

# Menu

*In-home dining experience, Personalized menu consultation  
Table setting, Professional service throughout the evening  
Clean-up and departure \*\$200 chef service fee added to all packages*

## PLATNIUM

*\$79 per person*

I

Crab and parmesan  
stuffed portobello with lemon herb  
butter or choice of salad

II

Pan Seared Ribeye or New York  
Strip with creamy  
garlic butter shrimp, broccolini,  
and asiago whipped potatoes or 5  
cheese mac and cheese

III

Strawberry Shortcake with drizzled  
vanilla bean glaze

## DIAMOND

*\$99 per person*

I

Sea Scallops : Pan-seared sea scallops with a  
lemon-herb butter sauce, served over a bed  
of creamy risotto.

II

Hearts of palm and Gem Salad: Crisp hearts of  
palm and little gems tossed with a vibrant  
citrus vinaigrette, accented with toasted  
almonds, fresh berries, and a delicate dusting  
of edible flowers.

III

Filet Mignon au Poivre with 'Prongs: Tender  
filet mignon crusted with cracked black  
peppercorns, pan-seared to perfection and  
served with a rich, creamy Bordelaise sauce.  
Accompanied by a side of buttery garlic  
mashed potatoes and seasonal vegetables.

IV

Chocolate mousse cheesecake

## GOLD

*\$59 per person*

I

Little Gem Caesar  
Delicate lettuce hearts tossed with  
our signature Caesar dressing,  
shaved Parmesan, and crispy  
croutons."

II

Stuffed Chicken or Skin-on salmon  
fillet, perfectly seared and stuffed  
with shrimp and spinach and served  
with a vibrant chimichurri sauce or  
Cajun creamy Romano  
Accompanied by a side of garlic and  
thyme asparagus and roasted  
fingerlings

III

Brownie ala mode

*This menu can be customized to suit dietary restrictions or preferences.*

*Consider adding a touch of romance with rose petals scattered on the table, soft lighting, and romantic music playing softly in the background.  
High-quality ingredients and impeccable presentation are key to creating an unforgettable dining experience.*