



Private Chef Services

Dinner for 2 \$499.99

This package includes 1 Appetizer Option, 1 Salad Option, 1 Entree Option, and 1 Dessert Option for each person / ****Not Available For Brunch Menu****

The Private Dinner \$749.99

This package serves up to 15 guests and includes 1 Appetizer Option, 1 Salad Option, 1 Entree Option, and 1 Dessert Option for all Guests / **** \$525 Brunch Menu****

The Dinner Party \$1199.99

This package serves up to 30 guests and includes 1 Appetizer Option, 1 Salad Option, 1 Entree Option, and 1 Dessert Option for all Guests / **** \$975.00 Brunch Menu ****

Details:

Private Chef Services are for clients who wish to have an amazing food experience at the location of their choice. This service includes a Personal Chef, a Sous Chef (Helper), Cuisine Cooking (At Your Location), Cuisine Plating, Butler Service, and Prep-Area Clean Up. Dinnerware, Drinkware, and Cutlery are not included in any of the above packages and will be the responsibility of the client to provide.

Travel, Lodging, and Expenses are not included in the above package prices. If your Private Chef Service requires any additional costs, they will be added to your invoice as an additional itemized service.

*****We provide service to a wide range of private, distinguished, and specialty clients, therefore we reserve the right to keep ALL client information confidential.*****

Private Dinner Menu

Appetizers:

Thai Chili Ribs

Gourmet Wings (Buffalo Brown Sugar or Sweet Thai Chili)

Seafood Soul Rolls (Seafood Stuffed Egg Roll)

Shrimp & Grits Cocktails

Crawfish Etouffee Martinis

Salads:

Caesar Salad (Includes Mixed Spring Lettuce, Caesar Dressing, Garlic Croutons, & Parmesan Cheese)

House Salad (Includes Mixed Spring Lettuce, Egg Wedges, Heirlooms, Cucumber, Shredded Cheese, Croutons, and Vinaigrette Dressing)

Island Fruit Salad (Includes Fresh Seasonal Fruit, served over a bed of Mixed Spring Lettuce)

Entrees:

Chef B's Fried Chicken w/ Praline Pecan Sauce - is served with our mouth-watering Garlic and Herb Potatoes and Sauteed Asparagus

Cast-Iron Seared Salmon - Our Salmon is handcut and seared to perfection. It's paired with fresh Linguine Alfredo and Sauteed Whole Green Beans

Prime Ribeye Steak - Our flavorful steaks are cooked to temp and paired with Garlic Herb Potatoes and Sauteed Asparagus (Tomahawk Steak - Market Price)

New Orleans BBQ Shrimp & Creole Corn Grits - is simple and delicious. 6 Colossal Shrimp Sauteed in a delicious New Orleans style BBQ sauce and paired with our Creamy Creole Steel-Cut Corn Grits

Chef B's Seafood Gumbo - Our seafood Gumbo includes Shrimp, Crab, Chicken, Andouille Sausage and Okra. Potato Salad (on the side)

Rosemary Herb Lamb Chops - Our Lamb Chop Dinner includes our delicious Rosemary Herb Sauce, 6 Lamb Chops, Garlic Herb Potatoes, and your choice of Whole Green Beans or Sauteed Asparagus (Seafood Stuffed Potatoes Additional)

Lobster Linguine - this is Chef B's famous Creole Linguine Alfredo, Succulent Lobster Tail, and Sauteed Asparagus

Seafood Feast - (Snow Crab, Shrimp, King Crab, Dungeness Crab, Corn, Potatoes, Smoked Sausage, and Hard-Boiled Eggs) with a delicious Butter Garlic Sauce) + **\$150, \$275, \$500**

Desserts:

Bananas Foster

Cheesecake w/ Fresh Berry Compote

Triple Chocolate Cake

Deconstructed Peach Cobbler w/ Vanilla Ice Cream and Caramel Sauce

Brunch Menu

(Choose 3)

Protein:

Fried Chicken
Bacon
Smoked Sausage
Pan Sausage
New Orleans BBQ Shrimp
Fried Fish
Eggs (Any Style)

(Choose 2)

Starch:

Creamy Grits
O'Brien Potatoes
Hash Browns
Oatmeal

(Choose 2)

Bread:

Belgian Waffles
Toast (White, Wheat, Rye)
Buttermilk Biscuits
French Toast
English Muffin
Pancakes

(Choose 2)

Beverages:

Orange juice
Milk
Fresh Fruit Mimosa
Raspberry Mimosa
Cranberry Orange Mimosa