



# 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.

## **What we need to know:**

- What is the address and closest major intersection?
- Please provide a description of equipment that is available.
- Will you provide dinnerware, glassware, utensils, etc. or do you require rentals?
- The Chef needs additional prep time, would they be allowed to arrive up to 90 minutes before serving the meal?
- Format - Will the dinner be interactive, demonstration style or chef prepared and served with no cooking class component?
- Are there any food allergies or food concerns that the chef should be aware of?

## **Pricing:**

- Dinner for 2 people - \$445 plus HST and 20% Gratuity
- Dinner for 3 people - \$525 plus HST and 20% Gratuity
- Dinner for 4 people - \$635 plus HST and 20% Gratuity
- Dinner for 5 people - \$700 plus HST and 20% Gratuity
- Dinner for 6 people - \$810 plus HST and 20% Gratuity
- Dinner for 7 people - \$945 plus HST and 20% Gratuity
- Dinner for 8 people - \$1,080 plus HST and 20% Gratuity
- Dinner for 9 people - \$1,215 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

**Servers:** For 7 or more guests, 1 server required at \$150

For 15 or more guests, 2 servers at \$150 each (please pay them directly)

**Gratuity:** Please tip the chef and staff directly

**Menu:** Arrival platter; plus first course choice (salad or soup), main course with sides and dessert (examples below) OR a themed menu. For a custom menu add a minimum of \$10/person

**Deposit Required:** \$300 plus HST

**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.

# Build your Own 3-4 Course Menu Choices

**On Arrival** Tray of Artisan Flat breads with chef's house made seasonal dips, olives; and cheese

## **First Course Ideas: Choose either a Seasonal Salad or Soup**

### **Salads**

- Roasted Butternut Squash Salad with Pears and Stilton served on a bed of lettuces with a simple Dijon balsamic vinaigrette.
- Mediterranean Salad - mixed greens, figs, apricots, olives and feta with a sherry honey vinaigrette
- Bocconcini cheese with tomato coulis, roasted eggplant, fresh cherry tomato salsa & basil
- Roasted red and yellow beets, granny smith apple salad with feta and a lemon-mint vinaigrette
- Apple and fennel salad with a light champagne vinaigrette

### **Soups**

- Wild mushroom soup served with parmesan crisps
- Carrot, apple and Ginger soup, pureed with fresh nutmeg
- Spiced apple and butternut squash (dairy free)
- Vegan corn chowder with roasted corn topped with pico de gallo
- Cauliflower and Tomato soup (dairy free)

## **Main Course Ideas**

- ½ Cornish hen; roasted with a blackberry port glaze; served with root veg risotto
- Chicken breast stuffed with roasted red peppers, spinach and boursin cheese with a mushroom béchamel sauce; herb roasted potatoes and garlic sautéed greens;
- Moroccan style chicken breast, stuffed with a selection of dried apricots, dates, raisins, figs and topped with a dried fruit compote, served with root vegetable tagine and couscous
- Spaghetti alla Carbonara with crisp zucchini and eggplant (Vegetarian without pancetta)
- Seared and roasted beef tenderloin medallions, sautéed mushrooms, haricot verts (French green beans), served with compound herb butter on the side (\$15/person additional charge)
- Flank steak with chimichurri sauce; served with charred corn and black bean rice; sautéed peppers
- For 6 or more people - Bistecca alla Fiorentina (a 2 to 3 lb Porterhouse). A well aged 3" thick Porterhouse Steak that is grilled to perfection, sliced thin, then finished with a balsamic glaze and oven roasted tomatoes; served with cannellini beans that are seasoned with olive oil, salt, and pepper (\$15/person additional charge)
- Grilled boneless leg of lamb finished with a garlic, herb gremolata; served with sautéed greens and root veg mash (\$10/person additional charge)
- Miso glazed salmon with cauliflower puree and Edamame salad
- Seasoned Mediterranean Sea Bass fillet, pan seared, served with sautéed greens and oven roasted tomato couscous
- Catch of the day oven roasted - the Chef will pick the freshest fish (trout, char or Branzino) served with sautéed caramelized onion, corn and cherry tomato faro; seasonal greens

See next page for dessert ideas!



### **Dessert Ideas:**

- Balsamic roasted Pears with honey whipped chevre served with a red wine reduction
- Crepes with fresh berries and brandy infused chocolate
- Deconstructed Tiramisu
- Grilled fruits with organic honey and french vanilla ice cream
- Gluten Free Chocolate torte with fresh berry coulis
- Decadent Dark Chocolate Mousse with fresh berries
- Bananas flambé with chocolate, french vanilla ice cream and organic honey



## Themed Menus Feel free to mix and match!

### **ITALIAN FALL HARVEST**

- Saffron Minestrone Soup
- Ricotta-Stuffed Tortellini with Mushrooms, Prosciutto and Peas in a light cream sauce (vegetarian alternative available)
- Deconstructed Tiramisu

### **WINTER IN ITALY**

- Wild Mushroom Bruschetta\*
  - *\*to include this course, please add \$15 per guest*
- 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\*
  - *\*to include this course, please add \$15 per guest*
- 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**

- Baked Brie with Caramelized Pears, Shallots and Thyme, served with Fresh Baguette\*
  - *\*to include this course, please add \$15 per guest*
- Classic Potato Leek Soup
- Coq au Vin (classic braised chicken in wine)
- Decadent Dark Chocolate Mousse with Fresh Berries

### **WINTER IN FRANCE**

- Classic French Onion Soup
- Rustic Roast Duck with Potatoes au Gratin
- Crepes Suzette

# Themed Menus

## Feel free to mix and match!

### **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 (can be offered with no shrimp)
- Green Curry Chicken and Vegetables **OR** Shrimp Pad Thai (vegetarian alternative available)
- Sweet and Spicy Crispy Beef **OR** Spicy Thai Beef Curry (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)

### **SUMMER GRILLING - MIXED GRILL (can be done indoors without a BBQ/grill)**

For this menu, please add \$15 per guest

- Grilled Calamari with Smashed Potatoes and Olives
- Grilled Boneless Chicken Breast Cubes served on a Bed of Romaine
- Boneless Leg of Lamb with a Feta Gremolata and Grilled Seasonal Vegetable
- Grilled Fruits with French Vanilla Ice Cream





# Private Chef At-Home Sommelier Experience

## **Looking to elevate your private at-home experience?**

Our sommelier team will curate a custom wine (or cocktail!) menu to perfectly pair with your menu for the evening.

Our professional sommeliers provide custom pairings, the wines or beverages, a guided experience as well as answering any questions you and your guests may have.

You won't need to lift a finger as our team takes care of the food, wine, service as well as clean up – enjoy your evening being wined and dined, as a guest in your own home.

Pricing starts at \$350 plus HST and 20% gratuity, plus the cost of beverages.

Ask us for more details!

