigrette
served on buttered brioche crouton

entree

filet mignon
w whiskey shallot demi glace
butter poached lobster meat
white pepper potato puree
garlic rapini & asparagus

dessert

berries w burned butter whipped cream
croissant french toast

food

by Chef Ty

Menu 2

appetizers

cajun blackened shrimp
jumbo scallops w bacon jam

salad

mixed greens
cherry tomatoes
shaved red onions
shaved zucchini
lemon ranch dressing

entree

filet mignon
w mushroom demi glace
butter poached lobster meat
chunky mashed skin-on red potatoes
garlic sautéed spinach

dessert

berries w lavender whipped cream
toasted pound cake

food

by Chef Ty

Menu 3

appetizers

cajun blackened shrimp
jumbo scallops w orange thyme marmalade

salad

arugula
cherry tomatoes
shallots
shaved cucumber
lime dill vinaigrette

entree

filet mignon
w coco espresso demiglace
butter poached lobster meat
fried onion mashed potatoes
steamed asparagus

dessert

berries w lavender whipped cream
toasted pound cake

garden

fried green tomato + thyme aioli

eggplant sardou

(creamed spinach+plant-based bernaise)

holy trinity mini muffins

(bell pepper+celery+onion)

bird

chicken croquettes + smooth remoulade

fried chicken po boy slider

blackened game hen

meat

boudin balls + remoulade drizzle

grillade slider + tomato demiglace

butter pastry meat pies

cheese

goat cheese + praline crostini

parmesan french toast

gruyere +burned butter beignets

sea

crawfish pistolette

blackened jumbo shrimp

petit crab cake bites + smooth remoulade

appetizer

petit crab cake
classic remoulade
lemon dressed arugula

soup

gumbo z'herbes
parsleyed rice
fried shallots

salad

organic baby iceberg wedge
goat cheese vinaigrette
pralines. bacon. shaved red onion

land+air entree

grillade + sauce creole
or
blackened chicken + sauce creole
parmesan stone grits
burned butter baby carrots

water entree

crawfish & shrimp etouffee
or
catfish etouffee

sauteed chopped asparagus

dessert

walnut apple currant bread pudding
crème anglaise. rum caramel
handmade peach cobbler
raspberry glaze. naked whipped cream

food

by Chef Ty

december dinner menu

passed included

(all three included)

lavender pecan mascarpone crostini
onion sherry marmalade gruyere crostini
broccolini pine nut pecorino crostini

passed included

(please select one)

pickled quail egg w shallot "caviar" in
endive

quail "scotch eggs" (potato & parmesan)

quail egg in sweet potato nest w sausage
"gravy"

zucchini aubergine fritter w lemon zest
mayonaise

sweet pepper corn fritter w thyme aioli

vichyssoise potato croquette on savory
lemon "pudding"

passed premium option (+15 pp)

seared scallops in lemonade glaze
pineapple petit crab cake w ancho remoulade
shrimp asparagus goat cheese quichelette w persimmon & blistered "salsa"

passed premium option (+25 pp)

butternut prosciutto and basil squid ink ravioli in burned butter mornay
roasted red pepper pancetta and chive ravioli riesling ricotta
brussel napa cabbage and bacon ravioli in green goddess bechamel

food

by Chef Ty

entrees

(please select one)

merlot shortrib w "blackened" chopped shrimp

molasses demiglace

shallot risotto

chianti shortrib w pesto fried shrimp "nuggets"

tomato demiglace

parsnip risotto

rosemary chardonnay shortrib

shrimp and creme fraiche puree

artichoke risotto

....dessert, accoutrement, and salad to be determined after
selecting other menu options

food

by Chef Ty

thursday, february 22nd

seared ahi

wasabi honey-mustard

nobu black cod

charred sesame bok choy

baby arugula & broiled pears

shaved shallots. melon vinaigrette

shawarma lamb sirloin

mushroom demiglace

roasted corn and saffron polenta

sauteed green beans

strawberry prosecco "float"

raspberry whipped cream.

