

## PRIVATE CHEF EXPERIENCE

\$1000 base staffing + \$105 per guest (12 guest minimum)  
*available for up to 125\* guests / 5 hours of staffing*

*\*groups above 30 guests or more will require a rental / kitchen consultation to determine if additional equipment, space or staffing is required.*

### FIRST COURSE

BRUSSELS SPROUT COBB stilton vinaigrette + lardon, gf  
OCEAN TROUT CARPACCHIO smoked carrots + peppitos, gf + pesc  
BEET + PARMESAN SALAD beet gnocchi + honey + bee pollen, veg  
SEARED TUNA crispy rice noodles + farm greens, pesc + gf

### SECOND COURSE

RAVIOLO artichoke + goat cheese + duck egg yolk, veg  
BAY SCALLOPS fennel + parmesan + truffle soy vinaigrette, gf + p  
RICOTTA GNOCCHI braised greens + salsa verde. veg  
WORCHESTER BUTTER SHRIMP grits + collards, gf + pesc

### THIRD COURSE

LOBSTER TAIL saffron risotto, gf + pesc  
BIBIMBAP SHORT RIB cauliflower parsnip puree, gf + df  
SEA BASS roasted squash + squash puree + peppitos, gf + pesc  
CHICKEN + DIRTY RICE braised greens, gf  
NY STRIP STEAK clam chowder pomme puree + corn, gf

### DESSERT

LEMON TART ETON MESS meringue + peppered short bread, veg  
CARROT CAKE butter cream frosting, veg  
CHEESE + CHIPPED CHOCOLATE berries + dried fruits, gf + veg

*Vegan + Vegetarian Substitutions:*

SMOKED CARROTS grits + collards, gf + vegetarian  
MAITAKI "STEAK" risotto + pickled peppers, gf + vegetarian

*\*both available vegan*

# PRIVATE DINING

*Heritage Aristocrat*

## PRIVATE CHEF DINNER REQUIREMENTS

ACCESS TO KITCHEN working oven, clean sink + dishwasher + stainless pan + pasta pot + non-stick pan

TABLE TOP REQUIREMENTS (home inventory or rented):

2 salad plates + 1 dinner plate + 1 dessert plate

4 sets of cutlery + wine glass + water glass + napkin

## FAQ

Can I add a Bartender?

Of course, if available, bartenders are \$500 for 5 hours!

Can I rent tables, chairs + the tabletop items?

Yes! We typically work with Party Rental LTD for all our rental needs ([www.partyrentalltd.com](http://www.partyrentalltd.com)). We are happy to help with this! Just let us know the style + needs you have!

The Bar?

At private homes you can choose to provide all your own alcohol, mixers + ice. We also provide an easy package please visit our Dinatoire to our Simple + Perfect package! Ice is additional

How do we handle food allergies + restrictions of my guests?

We are happy to provide dish variations, vegan and/or vegetarian options for your guests. Please let us know the dietary restrictions + allergies 72 hours prior to the dinner.

Can I add on passed canapes before dinner?

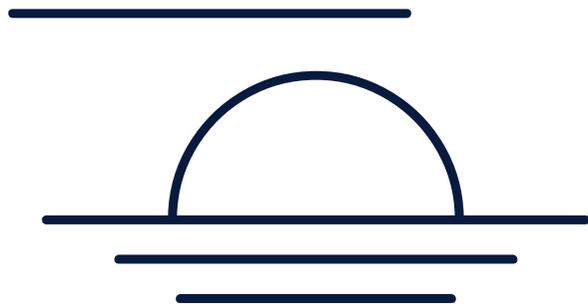
Absolutely! Our chef canapes are \$8 per person per selection, please see our Dinatoire Menu to make those selections.

When is my final guest count due + how do I reserve?

Final counts are due 72 hours before your event (along with any dietary restrictions / dish variations)! We require a 50% deposit to reserve + guarantee your event.

