

Embark on a culinary journey with our In-Home Private Dinner Party, starting with a selection of general appetizers that promise to spark conversation and tantalize your taste buds. Enjoy a personalized seated dinner tailored to your preferences, accompanied by carefully curated side dishes to enhance each course. Conclude your evening with mouth-watering desserts.

While our menu includes specific side dishes, we happily accommodate substitutions to suit your unique preference. Our professional team ensures flawless service, attending to every detail to create unforgettable memories in the comfort of your home.

*Menu and prices subject to change without notice. Prices do not include chef or service hours.  
For the Entrée Course, duo plates are \$42 per person.*

## Hors d'oeuvres

Gorgonzola Phyllo Rolls with Sherry Dipping Sauce  
Gougères – Light and Airy Gruyère Cheese Puffs  
Parmesan Pistachio Crisps with Goat Cheese Mousse  
Parmesan Crisp topped with Campari Tomato and Basil and Balsamic  
Moroccan Chicken Phyllo Rolls with Ginger Tomato Dipping Sauce  
Chicken Saltimbocca Bites with Sage and Prosciutto (GF)  
Roasted Asparagus and Goat Cheese Wrapped in Prosciutto  
Seared Duck Breast on Crispy Wonton with Sesame Ginger Hoisin Sauce  
Duck à l'Orange on Sweet Potato Biscuit  
Seared Foie Gras on Brioche with Lingonberry  
Lamb Lollipops with French sauce Diable  
Hazelnut Shrimp Salad on Endive Petals  
Prosciutto and Basil Wrapped Shrimp  
Lemongrass Shrimp  
Bacon Wrapped Scallops  
Cocktail Crab Cakes with Remoulade Sauce  
Smoked Salmon and Leek Tartlets  
Thai Tuna Tartare on Crispy Wontons

## Salads

*All salads include bread and butter accompaniment.*

Salad with Orange Segments, Almonds, Manchego Cheese, Orange Dressing  
Bibb Lettuce and Arugula with Roasted Beets, Goat Cheese, Oranges, Pistachios, Spicy Orange Dressing  
Salad with Arugula, Crispy Prosciutto, Roasted Pears, Parmesan, Lemon Vinaigrette  
Bibb Lettuce with Pecans, Raspberries, Gorgonzola, Scallions, Raspberry Vinaigrette  
Caesar Salad with Parmesan Crisp  
Salad Greens with Baked Goat Cheese, Shallot Red Wine Vinaigrette  
Salad with Dried Cherries, Gorgonzola, Red Onions, Walnuts, Honey Balsamic Vinaigrette

## Meat Entrées

Porcini Crusted Beef Tenderloin with Truffled Red Wine Sauce, Saffron risotto, Green Beans with Lemon and Pine nuts

Grilled Beef Filets with Mushroom Cognac Diane Sauce, French Potato Gratin, Green Beans, Tomato Provençale

Steak Au Poivre, Green Peppercorn Sauce, Roasted Potatoes, Green Beans, French Glazed Carrots

New York Strip Steak Sous-Vide, Café de Paris Butter, Roasted Hasselback Potatoes, Asparagus, Red Bell Pepper

Beef Tenderloin Wellington with Madeira Sauce, Creamy Mashed Potatoes, Asparagus Spears

Rack of Lamb with Dijon Rosemary Crust, Curried Red Wine Demi-Glace, Potato Gratin, Green Beans, Tomato Provençale

Basil Crusted Lamb Loins, Red Wine Demi-Glace Sauce, Pommes Anna, Tian of Zucchini, Yellow Squash and Tomato

Chicken Saltimbocca with Prosciutto and Sage, Marsala Reduction, Risotto, Tian of Zucchini, Yellow Squash and Tomato

Duck Breast, Cherries Port Reduction, Gorgonzola Polenta, Green Beans, Yellow Squash Pinwheels with Oregano

Duck Roulade with Morels Sauce, Fresh Creamed Corn, Morels, Green Beans

Pork Tenderloin Medallions, Morel Mushrooms Cream, Homemade Swiss Spaetzle Pasta, Glazed Carrots, Green Beans

Pork Tenderloin Wellington with Prosciutto and Boursin Cheese, Creamy Mashed Potatoes, Asparagus Spears, Carrots

## Seafood Entrées

Seared Scottish Salmon with Lemon Beurre Blanc, Basmati and Wild Rice, Asparagus, Glazed Carrots

Shrimp and Grits, Mushroom Sherry Sauce, Applewood Smoked Bacon, Cheese Yellow Grits, Collard Greens

Crab Cake, Roasted Red Bell Pepper Sauce, Risotto with Tomatoes and Basil, Asparagus spears

Pan Seared Sea Bass, Saffron Cream Sauce, Forbidden Black Rice, Asparagus Spears

Pan Seared Sea Bass, Curried Red Wine Demi-Glace, Pommes Anna, Tian of Zucchini, Yellow Squash and Tomato

Vietnamese Sea Bass Roasted in Banana Leaves, Sticky Jasmine Rice, Snow Peas, Carrots, Asparagus with Thai Sauce

Almond Crusted Halibut, Beurre Blanc Sauce, Basmati and Wild Rice, Asparagus, Glazed Carrots

Grouper Baked in Phyllo Nest with Tomato and Basil, Risotto with Parmesan, Green Beans with Lemon and Pine Nuts

Horseradish Crusted Grouper, Tomato Confit, Risotto with Parmesan, Green Beans with Lemon and Pine Nuts

## Desserts

Chocolate Pot de Crème with Whipped Cream  
Chocolate “Volcano” Molten Cakes with Vanilla Ice Cream  
French Chocolate Soufflé with Cardamom Crème Anglaise  
Flourless Chocolate Cake with Raspberry Sauce  
Chocolate Profiteroles Filled with Vanilla Ice Cream, with Chocolate Sauce  
Chocolate Crepe with Belgian Chocolate Mousse, Raspberries, Whipped Cream  
Vanilla and Milk Chocolate Chip Soufflé with Milk Chocolate Sauce  
Coffee Souffle with Crème Anglaise  
Grand Marnier Souffle with Chocolate Sauce  
Vanilla Crème Brulée with Raspberries  
Honey Infused Crème Brulée with Raspberries  
Panna Cotta with Orange Segments and Balsamic Caramel  
Panna Cotta with Fresh Berries and Berry Sauce  
Lemon Mousse with Blueberry Sauce  
Italian Tiramisu with Mascarpone and Rum  
Shortcake with Seasonal Fruit, Whipped Cream and Mint  
Poached Pear with Ginger Pastry Cream and Spicy Shortbread  
Apple Tarte Tatin with Vanilla Ice Cream