



Private Chef Experience

Dinner \$16.25 per person
 Chef \$30.00 per hour
 Bartender \$30.00 per hour
 Servers \$18.00 per hour

Included with Entrée: One starch, one hot vegetable, salad, rolls and butter.

Entrees

Vegetarian, Pasta & Seafood

Egg Plant Parmesan
 Crab or Salmon Cakes
 Ratatouille over Rice
 Baked Four Cheese Macaroni
 Ravioli in Mushroom or Marinara Sauce

Alfredo Primavera
 Spaghetti in Meat or Marinara Sauce
 Baked Ziti
 Fettuccine Alfredo w/Chicken or Shrimp
 Meat or Vegetable Lasagna

Shrimp and/or Scallop Scampi
 Linguine Marinara
 Crab Imperial
 Linguine w/White Clam Sauce

Boneless Chicken Breast (Grilled, Breaded or BBQ)
 Chicken Piccata

Poultry
 Chicken BBQ
 Chicken w/Mushroom Sauce
 Chicken Parmesan
 Chicken Marsala

Roast Chicken or Turkey
 Turkey in Gravy
 Chicken Forestiere

Pork

Boneless Breaded Pork Chops w/Hunter Sauce
 Italian Sausage & Vegetables

Pork Medallions, Marsala, Scallopini or Piccata
 Baked Ham w/Pineapple Glaze

Country Style BBQ Spare Ribs
 Roast Loin w/Rosemary

Beef

Beef Tips in Mushroom Sauce
 Beef Stroganoff
 Swedish Meatballs

Stuffed Peppers
 Salisbury Steak w/Mushroom Gravy
 Meatloaf

Grilled New York Strip Steaks (Add \$2.50)
 Beef Roast w/Bell Pepper Sauce

Starches

Potatoes
 Mashed (Plain, Garlic, Cheese or Wasabi)
 Baked
 Shoe String or Wedges
 Tots
 Smashed Reds
 Baby w/Parsley Butter

Sweet w/Cinnamon Butter
 Scalloped
 Skillet
 Roasted Reds w/Rosemary
 Rice Pilaf
 Wild Rice
 Pierogies

Macaroni & Cheese
 Bread Stuffing Casserole
 Pasta w/Olive Oil and Parsley
 Au Gratin Casserole
 Dumplings

Vegetables

Asparagus
 Oven Roasted Vegetables
 Corn (Plain, Baked or w/Roasted Red Pepper)
 Sautéed Mushrooms & Onions
 Green Beans (Plain, Italian or Almond)

Fried Cabbage & Onions
 Baked Beans
 Sweet & Sour Purple Cabbage
 Peas (Sweet Green or Black Eyed)
 Broccoli

Sauerkraut
 Cauliflower
 Vegetable Medley
 Harvard Beets

Soups & Stew

\$2.00

Tomato Basil Bisque
Beef Vegetable
Chicken Corn Chowder
Chili
Baked Potato and Cheese
Ham and Bean
Broccoli and Cauliflower
Split Pea and Ham
Chicken Noodle
White Chicken Chili
Ham and Green Bean
Minestrone
Hamburger Stew
Pot Pie (Chicken or Ham)
Italian Wedding
Chicken Vegetable
Vegetable

Gourmet Desserts

\$4.00

Chocolate Dipped Strawberries
Individual Cheese Cakes
Fruit Parfaits
Mini Cakes and Pies
Fruit Salad
Fruit Tart
Seasonal Themed Desserts
Assorted Tray

Terms and Conditions:

All prices are per person plus 20% service charge and 6% sales tax.

Final head counts are due 48 hours in advance. Only increases can be given 24 hours in advance but are subject to menu restrictions.

Food safety is the responsibility of all parties involved. The Caterer will not be held accountable for the mishandling of food after delivery or pick-up.

Cancellation Policy: The customer will not be charged for orders cancelled within 48 hours of the scheduled time/date. If the cancellation occurs 24 hours in advance, the caterer reserves the right to charge for the perishable items purchased prior to the cancellation. If the cancellation occurs the same day, the customer will be charged for the entire order.

Acceptable Payment Terms: Cash, check, money order, or major credit cards (VISA, Master Card, Discover and American Express).

Rentals

We can assist you in determining your rental needs, i.e. glassware, china, flatware, linens, tables, chairs, etc. There will be a coordination fee associated if we are asked to make the arrangements.

Gift Certificates Available

Treat friends and/or family to a night or nights free from cooking. Purchase a gift certificate for those special occasions or "just because" and let us do the work.