



A Table for Two Private Chef Service

Down Home Reception Sample

Stationary

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

Charcuterie Tray

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

Bruschetta Display

Asparagus & Portobello – Sliced portobello mushrooms, sautéed and topped with asparagus tips and Fontina cheese; Tomato Cheese & Basil – Sliced tomato and fresh mozzarella topped with basil chiffonade; Tapenade & Roasted Pepper Pesto – Seasoned black olive spread, sweet roasted peppers, toasted pinenuts and Extra Virgin olive oil; Prosciutto & Basil – Thin sliced Prosciutto ham, fresh basil, seasoned with cracked black peppercorn infused olive oil.

Interactive Stations

Mini Burger Slider Station

Guests choice of black bean, turkey or Angus beef mini burgers are seared to finish, and presented atop steamed buns; Caramelized Onions, Pickle Chips, Blue Cheese, Baby Swiss Cheese, Sautéed Mushrooms, Wood Smoked Bacon, Sliced Plum Tomato, Assortment of Specialty Condiments, and Steak Fries accompany the sliders.

Penne with Smoked Chicken

Al Dente Penne Pasta Tossed in a Light Blue Cheese Cream Sauce with Smoked Chicken, Sautéed Spinach, Diced Tomatoes and Sliced Mushrooms, Garnished with Crushed Walnuts

Bourbon Flamed Shrimp Buffet

Freshly prepared to order, pink Key West shrimp sautéed in garlic butter with shallots, mushrooms and fresh tomatoes then flamed with Jack Daniel's and finished with sour cream, fresh thyme, and fresh cracked pepper. Presented on a bed of rice

Butler Passed Hors'Douerves

Watermelon Soup with Pickled Rind

Deep Fried Mac and Cheese

With spicy roasted red pepper marinara and fresh basil chiffonade

Modern Salmon Croquette

Cornmeal Blini with Braised Greens and Cajun Battered Basa

Modern "Chicken and Waffles"

With spicy maple cream

Deconstructed Beef Wellington

Mushroom duxelle palmier, housemade pate, seared beef, and white wine mustard cream

Dessert Station

Ice Cream Sundae Bar

Guests select from Vanilla, Chocolate, or Strawberry ice cream, and then choose their toppings from a wide assortment of candies, chocolates, nuts, sauces, sprinkles, and of course...whipped cream.

Specialty Cocktails

"Spotlight" Martini

Midori, pineapple juice, vodka

"Peachy Keen" Martini

Peach juice, mango soda, mango and carrot juice, rum, vodka