



## Private Chef Menu

Chef fee of \$250 and server fee of \$125 includes time, transportation, grocery shopping, preparation cooking, cleaning, and service. The chef will arrive 1-2 hours prior to begin prep.

50% deposit is due at time of booking and remainder is due 1 week before event.

Plates, utensils, and glasses can be provided for an additional cost.

All dinners include an appetizer, salad, main course, and a dessert.

### Pasta

(\$30/person)

Antipasti Plate



Heirloom Tomatoes, red onions, and feta cheese



Creamy chicken and bacon pasta w/ spinach and cherry tomatoes  
(served with garlic bread)

### Chicken

(\$40/person)

Roasted red pepper hummus crudité



Caesar salad with house made croutons, shaved parmesan, and Caesar dressing



Boneless chicken breast w/ a mushroom cream sauce  
(served with steakhouse mac-n-cheese and vegetable medley)

## Seafood

(\$50/person)

Jumbo lump crab cake w/ remoulade sauce



Mixed greens, grape tomatoes, and cucumbers w/ a citrus herb vinaigrette and Parmesan Reggiano



Blackened Grouper with a lemon beurre blanc sauce  
(served with Mediterranean gouda grits and haricot verts)

## Surf & Turf

(\$75/ person)

Baked Brie topped with berry compote served w/ apple slices and crackers

Wedge salad with blue cheese, bacon, red onions, and tomatoes

Large Shrimp and Prime Tenderloin w/ a red wine reduction sauce  
(served with parmesan roasted asparagus and loaded mashed potatoes)

## Create Your Own

(priced based on selections)

Choose an appetizer, salad, entrée w/ sides, and dessert of your choice

## Dessert Options

(choose one)

Chocolate Mousse w/ fresh raspberries

Cheesecake w/ strawberry sauce

Turtle Brownies

Vanilla ice cream w/ fresh berry compote

Chocolate Terrine topped w/ candied nuts

\*\*\*Tips are not included, but appreciated