



# Home Appétit

**A PERSONAL CHEF SERVICE**

## Dinner Party Menus

### Three Course Dinners

**\$40/person**

#### **Course One—choose one**

1. Mixed Greens with pecans, apples and bleu cheese with vinaigrette
2. Caesar Salad with croutons, anchovies and parmesan cheese
3. Tossed Salad with cherry tomatoes, red bell peppers and southwestern ranch dressing

#### **Course Two—choose one**

1. Stuffed Pork Tenderloin—stuffed with mushrooms, pancetta and spinach, served with chili garlic cheese grits and fresh vegetables
2. Herb Roasted Salmon, served with roasted potatoes and fresh vegetables
3. Chipotle Marinated Flank Steak—lean steak marinated in a spicy mixture and seared, served with cilantro lime rice, avocados and fried onions
4. Chicken Marsala—with a Marsala wine mushroom sauce, served with garlic mashed potatoes and fresh vegetables
5. Chicken Piccata—with a lemon, wine and caper sauce, served with pasta and fresh vegetables.
6. Chicken Cordon Bleu—stuffed with prosciutto ham and cheese, coated in pecans and pan roasted, served with garlic mashed potatoes and fresh vegetables
7. Lasagna Bolognese—Stacked high with ground beef, Italian sausage and our special spinach cheese mixture

#### **Course Three—choose one of our dessert items**

## **Four Course Dinners**

**\$50/person**

### **Course One—choose one**

1. Roasted Butternut Squash Soup
2. French Onion Soup
3. Seafood Gumbo
4. Cream of asparagus soup

### **Course Two—choose one**

1. Mixed Greens with pecans, apples and bleu cheese with vinaigrette
2. Caesar Salad with croutons, anchovies and parmesan cheese
3. Tossed Salad with cherry tomatoes, red bell peppers and southwestern ranch dressing
4. Warm Seafood Salad—mixed greens with shrimp and scallops tossed in a Dijon vinaigrette

### **Course Three—choose one**

1. Beef Tenderloin topped with a port-balsamic reduction, served with garlic mashed potatoes and grilled fresh vegetables
2. Veal Saltimbocca—tender veal scaloppini with prosciutto, spinach and wine sauce, served with pasta and fresh vegetables
3. Veal Chop—Marinated in olive oil and wine, pan seared and roasted, served with garlic mashed potatoes and fresh vegetables
4. Big Easy Blackened Fish—topped with a spicy Cajun crawfish sauce, served with roasted potatoes and fresh vegetables
5. Pan Seared Fresh Salmon—topped with a beurre blanc sauce, served with roasted potatoes and fresh vegetables
6. Pistachio Crusted Chicken—boneless chicken breast crusted with pistachio nuts and pan roasted, served with garlic mashed potatoes and fresh vegetables
7. Roasted Duck Breast—pan seared and roasted, topped with a red wine berry reduction, served with garlic chili cheese grits and fresh vegetables
8. Chipotle Marinated Flank Steak—lean steak marinated in a spicy mixture and seared, served with cilantro lime rice, avocados and fried onions

### **Course Four—choose from one of our dessert items**

## **Desserts**

**Caramel Molten Chocolate Cakes**

**Crème Brule**

**Angel Food Cake with a triple berry sauce**

**Fresh Fruit Zabaglione**