food

by Chef Ty

menu proposals

black eyed pea cakes

w vegan remoulade

(vg) (gf)

black eyed peas. onions. cornmeal. celery.

carrots. bell pepper. garlic.

vegan mayo. capers. paprika. lemon juice.

scallion garnish

chicken & waffle bites

w red rooster syrup drizzle

buttermilk fried chicken tenderloin bites

oven baked mini waffles. maple syrup/red rooster hot sauce blend.

shrimp etouffe cups

41/50 shrimp. etouffe sauce of celery, bell pepper, onions, butter,

cream, cayenne, brandy

steamed rice

parsley garnish

proposed menu

appetizers

zucchini fritters w tatziki

roasted red pepper falafel

fried asparagus w cumin baba ghanoush

mezze platter:

(lavash bread, olives, feta, artichoke hearts, tabbouleh, cucumber, tomatoes, hummus)

salad

mixed greens, apples, heirloom tomatoes, shaved red onion,
goat cheese, w cilantro mint vinaigrette

entree

rosemary biryani braised lamb shank

roasted garlic potato puree

roasted cauliflower w currants & pine nuts

roasted okra in lamb cooking liquids

food

by Chef Ty

July 13th Bachelor's Party

menu

coriander brined tri-tip

smoky mirin-marinated chicken

black pepper crusted garlic spareribs

chipotle habanero sauce

classic bbq sauce

salty sweet soy glaze

mexican street corn salad

german roasted potato salad

burnt onion baked beans

corn butter bread

assorted grilled vegetables

food

by Chef Ty

June 15th Graduation Party

Family Style Menu

18-20 Guests

Appetizers

roasted carrot hummus + toasted chickpea tostaditas

lime zest mascarpone + charred onion tostaditas

mushroom marsala puff pastry

greek spiced spinach feta puff pastry

At The Table

hellfire habanero wings

charred bbq spare ribs

burgundy braised beef shortrib

citrus marinated salmon

blackened bayou shrimp

herbed fried polenta medallions

herb roasted baby potatoes

chunky trinity jambalaya

burned butter carrots

organic broccolini

food

by Chef Ty

Menu

June 15th Dinner

appetizers

burrata basil crostini

burrata. basil oil. baguette.

parmesan arancini

risotto. parmesan. soffritto.

pasta

pinot grigio pappardelle

pappardelle pasta in creamy sauce of a blend of cheeses
finished w crisp prosciutto

insalata

mixed greens. romaine hearts. grape tomatoes. olives.
red onion. herbed vinaigrette.
on soft crouton

primo pescare

filet of chilean sea bass
grilled zucchini. burned butter baby carrot.
sauce agrodolce

secondo carne

chianti braised beef shortrib
white pepper polenta
mushroom demiglace

dolce

limoncello panna cotta

food

by Chef Ty

Mona's Bachelorette Party

Appetizers

giant prawn

broiled. garlic & parsley dressed.

Tostadita

"refried" lentil w cotija

Dinner

Salad

mixed greens. grilled peach. red onions. roasted red peppers.
melon white balsamic vinaigrette.

