

# THE LUXURY *Private* CHEF GROUP

PRESENTS

## Shabbat Dinner *"Traditional"*

Matza Ball Soup  
Old Fashion Herb Roasted Chicken  
Creamy Yukon Gold Mashed Potatoes  
Steamed Green Beans with Slivered Almonds  
Fresh Buttered Whole Kernal Corn  
Chocolate Chip Cranberry Cookies

## Shabbat Dinner *"Classic"*

Butternut Squash Soup with Cinnamon Cream  
Coffee Braised Beef Brisket  
Garlic Scalloped Potatoes  
Chef Mike's Burnt Broccoli  
Roasted Yellow Beets  
New York Style Cheesecake



# Shabbat Dinner

## *"Mediterranean"*

Caesar Salad Parmesan  
Roasted Salmon with Charred Lemon & Israeli Cous Cous  
Fire Roasted Carrots with Garlic Confit & Thyme  
Individual Chocolate Tart

# Shabbat Dinner

## *"Italian"*

Roasted Tomato Caprese Salad  
Chicken Thighs with Eggplant & Olives over Pasta  
Spicy Broccoli Rabe  
Roasted Garlic Zucchini  
Classic Tiramisu

# Shabbat Dinner

## *"Modern"*

Pastrami Turnover with Braised Red Cabbage & Dijonaise  
Herby Couscous Stuffed Eggplant Rolls  
Maple Roasted Butternut Squash  
Garlic Butter Spinach  
French Apple Cake with Chantilly Cream