

### **Private Chef Option.**

We have partnered with a proven great chef and his team. If you want a special meal or meals while staying, we can make that happen. If you want a passed appetizer party, or a full dinner plate menu we have both. We are confident whatever you would like to enjoy during your stay, it can be provided.

### **Pricing:**

Passed appetizers - \$80 - \$95 per person. Minimum \$1400

Passed appetizers with carving station - \$125 per person, minimum \$1400

Plated dinner - \$1400 minimum up to 8 people. \$150 per person, plus server fees with 10 people or more.

### **Passed Appetizers example:**

Roasted red pepper, honey, mozzarella sausage flatbread.

Mini crab cakes, dill cream.

Brioche grilled cheese, brie, bacon

Coconut fried Argentinian red shrimp, lemon dijon aioli.

Smoked pork shoulder street tacos, napa ginger slaw.

Mini pecan pie bites.

Red velvet cake bites with cream cheese frosting.

### **Passed Appetizers with Carving Station example:**

Mushroom duxelle bruschetta with pearl mozzarella. Only use real truffle Mini crab cakes, dill cream.

Ricotta, basil pine nut flatbread.

Mediterranean beef tartare, sundried tomato pesto.

Carving station

Beef tenderloin, horsey cream sauce, port butter sauce.

Seared salmon, dill butter.

Yukon potato hash.

## **Platted Dinner examples:**

### **Mediterranean Evening**

- Pear and brie toast points with balsamic and chili flake.
- Spring mix and Boston bib lettuce salad with a lemon honey dill dressing, feta cheese, pine nuts, tomato, olive.
- Seared Branzino, tabbouleh, cumin dill yogurt sauce.
- Rack of lamb, Dijon thyme cream sauce saffron couscous with red pepper, sun dried tomato, arugula. • Lavender lemon honey tart with whipped cream and almonds.

### **French Evening**

- Baked brie with lavash cracker.
- Grilled Caesar salad, butter crouton, Parmesan.
- Seared scallop with a sage cream, toasted ciabatta bread .
- Short rib Borguignon, braised carrot puree, shiitake mushroom.
- Crepes Suzette, orange flambe, Grand Marnier

### **Tuscan Italian Evening**

- Ricotta , basil, and pine nut flatbread.
- Italian chopp salad, roasted cherry tomato, olive, radish, radicchio, mozzarella, salami, red wine honey.
- vinaigrette.
- Seared salmon, roasted red pepper cream sauce, barley and zucchini risotto.
- Prosciutto wrapped beef tenderloin, Porcini truffle butter, port wine syrup, tomato crimini eggplant.
- ragout. • Raspberry tiramisu, whipped marscapone, lady fingers.

### **Steak Night Evening**

- Spicy tuna sushi roll with dynamite sauce.
- Classic wedge, rendered bacon, blue cheese dressing, green onion, roma tomato.
- Blackened shrimp, southwest bacon corn succotash, pan sauce.

- Ribeye au poive, whipped truffle potato, balsamic brussels, blue cheese compound butter.

- Oreo cheesecake bar with ice cream and caramel.

### **Asian Fusion Evening**

- Salmon and avocado roll with tempura fried shoshito pepper.

- Crispy pork belly, bok choy salad, soy vinaigrette. sesame red cabbage, roasted peanuts, cilantro. • Seared tuna, napa ginger slaw, avocado wasabi cream.

- Coconut and ginger braised short ribs, cauliflower rice, bell pepper stir fry, shiitake mushroom.

- Matcha tiramisu, whipped cream and marscapone.

### **Latin Evening**

- Mini shrimp tostadas with salsa verde and avocado.

- Garden salad with a honey lime vinaigrette, corn, cucumber, queso fresco, poblano.

- Seared scallops, jalapeno corn cake, saffron cream sauce.

- Roasted picanha steak, cilantro pesto, roasted fingerling potatoes, curried cauliflower.

- coconut cinnamon flan with a blueberry compote

### **Vegetarian Evening**

- Roasted grape tomato, ricotta, oregano, caramelized onion balsamic flatbread.

- Grilled sourdough panzenella salad, heirloom tomato, basil, tarragon, red bell pepper, arugula.

- Barley risotto, dried cranberries, shredded zucchini, poached egg.

- Roasted king trumpet mushroom, olive tapenade, port wine reduction.

- Vegan Peach cobbler, vegan ice cream.

**More options to choose from:**

Ricotta, basil pine nut flatbread.

Bison mini meatballs, chimmi churri dipping sauce,

Truffle mushroom duxelle bruschetta with pearl mozzarella.

Shrimp ceviche shooters with a mango relish and avocado.

Tenderloin crostini with acorn squash puree, arugula pesto.

Mini avocado toasts, cranberry and basil and bacon.

Bacon wrapped shrimp with a balsamic glaze.

Mini pastrami on rye open faced sandwiches, thousand island, melted swiss.

Mini crab cakes, dill cream. Brioche grilled cheese, brie, bacon.

Mediterranean beef tartare, sundried tomato pesto.

Daikon dumplings with a yuzu dipping sauce.

Home made empanadas, adobo chili sauce.

Spicy tuna rolls, dynamite sauce.

Caviar on Bilinis with crème fraiche and chive.

Shrimp tempura sushi rolls, eel sauce.

Roasted red pepper, honey, mozzarella sausage flatbread.

Tomato basil gazpacho with crab shooter.

Coconut fried Argentinian red shrimp, lemon dijon aioli.

Smoked pork shoulder street tacos, napa ginger slaw.

Mini pecan pie bites. Red velvet cake bites with cream cheese frosting.