Entrees

five spice roasted game hen

five spice broiled salmon

five spice braised beef shortrib

five spice broiled portobello

roasted garlic polenta

burned butter baby carrots

charred broccolini

food

by Chef Ty

appetizers

mushroom amuse bouche - chef's choice

mini apple gorgonzola turnovers

2 day marinated lamb lollipop chops
w cranberry and wine reduction

pomelo & shrimp salad in endive

soup

butternut bisque

white pepper crème fraîche

parsley oil

crisp prosciutto

salad

roasted winter vegetables

burned butter dijon sauce

entrée

petit filet mignon

6-7 ounce

rosemary demiglace

shredded brussel sprout and leek

risotto parmesan

food

by Chef Ty

appetizers

mushroom amuse bouche - chef's choice

mini apple gorgonzola turnovers

2 day marinated lamb lollipop chops
w cranberry and wine reduction

pomelo & shrimp salad in endive

soup

butternut bisque

white pepper crème fraîche

parsley oil

crisp prosciutto

salad

roasted winter vegetables

burned butter dijon sauce

entrée

petit filet mignon

6-7 ounce

rosemary demiglace

shredded brussel sprout and leek

risotto parmesan

menu

GrandBlanc Maison

November, 8th 2024

starter

butter poached lobster
warm ginger grapefruit jus
shaved shallot

appetizers

parmesan fried arancini roasted carrot hummus mini tacos

salad

broiled pear. arugula. crisp prosciutto.
blue cheese. white balsamic vinaigrette.

small plates

cilantro marinated swordfish. 8 hour braised short rib
mint cucumber salad. whiskey demiglace
burned butter baby carrots
charred broccolini

dessert

toasted pound cake
macerated berries
frangelico whipped cream

food

by Chef Ty

on the grill

proteins

New York Strip

Filet Mignon

wild salmon – 4-5 oz

(not farmed. not previously frozen. no "color added.")

marinated airline breast of chicken 6 oz

marinated boneless chicken thigh 6 Oz

portobello

saucers

whiskey demiglace

raspberry balsamic glaze

gochujang butter sauce

mushroom

accoutrement

vegetables

cauliflower steaks

brined ears of corn

marinated zucchini

roasted baby potato salad

w chopped eggs and country bacon

three cheese gruyere ricotta manchego
"mac"

roasted broccoli salad

w cranberries, pepitas, carrots, and honey
dijon vinaigrette

garden pasta salad

w grape tomatoes, persian cucumber,
olives, sweet peppers, red onion

leafy situation

mixed greens & arugula

three salad dressings

***dessert options can be discussed, if desired

food

by Chef Ty

Menu

July 5th Dinner

appetizers

parmesan arancini
sofrito. panko. gremolata.

southern fried quail
truffled cayenne mayo.

salad

mixed greens. grilled peaches.
red onion. dry ricotta.
melon vinaigrette.

fish

chilean seabass.
artichoke pudding.
salmon bisque sauce.

meat

shortrib ragu.
polenta. burned butter baby carrot.

dessert

lemon zest panna cotta.

food

by Chef Ty

Menu

Mazo Dinner

appetizers

chef's choice of a variety
of starters...

green summer salad

grilled vegetables
herbed citrus vinaigrette

chianti braised beef shortrib

white pepper risotto
pan-roasted organic baby carrots

coconut pana cotta

chambord raspberry coulis

food

by Chef Ty

Menu

June 15th Dinner

appetizers

burrata basil crostini

burrata. basil oil. baguette.

parmesan arancini

risotto. parmesan. soffritto.

pasta

truffled pappardelle

pappardelle pasta in creamy sauce of a blend of cheeses
finished w crisp prosciutto

insalata

mixed greens. romaine hearts. grape tomatoes. olives.
red onion. herbed vinaigrette.
on soft crouton

primo pescare

filet of chilean sea bass
grilled zucchini. burned butter baby carrot.
sauce agrodolce

secondo carne

slow braised beef shortrib
white pepper polenta
mushroom demiglace

dolce

lemon zest panna cotta

food

by Chef Ty

Menu

June 16th Dinner

appetizers

burrata basil crostini

burrata. basil oil. baguette.

parmesan arancini

risotto. parmesan. soffritto.

pasta

truffled pappardelle

pappardelle pasta in creamy sauce of a blend of cheeses
finished w crisp prosciutto

insalata

mixed greens. romaine hearts. grape tomatoes. olives.
red onion. herbed vinaigrette.
on soft crouton

primo pescare

filet of chilean sea bass
grilled zucchini. burned butter baby carrot.
sauce agrodolce

secondo carne

slow braised beef shortrib
white pepper polenta
mushroom demiglace

dolce

lemon zest panna cotta

food

by Chef Ty

Saturday, September 14th
Nuptial Brunch

Crudite Bar

(self-serve)
poached and grilled seasonal vegetables
sliced baguette
w three dips
* champagne dijon mayo
* herbed evoo
* lemon zest mascarpone cream

