**Appetizer Options:**

Charcuterie Board (Italian cheeses and dry cured hams (prosciutto, copa, etc.), Seasonal Jam, Grain Mustard, Olives, Nuts, Dry Fruit, Fresh Fruit, & Baguette

$16/person

Sun Dried Tomato & White Bean Crostini (pine nuts, herbs)

$7/person

Pear, Walnut & Ricotta Crostini (or endive), Honey

$6/person

Brie en Croute w. Chef’ Jessica’s Preserves (Seasonal), Crackers, Fruit

$7/person

Bruschetta-Roma, Basil, Olive Oil, Pecorino Romano w. Baguette

$7/person

Deconstructed Buffalo Wing (Chicken Meatball, Homemade Buffalo Sauce, Celery Spear, Blue Cheese Pedestal)

$8/person

Mushroom/Caramelized Onions on Puff Pastry

$7/person

**Soup & Salad Options:**

Warm Goat Cheese Salad w. Walnut Vinaigrette (Walnuts, Mixed Greens, Pears, Crusted/Seared Goat Cheese)

$10/person

Wedge Salad (Roasted Tomatoes, Bacon, Scallions) w. Homemade Blue Cheese Dressing

$11/person

Caprese Salad (Fresh Mozzarella, Tomato, Pine Nuts) w. Basil Vinaigrette, Balsamic Reduction

$9/person

Harvest Salad (Mixed greens, glazed Squash variety, Pumpkin Seeds, & Pecans)

$9/person

Asian Pear (Seasonal) & Arugula Salad w. Goat Cheese

$8/person

Citrus Salad & Avocado w. Homemade Basil Vinaigrette

$10/person

Beer, Apple Cheddar Soup w. Pecan Crumble

$9/person

Thai Noodle Soup w. Shrimp and Squash

$9/person

Fire Roasted Creamy Tomato Soup

$6/person

Chicken & Dumpling Soup

$8/person

Sweet Corn Soup-Cotija, Chilies, Lime

$7/person

Coconut Curry Soup w. Greens & Chickpeas

$8/person

**Main Dish Options** (Select One)

Bacon Wrapped Chicken Breast, Roasted Shallots, Purple Sweet Potato Mash & Au Jus

$55/person

Filet Mignon, Potato Pave, Mustard Cream, Chimichurri Sauce, & Fried Capers

$69/person

Filet Mignon, Caramelized Cauliflower Puree, Wild Mushroom, Sauté Greens and Port Sauce

$72/person

Beef Wellington (Individual-Puff Pastry, Mushroom Duxelle, Parma), Red Wine Reduction, Roasted Organic Rainbow Carrots, Potato Fondants

$75/person

New York Strip Steak, Red Wine Pan Sauce, Roasted Asparagus, Garlic Mash

$69/person

Coffee Braised Short Ribs, Shallots, Au Jus, Roasted Garlic Potato Mash & Sautéed Brussel Sprout Leaves

$70/person

Braised Short Ribs, Garlic Mashed Potatoes, Sautéed Broccoli, Wine Reduction

$69/person

Pomegranate Braised Lamb Shoulder, Roasted Squash, Pepitas, Pomegranate Seeds

$66/person

Seared Lamb Chops, Rutabaga Puree, Crispy Shallots, Oven Blistered Carrots

$66/person

Port Tenderloin w. Cauliflower Puree, Savory Cherry Compote, & Microgreens.

$55/person

Sea Bass, Potato Mash, Saute Kale, Herbed Sauce

$69/person

Seared Halibut, New Potatoes, Sauté Mushrooms and Truffle Spring Pea Puree

$69/person

Halibut, Wild Mushroom Risotto, Crispy Leeks, Basil Oil$68/person

Wild Salmon w. Rosemary Fingerling Potatoes, Broccolini, Pine Nuts, Basil Vinaigrette

$65/person

Homemade Pappardelle Noodles, Fennel Cream Sauce, Poached Shrimp, Basil Oil, Peas & Snow Pea Chiffonade

$65/person

**Dessert Options** (Select One)

New York Style Cheesecake w. Fresh Berries & Strawberry Coulis

$9/person

Vanilla or Cheese Flan, Chantilly Cream

$8/person

Chocolate Lava Cake, Chantilly Cream

$9/person

Cinnamon Apple Tartlet w. Vanilla Ice Cream

$8/person

Vanilla Bean Crème Brule

$9/person

French Macarons (various seasonal flavors)

$10/person

Tarlet w. Seasonal Fruit & Cream Cheese Cream

$9/each

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\*Dinner prices are all inclusive of chef hourly fee, menu planning, shopping, prepping, and cooking.

\*Drinks, plates, silverware, serving platters, etc. to be provided by host.

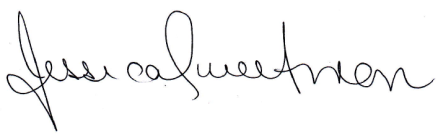
\*Host is responsible for providing/serving all drinks to include water.

Assistant Fee: $30/hour

Traveling Fee: $25-50 (varies depending on distance)

Cleaning Fee: $50 (if desired)

Looking forward to creating a memorable fine dining experience for your next Dinner Party event!

**

Chef Jessica