



Personal Chef. Dinner.

Accompany each concept: Bread/Rolls/Butter

Included: Setup. Plates. Silverware. Cloth Napkins. Centerpiece(s). Breakdown. Clean.

-Creole Inspired-

Dijon Glazed Salmon Filet w/ Jumbo Shrimp 75pp

Stevia Dijon Glazed Salmon Filet and Jumbo Shrimp. 4 Cheese Baked Mac N' Cheese. Southern Cooked Greens.

Lump Crab Cakes and Grits 65pp

100% Claw and Lump Crab Meat folded together with fresh peppers, bread crumbs, and a blend of herbs and spices. Served atop bed of rich creamy Hominy Grits and complimented by a smooth Cajun Remoulade and garnished with microgreens. Paired with Braised Greens.

-French Inspired-

Braised Beef Bone-In Short Rib with a Brandy Sauce 80pp

Very tender Short rib seared to lock in flavor then braised in beef stock, stewed tomatoes, fresh herbs and mirepoix for several hours until just right. Served with a reduced Brandy Sauce to ensure full flavor. Served with whipped Yukon Mashed Potatoes and Garlic Broccoli

Filet Mignon and Fingerling Potatoes 80pp

One of the most tender cuts of meat. The filet Mignon is Marinated, seared to perfection and basted with butter infused with fresh herbs, spices and roasted garlic. Paired with roasted, herbed fingerling potatoes and served next to toasted Asparagus bundles ladled in a Parmesan Cream Sauce.

-American Modern Inspired-

Herb Crusted Chicken Breast w/ Mornay Sauce 60pp

Airline Chicken breast marinated, crusted with Herbs de Provence and seared until skin is golden brown with beautiful texture. Finished in a broiler. Ladled with a rich Mornay Cream Sauce. Paired with Broccolini Rapini and Whipped Gold Mashed Potatoes

Seared Ribeye Au Jus and Potatoes Au Gratin 70pp

A Favorite! Bone In Ribeye Seasoned to perfection and served with White Cheddar Au gratin Potatoes. Basted with a rich Pan Sauce. All paired next to Asparagus spears with fresh smashed garlic and cracked black pepper.

-Caribbean Inspired-

Crusted Snapper w/ a Coconut Mango Chutney 85pp

Snapper Fillets, Skin-On, coated in bread crumbs and toasted hazelnuts. Oven Roasted until golden brown and crisp. Topped with a Fresh Mango Chutney. Served beside Basmati Rice and a crisp tropical salad.

Citrus Glazed Chicken Breast (Pina Colada) 70pp

Chicken Breasts Marinated and Grilled to Perfection. Finished with a citrus glaze using Stevia. Served with Coconut rice Pilaf and garnished with Candied Pineapple. Paired w/ Sweet Plantains.