Mixed Green Salad

mixed greens
shaved red onion
parmesan
w two salad dressings
* white balsamic vinaigrette
* cracked pepper cream dressing

Smoked Salmon Tarlet

flaked hot-smoked salmon
broiled tomato slices
arugula

Spanish Tortilla

shredded potatoes w eggs
in two variations:
* bacon + spinach + Manchego

Creole Fried Chicken Tenders

buttermilk marinated chicken
louisiana hot honey

Mimosa Mixer

(to be added to mimosas)
blood orange mixer

food

by Chef Ty

Saturday, September 14th
Nuptial Brunch

Crudite Bar

(self-serve)

poached and grilled seasonal vegetables

sliced baguette

w three dips

* champagne dijon mayo

* herbed evoo

* lemon zest mascarpone cream

Mixed Green Salad

mixed greens

shaved red onion

parmesan

w two salad dressings

* white balsamic vinaigrette

* cracked pepper cream dressing

Smoked Salmon Tarlet

flaked hot-smoked salmon

broiled tomato slices

arugula

Spanish Tortilla

shredded potatoes w eggs

in two variations:

* bacon + sauteed leeks

* zucchini + spinach + Manchego

Creole Fried Chicken Tenders

buttermilk marinated chicken

louisiana hot honey

Mimosa Mixer

(to be added to mimosas)

blood orange mixer

food

by Chef Ty

August 17th Dinner

Appetizers

Crostini Bar

(self-serve)

sliced baguette with...
tomato confit.
roasted carrot houmous.
lavender parmesan mascarpone.

Heavy Bites

(assembled)

mini tostadita – smoky black bean + cotija
mini tostadita – shrimp aguachile
mini tostadita – beef picadillo criollo

Dinner

Salad

mixed greens. grilled peach. grilled pear.
shaved red onion. cherry tomatoes.
citrus zest white balsamic vinaigrette

Entrees

fresh linguini w San Marzano & mushroom ragout (v)
overnight braised beef shortrib w white pepper polenta
herbes de provence crusted salmon w white pepper polenta

Desserts

espresso crème brulee
italian lemon cake & custard crème
coco mascarpone & amaretto

food

by Chef Ty

Pricing

Service Levels

Minimalist Service

Total: \$2,500.00

Includes:

Choice of two Crostini options

Choice of two Heavy Bites options

Choice of two Entrée Options

Choice of two Dessert Options

2 servers

1 Chef

Plattered Appetizer Service

Standard Service

Total: \$3,000.00

Includes:

Menu w all options listed on Page 1

2 servers

1 Chef

Plattered Appetizer Service

Premium Service

Total: \$3,750.00

Includes:

Menu w all options listed on Page 1

3 servers

2 Chefs

Plattered & Passed Appetizer Service

food

by Chef Ty

Pricing contd....

Extras

Table Furnishings

Total: \$325.00

Includes:

Wine Glass & Water Goblet

Linen & Flatware

Water Pitchers

Table Setup

Charcuterie Board

(from vendor partner)

Total: \$375.00

Includes:

Board w assortment of cheeses, fruit, cured meats.

(Beautifully Garnished.)

Serves 20-25

Crudite

Total: \$215.00

Includes:

Assortment of blanched & grilled vegetables.

Assortment of dips.

