

# THE LUXURY *Private* CHEFS

## The Family Style Menu Options

### “Soup or Salad Choices”

Choose One

#### *Soup*

Matza Ball Soup

Louisiana Chicken & Sausage Gumbo

Fresh Corn Chowder

Roasted Tomato & Basil Bisque

Butternut Squash Soup with Cinnamon Cream

#### *Salads*

Classic Caesar Salad with Parmesan Herb Croutons

Winter Greens with Stilton & Hazelnuts & Citrus Vinaigrette

Arugula, Butternut Squash, Marcona Almonds & Dried Cherries

Mixed Baby Greens with Sun-Dried Tomato Vinaigrette

Sagaponak Chopped Salad with Apples, Cranberry, Bacon & Blue Cheese



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## “Main Courses”

Choose One

Classic Herb Roasted Whole Chicken

Classic Coq au Vin

Not So Traditional Coffee Braised Beef Brisket

Beef Tenderloin Bourguignon

Baby Veal Meatballs Bolognese

Maple Glazed Atlantic Salmon

Sauteed Sole Meuniere

Baked Shrimp Scampi

Roasted Turkey Roulade

Pastrami Turnover with Braised Red Cabbage & Dijonaise

## “Sides”

Choose Three

Roman Asperagus Cacio o Pepe

Slow Roasted Herb Crusted Roma Tomatoes

Chef Mike’s Burnt Broccoli

Roasted Rainbow Carrots with Honey & Thyme

Southern Confetti Corn Kernels

Creamy Black Garlic Mashed Potatoes

Ruth’s New Orleans Sweet Potato Casserole

Herb Roasted Baby Creamer Potatoes

Orange & Pecan Wild Rice

Celery Root & Apple Puree



# “Desserts”

Choose One

Personal Chocolate Tart

Classic Tiramisu

Pistachio Panna Cotta

Dark Chocolate Brownie Sundae

French Apple Cake with Rum Raisin Ice Cream

Candy's White Chocolate Cheesecake