



# CATERING

PERSONAL CHEF  
CATERING

SERVING  
HOURS

11:00 AM

9:00 PM

## APPETIZERS



CAESAR SALAD

MIXED GREEN SALAD,  
WALNUTS, RAISINS, BALSAMIC  
VINAIGRETTE

FRIED CHICKPEAS WITH  
BURRATA

MUSHROOM SOUP, SAUTEED  
MUSHROOM, PARSLEY

CAULIFLOWER SOUP, ROASTED  
CAULIFLOWER & CHIVES

GRASS-FED BEEF SLIDERS,  
AMERICAN CHEESE, TOMATO,  
PICKLE

## SIDE DISHES



SAUTEED HARCOTS VERTS,  
ROASTED WALNUTS

CHARRED CORN, SCALLIONS

CUMIN RICE PILAF, THYME

YUKON POTATO PUREE,  
CHIVES

ROASTED ASPARAGUS, GARLIC  
BREADCRUMBS



## VEGAN VEGETARIAN



MUSHROOM RISOTTO  
(VEGETARIAN)

ZUCCHINI NOODLE AGLIO  
OLIO, TOMATOES, GARLIC  
PARSLEY  
(VEGAN)

CAULIFLOWER STEAK,  
CHIVE OIL, FIVE HERB  
SALAD (VEGAN)

TOMATO BASIL  
SPAGHETTINI  
(VEGETARIAN)

CHICKPEA FALAFEL, HERB  
HUMMUS  
(VEGAN)

## DESSERTS

MACERATED BERRIES W/  
WHIPPED CREAM &  
CARAMEL

POACHED APPLES W/ CRUMBLE

SCRATCH CHOCOLATE  
CHUNK COOKIES

BROWNIES W/ FRESH CREAM

## ENTREES



SEARED SALMON, CARROT  
PUREE

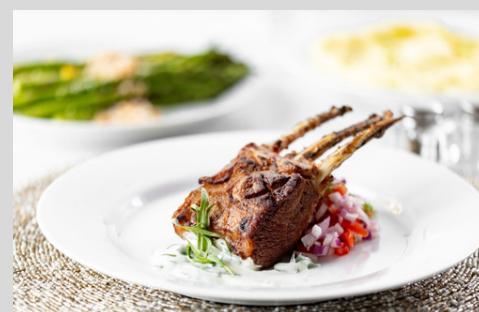
ORGANIC ROASTED CRISPY  
CHICKEN, MOROCCAN  
CHARMULA

PENNE BOLOGNAISE,  
PARMESAN, PARSLEY

ORGANIC SPICY ITALIAN  
CHICKEN SAUSAGE,  
CARAMELIZED SWEET PEPPERS

SEARED BONE-IN PORK CHOP,  
HONEY APPLE BUTTER

COCONUT CURRY WITH  
ORGANIC CHICKEN



8 OZ GRASS-FED NEW YORK STRIP  
STEAK WITH GARLIC-BUTTER SAUCE

12 OZ GRASS-FED RIBEYE STEAK WITH  
GARLIC-BUTTER SAUCE

RACK OF LAMB WITH ROSEMARY  
GARLIC-BUTTER SAUCE

LINGUINI FRUTTI DI MARE, SCALLOP,  
SHRIMP, TOMATO

WILD-CAUGHT COD,  
CILANTRO EMULSION