

in-home chef meals

the privacy of your own home with the luxury of a gourmet chef

you will get to custom-design your private in-home meal with one of our highly-trained executive chefs that will perfectly fit the style and formality of event you are hosting.

italian

- 1st antipasto platter of cured Italian meats, roasted peppers, black olives, and marinated mozzarella
- 2nd zucchini, tomato, and mozzarella salad with parmesan-sesame crisps
- 3rd strawberry-thyme sorbet with balsamic reduction syrup as palette cleanser
- 4th oversized fontina cheese-stuffed beef and pork italian meatballs served with ricotta spinach gnocchi in a romesco sauce
- 5th tiramisu

classic surf & turf

- 1st choice of crab cake with roasted red pepper aioli or gulf shrimp bruschetta
- 2nd spinach salad with sliced strawberries, walnuts and crumbled feta with balsamic vinaigrette
- 3rd cilantro-infused lime sorbet dusted with chili powder
- 4th filet mignon with red wine demi-glaze and lobster tail and drawn lemon butter served with blanched asparagus with chili and lime squeeze
- 5th chef kathleen's famous apple dumplings served with in-house made cinnamon-vanilla ice cream

asian

- 1st chicken and vegetable pot stickers with soy, balsamic chili sauce
- 2nd stir-fry salad of red peppers, shredded carrots, julienned red peppers, onions, and broccoli florets with crunchy peanuts, dressed in a mandarin orange vinaigrette
- 3rd fruit sushi palette cleanser
- 4th beijing duck wrapped in a miniature mandarin pancake served with vegetable fried rice
- 5th fortune cookie cobbler served with home-made wasabi ginger vanilla ice cream

french

- 1st champagne gazpacho shooters
chilled grapes rolled in fresh goat cheese and crushed almonds
- 2nd endive salad with chopped walnuts, thinly-sliced celery, roquefort cheese, and red wine dijon vinaigrette
- 3rd watermelon-basil granita palette cleanser
- 4th garlic roasted chicken breast stuffed with olive and orange tapenade
rice pilaf with toasted pecans and roasted leeks with white wine reduction
- 5th signature rum cake served with a shot of rum

texas / french fusion

- 1st jalapeno crab cake with cumin remoulade garnished with julienned red bell pepper
- 2nd field green salad with bosc pears, prosciutto, shaved parmesan, served with poppy seed vinaigrette
- 3rd thinly-sliced duck breast with blueberry compote and honey-bourbon demi-glaze served on a sautéed slice of brioche served with a shot of texas-made whiskey
- 4th avocado and lime in house made premium ice cream palette cleanser (made at your house!)
- 5th pecan-crust chilean sea bass with cayenne cream sauce and peppercorn-crust beef tenderloin rounds with red wine thyme reduction served with smashed red potatoes and haricot verts with shallots roasted garlic
- 6th dark chocolate terrine with raspberry coulis

**extreme
cuisine
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