

# HIGH END MENU (PRIVATE CHEF)

**V** Vegetarian **VG** Vegan **GF** Gluten Free **GF\***GF Available

## Stationary Hors d'Oeuvres (select up to 2)

Fresh Seasonal Vegetable Crudité with Dips **VVGGF**

International Cheese Platter **VG\***

Antipasto Platter **GF\***

Jumbo Shrimp Cocktail **GF**

Mediterranean Mezze Platter **V**

## Butlered Hors d'Oeuvres (select up to 3)

Mini Lobster Rolls (+\$8 per person)

Mediterranean Chicken Skewers **GF**

Spinach Wrapped in Phyllo **V**

Vegetable Dumplings with Ginger Sauce **V**

Pigs in a Blanket

Bacon-Wrapped Scallops

Lamb Lollipops (+\$8 per person) **GF**

Vegetable Spring Rolls **V**

Shrimp Tempura

## Sides and Salads (select up to 3)

Coastal Greens **VVGGF**

Classic Caesar Salad **V**

Roasted Beet & Burrata Salad **VG\***

Greek Salad **VGF**

Creamy Mashed Potato **VGF**

Herb Garlic Roasted Potatoes **VVGGF**

Roasted Seasonal Vegetables **VVGGF**

Sautéed Wild Mushrooms & Green Beans **VVGGF**

Turkish Rice **V**

**Entrées (select up to 2)**

Charred Beef Tenderloin **GF**

Charred Skirt Steak **GF**

Fresh Roast Salmon **GF**

Grilled Chicken Breast **GF**

Broiled Lobster Tail (+\$8 per person) **GF**

Wild Mushroom Chicken Thighs

Chicken Piccata

**Desserts (select up to 1)**

Assorted Mini Pastries **V**

Chocolate Molten Cake **V**

Assorted Cheesecake **V**

Chocolate Mousse **V**

Classic Apple Pie **V**

**Special Requests:**