



A Table for Two Private Chef Service

Buffet Selections

Available to mix and match to your liking!

International Breads & Spreads

*Peasant Breads, Parmesan Chips, Toasted Garlic Baguette Rounds,
Asian Cucumber Dip, Roasted Garlic Hummus,
Mediterranean Spinach Dip*

Harvest of Al Dente Marinated Vegetables

*Asparagus Spears, Crisp Endive, Sweet Baby Carrots, Yellow Squash,
Italian Zucchini, Pear Tomatoes, Haricot Vert, Marinated Mushrooms
and Artichoke Hearts Drizzled with Extra Virgin Olive Oil and Served
with Peppercorn Ranch or Sun dried Tomato Aioli on the side*

Fine Imported & American Cheeses

*Garnished with Fresh & Sun-dried Fruits, Candied Nuts, Imported
Crackers, Crostini & Sliced French Bread*

Sun-dried Tomato and Montrachet Torte

*Layered Torte with Pesto, Goat Cheese & Sun-dried Tomato
Relish, Offered with Garlic Pita Points & Olive Oil
Toasted Crostini*

Blue Cheese & Walnut Terrine

*Layered Terrine with Blue Cheese Mousse, candied Walnuts & Balsamic
Fig Jam, Presented with Red grapes, Sliced Breads & Crackers*

Tuscan Antipasto Display

*Selection of Roasted Tri-Colored Peppers, Sliced Genoa Salami,
Cappaciola, Pepperoni, Kalamata Olives, Smoked Mozzarella &
Provolone Cheeses, Grilled Eggplant, Zucchini, Red Onions, Marinated
Roma Tomatoes, Toasted Baguettes*

Charcuterie Tray

*A Selection of Choice Pâtés, Terrines & Cured Meats Accompanied by
Hard Cheeses, Cornichon, Olives, Dijon Mustard and Sliced Baguette*

Hot Spinach & Artichoke Dip

*Hot Spinach and Artichoke Dip, Served with Pita Chips and Tri-Colored
Corn Tortilla Chips*

Fried Green Tomatoes

*Fried Green Tomatoes with Goat Cheese, Tomato Concassé and Brown
Sugar and Pepper Bacon Bits*

Flaky Vegetable Strudel

*Roasted Vegetable Filling Baked in Flaky Puff Pastry, On a Layer of
Basil Marinara Sauce*

Creole Turkey Breast

*Creole Rubbed Fried Turkey Breast, Sliced on a Bed of Roasted Sweet
Potato Salad with Miniature Biscuits*

Oregano Turkey

*Sliced Oregano Marinated Turkey Breast, Served on Chick Peas and
Roasted Tomato Ragout with Ciabatta Rolls*

Geneva Breast of Chicken

*Sliced Chicken Breast Stuffed with Gruyère Cheese and Cured Ham,
Baked in Puff Pastry*

Southern Fried Chicken Tenders

*Crisp Tenders of All-White Meat Served in a with Chipotle BBQ Sauce
or Honey-Mustard Sauce*

Cumin Dusted Lamb Loin

*Sliced on a Bed of Orange Scented French Lentil Salad with Extra Virgin
Olive Oil and Orange Zest*

Herb Marinated Lamb Lollipops

*Lamb Lollipops over Southern Style Cous Cous with Pecans,
Diced Figs, Apricot Chiffonade and Champagne
Cumin Vinaigrette*

Sliced Butcher's Tenderloin of Beef

*Honey-Soy Marinated Butcher's Tenderloin of Beef Sliced &
Displayed on a Bed of Balsamic Roasted Vegetables,
Accompanied by Petite Rolls and Horseradish Cream*

Chilled Shellfish

*Jumbo Gulf Shrimp, and Crab Claws, Served in Ice Cocktail Sauce,
Remoulade and Lemon Wedges*

Pickled Pepper Shrimp

*Large Gulf Shrimp Poached in Orange, Mustard & Coriander Broth,
Served over Vidalia Onion and Okra Salad with Lemon Vinaigrette*

Whole Poached Salmon

*Whole Poached Salmon, Garnished with Cucumber Scales, Chopped Egg
Whites, Chopped Egg Yolks, Capers & Red Onions*

Shrimp and Edamame Salad

*Champagne Poached Shrimp, Edamame & Asparagus Salad, Tossed with
Lime Honey Mustard & Garnished with Mache*