Steak Supplement

Total: \$525.00

Includes:

Addition of ribeye or filet Entree option

Additional Chef needed for Steak Service

food

by Chef Ty

appetizers

seared scallops in lemon lavender butter
blackened shrimp
buttermilk fried game hen

salad

mixed greens w crisp prosciutto, tomatoes,
candied pecans, shallots,
and goat cheese

strawberry balsamic vinaigrette
or parmesan vinaigrette
or five herb vinaigrette

menu 1

seared king salmon
lime hollandaise
roasted asparagus

burgundy short rib
parmesan polenta
fried garlic

menu 2

miso mirin marinated salmon
seared bok choy

five spice shortrib
black vinegar hoisin sauce
lemongrass sticky rice

menu 3

salmon scampi
steamed spinach and onion brunoise

molasses shortrib
creamed corn grits

food

by Chef Ty

first course

seasonal organic fruit dressed in light
organic honey and mint

second course

crab newburg en crepe

(lump and claw crab meat in sherry cream sauce)

w poached egg & shaved iberico ham

or

salmon benedict en brioche

(salmon filet on toasted brioche round w
hollandaise)

w poached egg & crisp prosciutto

or

“deviled” shrimp in puff pastry

(poached shrimp in sauce of cooked egg yolk,
mayonnaise, and paprika)

w shaved egg white, prosciutto, and shaved
celery and shallots

third course

tarragon poached chicken breast

w lemon aioli

baby arugula & grape tomatoes

or

honey lavender game hen

w roasted carrots & yams

steamed brussel sprouts w lemon oil

or

bacon, ham, & sausage hash

parsnip, turnip, white sweet potatoes, and

carrots

w caramelized onions, paprika oil, and shaved

asparagus

dessert

brandied peach cobbler w vanilla bean iced
cream

&

pecan walnut & apple bread pudding
w bourbon crème anglaise

food

by Chef Ty

primi

handmade pappardelle
fresh grated premium cheese (chef's choice)
pinot grigio cream sauce

secondi

sicilian ceviche
sliced bluefin or yellowtail
citrus chimi
(blend of citrus zest, chopped citrus fruit,
parsley, olive oil, & dijon)

terzo

sliced new york or hangar steaky
filet of caught salmon
classic argentine chimichurri

passed accoutrements

colombian papas de sal
bruselas cremosos
grilled vegetable salad

Monday, November 7th: \$135.00 pp
Saturday, Novemeber 5th: \$165.00 pp

food

by Chef Ty

menu proposals

(choose 1)

menu 1

fruit salad tropical

sliced tropical fruit. arugula. organic tomatoes.
cilantro lime vinaigrette

game hen cubano

garlic marinated game hen topped with citrus sauce
served w mofongo (mashed yucca)

snapper escovitch

skin-on snapper fillet topped with escovitch sweet peppers
cumin sauteed spinach

passionfruit white chocolate panna cotta

w raspberry coulis

menu 2

indian kachumber salad

tomato, cucumber, red onion, radish, corn, carrot
roasted cumin vinaigrette

tandoori game hen

ginger+lemon juice marinated game hen broiled tandoori style
turmeric basmati rice
coriander yogurt sauce

coconut curried fish

fish steaks pan-fried and then simmered in coconut curry
baby potatoes. Baby carrots.

cardamom panna cotta

w raspberry coulis

menu 3

endive salad

baby endive, radicchio, shallots, walnuts, olives, pears
gorgonzola vinaigrette

game hen au vin

game hen prepared coq au vin style.
baby carrots. potatoes.

sole meuniere

filet of sole in au meuniere sauce
lemon zest asparagus

crème caramel

(french flan)
w frangelico caramel sauce

food

by Chef Ty

appetizers

20 pieces
choose 1 of each

lamb chops

w mint chimichurri
w cherry compote
w garlic rosemary crust

scallops

w bacon jam
w orange zest habanero
w garlic cream sauce

shrimp

tempura fried w chili oil
cajun blackened
w watermelon cocktail sauce

cheese

goat cheese stuffed endive w peach drizzle
ricotta stuffed endive w sweet pepper, almond, cranberry, and chive hash
crostini w parmesan & thyme oil
mini burrata w basil marinara

food

by Chef Ty

entrees

1 serving per person
choose 1 of each

beef

seared flank steak w whole grain mustard chardonnay sauce

burgundy braised short ribs w demi glace

flank steak stuffed w prosciutto, mozzarella, basil, and pine nuts. sun dried tomato pesto cream sauce

