



# love. cook. nourish.

PASTRY & PERSONAL CHEF SERVICES

## Special Event Chef Sample Menu Dinner

### Dinner for Two Special Event Dinner

#### Sample Menu – Dinner:

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Appetizer Choices: Pear & Brie in Puff Pastry, Crostini with White Bean Spread, Tomato Bruschetta, Cheese and Artichoke Frittata

#### Main Course Choices:

Comfort Food – Gramma’s Chicken, Garlic Mashed Potatoes or Sweet Potato Mash and Broccoli Glace A Blanc

Rustic Healthy – Maple Glazed Roasted Wild Salmon, Farro Risotto with roasted root vegetables, Green Beans with Dijon-Maple Vinaigrette

Classic – Pork tenderloin with apricot-cranberry chutney, Risotto, Roasted Fall Vegetables

#### Dessert Choices:

Chocolate Lover---

Cinnamon-Chocolate Bread Pudding, Lightened chocolate Cake or Crepes with Bittersweet Chocolate Mousse

#### Sample Menu - Special Event Dinner:

*Romesco Chicken – slow roasted chicken breast topped with our signature creamy Romesco sauce made with almonds, roasted red peppers, roasted tomatoes and seasoned with lemon, smoked paprika*

OR

*Champagne Chicken- slow roasted chicken breast, braised in a champagne sauce*  
AND

*Pork Tenderloin – slow roasted pork tenderloin served with apricot-cranberry chutney*

Rolls and Butter

Choose 2 Side Dishes, 1 salad and 1 vegetable dish:

Salads:

Million Dollar Salad – *spring mix greens, craisens, pistachios, heritage grape tomatoes, pears, feta or blue cheese with a balsamic vinaigrette*

Caesar Salad - *crisp hearts of romaine, grape tomatoes, shredded Parmesan and creamy Caesar dressing*

Spinach Salad - *with Seasonal Fruit and Poppy Seed Dressing*

Vegetables:

Maple Glazed Baby Carrots – *organic baby carrots with a maple butter glaze*

Broccoli Glace A Blanc – *broccoli florets cooked just until tender and finished with special sea salt*

Green Beans with Maple-Mustard Vinaigrette – *crisp green beans with a sweet-savory mustard, maple vinaigrette topped with toasted pecans*

Green Beans with Lemon and Garlic – *crisp green beans sautéed with garlic, butter and lemon zest*

Side Dishes:

Garlic Mashed Potatoes – *creamy russet potatoes seasoned with roasted garlic, butter and kosher salt*

Parmesan Orzo – *toasted orzo pasta finished with butter and shredded Parmesan cheese*

Roasted Rainbow Potatoes – *roasted baby potatoes with garlic, rosemary and finished with Maldon salt*

3 Grain Salad – *red rice, wild rice, quinoa, bell pepper, celery with a light citrus vinaigrette (GF)*

Antipasto Penne – *penne pasta with marinated artichokes, kalamata olives and shredded parmesan cheese*

Dessert:

Dessert Display:

2 Bite Treats – *an assortment of miniature treats: cupcakes, bars, cookies and cheesecake*

Beverages:

Coffee and Tea Service – *Peet's Coffee and Teas, creamer, sugar*

Chilled Water and Iced Tea