

Private Chef Services Dinner Menus



1st Course Selections

seasonal salad + homemade dressing + croutons

locally made fresh baked bread service + homemade whipped butters, jams and dips

seasonal soup + freshly baked rolls

blackened scallops + applewood smoked bacon crumble + citrus vinaigrette

jumbo shrimp scampi + citrus butter glaze + arugula + toasted breadcrumbs

seasonal burrata + toast points + pesto + prosciutto

panzanella greek salad

summer corn chowder + cheddar

homemade lump crabcake + dijon aioli + greens

ahi tuna salad nicoise

tuna poke + homemade wonton chips

roasted beet + citrus salad, marcona almonds

2nd Course Selections

grass-fed beef tenderloin, horseradish mashed potatoes, roasted glazed carrots

braised short ribs, risotto verde, roasted broccoli rabe

blackened scallops, sweet corn + bacon risotto, lemon asparagus

herb roasted salmon or halibut, roasted potato, seasonal vegetables

chicken saltimbocca, herbed tri-color quinoa, seasonal vegetables

classic chicken parmesan, pasta, burrata, tomato jam

hot buttered lobster roll, cucumber salad, truffled roasted potato wedges

lobster carbonara

pumpkin ravioli, sage pesto, fried sage leaves, browned butter

steak or chicken fajitas, dirty rice + beans, housemade salsas + chips

fish tacos, elote street corn, housemade apple slaw

lobster mac + cheese, bbq flank steak, grilled vegetables

homemade classic lasagna, green salad w/champagne vinaigrette

chicken milanese, heirloom tomato + arugula salad, whipped sweet potato

swordfish romesco, citrus herb jasmine rice, roasted vegetables, lemon wheel

apricot pork tenderloin, roasted broccolini, herbed pesto potato wedges, apricot glaze

classic coq au vin, buttered egg noodles

*Option to add additional cocktail-hour appetizer course. Please see our Savory Buffet catering menu for selections.
gluten-free, dairy-free and vegan preparations available for most catering menu items*

Private Chef Services Dinner Menus (continued)



3rd Course Selections

chocolate chunk + sea salt cookies

oatmeal golden raisin cookies

ginger molasses cookies

carrot cake cupcakes with walnuts + cream cheese frosting

brown butter + vanilla bean rice krispie treats

devil's food cupcakes with swiss meringue buttercream

chocolate pot de creme with raspberries

greek yogurt panna cotta with fresh berries, saba + crushed pistachios

financier (almond flour + brown butter cake) with sour cherries + cocoa nibs
(recommend vanilla ice cream)