



Private Chef At-Home

Bring the restaurant experience home! Our team will take care of all the details so you can be a guest in your own home. Looking to join the fun? Have an interactive evening with a hands on cooking class led by our chef.

Pricing:

- Dinner for 2 people - \$445 plus HST and 20% Gratuity
- Dinner for 4 people - \$635 plus HST and 20% Gratuity
- Dinner for 8 people - \$1,080 plus HST and 20% Gratuity
- Dinner for 10 people - \$1,350 plus HST and 20% Gratuity
- Dinner for 11 or more - \$135.00 per person plus HST and 20% Gratuity

Allergies and Food concerns: We are a 100% nut and peanut free venue. Please let us know about any additional allergies, cultural or religious concerns and we will accommodate for them.

Our themed menus below offer a small taste of what we offer. You can build your own 3-4 course menu from our extended list of standard options, or we can customize a menu, just for you.



Themed Menus

ITALIAN FALL HARVEST

Saffron Minestrone Soup

Ricotta-Stuffed Tortellini with Mushrooms, Prosciutto and Peas in a light cream sauce

Deconstructed Tiramisu

WINTER IN ITALY

Rustic Tomato Soup with Pesto Drizzle

Handmade Pappardelle with Slow Braised Chicken Ragu (vegetarian alternative available)

Stracciatella Gelato

SPRING IN ITALY

Summer Bruschetta Trio - Tomato, White Bean and Sweet Pea

Salad - A mix of Portobello and Wild Mushrooms Grilled, served on a Bed of Greens with Shaved Parmigiano

Spaghetti from Scratch with Grilled Sweet Italian Sausage, Blistered Tomatoes, Fresh Basil, Garlic and Olive Oil (vegetarian alternative available)

Stracciatella Gelato with Orange Cookies

FALL FRENCH HARVEST

Classic Potato Leek Soup
Coq au Vin (classic braised chicken in wine)
Decadent Dark Chocolate Mousse with Fresh Berries

INDIAN

Vegetable Samosas with Mango Chutney and Greens
Saag Paneer, Butter Chicken, Basmati Rice and Fresh-made Naan
Gajar Halwa (carrot-based sweet dessert pudding)

MIDDLE EASTERN

Curried Red Lentil and Squash Soup
Lamb kofta with Turmeric Lemon Couscous
Za'atar Roasted Eggplant with Tahini and Pomegranate seeds
Lokma (fried sweet dough) with Burnt Honey Ice Cream

MOROCCAN DELIGHTS

Mediterranean Salad (with Figs, Apricots, Feta, and Olives)
Moroccan Spiced Chicken Breasts Stuffed with Dried Fruits
Moroccan Spiced Couscous with Root Vegetable Tagine
Moroccan Lemon Cake (Meskouta)

A TASTE OF MEXICO

Grilled Shrimp and Avocado Salad
A Taco Trio; (dry rubbed flank steak, chicken with mole sauce and vegetarian)
Citrus Macerated Berries, with Cinnamon Wafer Sugar Cookies (alfajores) and Whipped
Coconut Cream

THAI

Tom Yum Soup with Shrimp and Mushrooms
Green Curry Chicken and Vegetables
Shrimp Pad Thai (vegetarian alternative available)
Coconut Sticky Rice
Mango Ice Cream with Coconut Wafers

SOUTH-EAST ASIAN

Vietnamese Rice Paper Rolls (to include this course, please add \$10 per guest)
Green Papaya Salad
Pho Bo (Vietnamese Beef Noodle Soup)
Kem Bo (Sweet avocado ice cream with coconut shavings)