steak medallions w mushroom marsala sauce

salmon

miso honey salmon w sesame crust

ginger wasabi salmon

broiled salmon w scallion aioli

poached salmon with asparagus puree sauce

poultry

game hen picatta

game hen tandoori

jerk game hen

buttermilk fried game hen

food

by Chef Ty

Tuesday, September 3rd Menu

Moroccan chermoula sauce

***parsley instead of cilantro

(to serve over fish)

roasted cauliflower w preserved lemon

“loobyeh” (tomato stewed green beans)

garlicky cashew cream sauce

(to serve over fish)

spaghetti squash w sauteed peas

vegan spanakopita casserole

w tofu, chickpea, and nutritional yeast

minced onion. minced parsley. minced spinach.

***contains egg

butternut butterbeans

white limas slow-cooked in vegetable stock

baked butternut puree

carrots. zucchini.

***contains egg

food

by Chef Ty

Mark Tarpin

Service Notes & Restrictions

ALLERGIES

- CILANTRO
- WHOLE/LG PCS OF GARLIC

RESTRICTIONS

ALL OTHER ITEMS PLANT-BASED

PREFERENCES

- NO DAIRY
- NO CHICKEN
- NO BEEF
- NO PORK
- VERY LITTLE TO NO DAIRY
- LOW SALT
- NO FROZEN FISH
- NO FARMED FISH
- NO HIGH MERCURY FISH
- ONLY FISH THAT IS APPROVED

SERVICE NOTES

FOOD PREPARED TO ACCOMPANY FISH AND SEAFOOD THAT HE ACQUIRES

WE ARE UNABLE TO ACQUIRE THE FISH HE PREFERS AT THE QUANTITIES THAT HE NEEDS

PREPARE QUANTITIES SUITABLE FOR MARK TARPIN, WHILE TAKING HIS ASSISTANT INTO ACCOUNT

2ND WEEK OF SEPTEMBER PREPARATION AND DELIVERY FOR 1 PERSON QUANTITIES RESUMES

menu suggestions

poultry entrees

rosemary game hen
blackened game hen
cherry wine duck breast
orange-thyme duck breast

beef entrees

burgundy braised short rib
molasses braised short rib
seared new york strip
seared filet mignon

fish entrees

blackened salmon
lemon poached salmon
broiled halibut
broiled chilean sea bass

food

by Chef Ty

shaved fennel salad w
goat cheese vinaigrette.
organic orange supremes.
shaved radishes. roasted golden beet.

nobu black cod.
lemongrass sticky rice. furikake.
sesame charred bok choy.

heirloom tomato. arugula
lemon zest vinaigrette.
shallots.

icleandic cod.
tomato nicoise.
truffled white pepper potato puree.
sauteed carrots + asparagus

coconut mascarpone panna cota.
toasted coconut cookie crust.
crushed hazlenuts.
frangelico caramel sauce.

thank you for allowing me
to cook for you.

food

by Chef Ty

shaved fennel salad w
goat cheese vinaigrette.
organic orange supremes.
shaved radishes. roasted golden beet.

nobu black cod.
lemongrass sticky rice. furikake.
sesame charred bok choy.

heirloom tomato. arugula
lemon zest vinaigrette.
shallots.

burgundy braised short rib
truffled white pepper potato puree
sauteed carrot + asparagus.

coconut mascarpone panna cota.
toasted coconut cookie crust.
crushed hazlenuts.
frangelico caramel sauce.

thank you for allowing me
to cook for you.

proposed menu

appetizers

zucchini fritters w tatziki

roasted red pepper falafel

fried asparagus w cumin baba ghanoush

mezze platter:

(lavash bread, olives, feta, artichoke hearts, tabbouleh, cucumber, tomatoes, hummus)

salad

mixed greens, apples, heirloom tomatoes, shaved red onion, goat
cheese, w cilantro mint vinaigrette

entree

rosemary biryani braised lamb shank

roasted garlic potato puree

charred brussel sprouts

dessert

baked peach or apricot w rose whipped cream

& raspberry coulis