

# THE *Private* LUXURY CHEFS

PRESENTS

## "Plated Dinner 1"

### *Starter*

Bibb Lettuce Salad,  
with Maytag Blue Cheese, Red Grapes & Candied Pecans  
Herb Vinaigrette

### *Appetizer*

New Orleans Style Crab Cake with Andouille Tartar Sauce

### *Entrée*

Sauteed Chicken Breast with Fresh Tarragon  
Butter Poached Petite Yukon Gold Potatoes  
Classic Corn Pudding  
Oven Roasted Rainbow Carrots

### *Sweet*

French Apple Cake with Rum Raisin Ice Cream

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Starting @ \$125.00 per person + cost of food