Can I do 3 courses instead?

Of course! \$95 per guest if you eliminate 2nd course!



# CHEF COCKTAIL FETE

*Heritage Aristocrat*

## COCKTAIL DINATOIRES

### 20 – 50 GUESTS

\$1500 BASE PRICING \ 1 CHEF + 1 CHEF ASSISTANT + 2 SERVERS

### 51 – 150 GUESTS

\$3000 BASE PRICING \ 2 CHEF + 1 CHEF ASSISTANT + 4 SERVERS

LIGHT DINATOIRE: \$30 PP  
SELECT 5 ITEMS \ 5 BITES PER GUEST

SIGNATURE DINATOIRE: \$50 PP  
SELECT 8 ITEMS \ 8 BITES PER GUEST

ALL PACKAGES INCLUDE PASSING TRAYS + NAPKINS  
5 HOURS OF STAFFING + 3 HOURS OF FOOD SERVICE  
REQUIRES A SMALL PRODUCTION SPACE + ELECTRIC

## BAR SNACKS

BOILED PEANUTS \$7  
CHEESE + CHARUTERIE \$11  
DUCK CHICHARONES \$9  
TRUFFLE POPCORN \$7  
CRISPY SALMON SKIN \$9

## SIMPLE BAR PACKAGE

SANCERRE. FR \ SANGIOVESE IT \ BLANC DE BLANC  
BELVEDERE + HENDRICKS + MILAGRO + BULLET  
TANGERINE + EARL GREY FIG COCKTAIL, VODKA  
SMOKED PEAR + CHIPOTLE MARGARITA, MEZCAL  
\$14 \ GUEST PER HOUR (3 OUR MINIMUM)

## OUT EAST

TUNA POKE LETTUCE WRAP kewpie mayo + crispy vermicelli, gf + p  
SIAM CHILLED LOBSTER SSAM fermented black bean, gf + p  
SAKI DRUNKEN CHICKEN ONIGIRAZU CLUB bacon jam, gf + df  
DUCK "BAHN MI" SUMMER ROLL pickled blueberry, gf + df  
BIBIMBAP CAULIFLOWER MAKI coconut cream + nori, gf + v  
BEEF CHEEK DUMPLING salsa verde, df  
PUMPKIN MOUSSE crispy rice + caviar, gf + pesc  
SMOKED CARROT salmon carpaccio + masala puffed rice, gf + pesc  
XO MUSSEL + LAMB DUMPLING scallion + house dumpling  
SPICY JONAH CRAB tempura sushi + nori, gf + pesc + df

## EAST END

SCALLOP CEVICHE crispy wonton + avocado mousse, pesc  
TUNA TOSTADA avocado + wasabi, gf + pesc  
BEEF TARTAR balsam farm potato, gf + df  
DIRTY WEDGE TART pickled quail eggs + bacon + avocado  
CRISPY POLENTA + CAPONATA eggplant + tomato, gf + v  
CRAB + PICKLED CORN HUSHPUPPY grapefruit hollandaise, pesc  
SMOKED SALMON + PARMESAN BISCUIT creme mousse, pesc  
SHRIMP CORN DOG aristocrat tarter sauce, pesc  
SWEET POTATO TART smoked trout + salmon roe, gf + pesc  
LOBSTER BISQUE PANNA COTTA uni + pickled corn, gf + pesc  
BEET GNOCCHI parmesan + pickled beets, veg  
SHRIMP + GRITS aristocrat jam, gf + pesc

## SWEETS

LAVENDAR MACAROON gf + veg (contains almond flour)  
FLOURLESS BROWNIES gf + veg  
LEMON ETON MESS TART lemon curd + meringue, veg  
BUTTERSCOTCH "PIE" veg  
CARROT CAKE BITES buttercream icing, veg

\$5 / PERSON PER DESSERT / OR AS ONE OF YOUR PACKAGE SELECTIONS