

# Personal Chef Service Menu



Catering and Bar Service

*Everything you wish, in a dish!*

*Hire a Chef for your Dinner Party, Private Cooking Lessons, or even Dinner for Two! Be a guest at your own party! Let us take care of all your party needs, whether it's a romantic dinner for two or a company picnic. No party is too big or small!*

## Pricing

*\*\*Minimum \$200 charge\*\**

*Four Course Onsite Brunch- \$50 per person*

*Four Course Menu & Dessert- \$60 per person*

*Five Course Menu & Dessert- \$80 per person*

*Six Course Wine Pairing & Dessert ( 6 types of wine!)- \$200 Per Person*

*Wine Will Be Provided From A Bottle or Two*

[abottleortwo.com](http://abottleortwo.com)

## Blind Chefs Dinner

*A prepared elegant meal from the secret groceries you provide!- \$200 for two guests*

*Six course Wild Game Sampler Menu- \$125 per person*

*The Chef will prepare an exotic special menu based on the freshest game available! Game options will vary such as Pheasant, Wild Boar, Snake, and Ostrich- just to name a few! This will also include a Chef prepared specialty dessert with exotic ingredients.*

*\*\*Price includes all labor needed and we will make sure your kitchen is spotless once your party is finished!\*\**

111 Railroad Ave Loveland, OH 45140 (513) 503-7684  
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## Course 1- Appetizer

*Choose 1*

*Pan Seared Scallops over Avocado Grits, Parmesan Crisp*

*Ahi Tuna Tataki, Stuffed with Avocado, Wasabi and Cilantro Filling, Microgreen and Ginger Vinaigrette, Toasted Wonton*

*Flat Bread w/ Fig, Duck Confit and Feta Cheese. Orange Oil infused Pea Shots*

*Blackened Shrimp and Heirloom Tomato Bruschetta, Pomegranate infused Bacon. Pesto Oil*

*Smoked Pork Summer Rolls w/ Plum BBQ, Jicama Slaw and Truffled Corn Soufflé Seared Foie Gras (add \$10 per person) Specially prepared by Chef Harney*

*Bacon Wrapped Angus Meatballs Stuffed w/Gouda, Port Demi Gloss Over Vegetable Napoleon*

*Puff Pastry Baked Salmon w/ Creamy Spinach Artichoke*

*Home-made Sausage Sampler*

## Course 2- Salad or Soup

*Choose 1*

*Grilled Romaine Caesar, Cilantro Caesar Dressing, Grape Tomatoes and Cabbage Sprouts*

*Sweet Gym Bib, Crisp Duck Bacon, Gorgonzola, Confit tomato, House 1000 Island Dressing*

*Endive w/ Grilled Seasonal Vegetables w/ Citrus Dressing. Mango and Roasted Red Grapefruit*

*Lobster Bisque with Dill Crème Fraiche and fresh Claw Meat*

*Creamy Spinach and Saffron Soup with Confit Duck*

*Cauliflower Vichyssoise over Beef Consume Jell-O*

*\*This Course Includes Artisan Bread & Butter*

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## Course 3- Pasta Course

*Choose 1*

*Butternut Squash Ravioli w/ Sage Cream*

*Orecchiette Bolognese w/ Béchamel Finish, Basil Oil*

*Squid Ink Pasta w/ Alfredo w/ Shaved Romano*

*Strawberry Risotto, Wilted Chard w/ Mint Oil*

*Cauliflower Gnocchi w/ Creamy Gorgonzola*

*Slow Cooked Lamb Spezzatino over Pappardelle w/  
Baby Bok Choy*

*Mozzarella Stuffed Veal Parmesan over Creamy  
Spinach Fettuccine*

*Clam Bianca Pasta w/ Saffron and Wilted Kale*

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## Course 4- Entree Course

*Choose 1*

*Fig Braised Lamb Shank  
Toasted Polenta Cakes, Roasted Vegetable Cup*

*Seared Trout w/ Bruleed Creamed Horseradish Purée of  
Green Peas and French Carrots*

*14 hour Blackberry Lavender Braised Short Rib with  
Fig. Celery Root Puree, Truffle Roasted Colorful  
Cauliflower*

*Seared Sea Bass, Chive Buerre Blanc, Purple Potato  
Puree, Truffled Rapini*

*Smoked Cornish Hen w/ Rosemary Jus Roasted Morel  
Mushroom/ Yukon Potato Creamed Garlic Swiss Chard*

*Broiled Branzino w/ Lobster Tail W/ Citrus Cream  
over Asparagus Risotto*

*Filet Mignon w/ Boursin Crust w/ Brandy Forestierre  
Broccolini and Potato Duchess*

*Bourbon Candied Bacon Crusted Salmon, Pea/ Potato  
Puree, Smoked Tomato Jus*

*Ribeye and Seared Scallop w/ Peppercorn Herb Cream,  
Grilled Vegetables and Potato Fondant*

*Roasted Potatoes, Sautéed Baby Asparagus*

*Pan Sautéed Dover Sole w/ Lemon Brown Butter  
Roasted Potatoes, Sautéed Baby Asparagus*

*Seared Salmon w/ Bruleed Creamed Horseradish Purée  
of Green Peas and French Carrots*

*Seared Seabass, Citrus Buerre Blanc over Asparagus  
Risotto*

*\*\*Wagyu Steak upon request for \$30.00 extra charge\*\**



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## Course 5- Dessert Course

*Choose 1*

*Opera Cream Cake*

*Lavender Crème Brûlée*

*Green Tea Crème Brûlée*

*Cookie Cappuccino*

*Mango Panna Cotta*

*Chocolate Mousse w/ Fresh Berries*

*Dessert w/Ice Cream*

*Banana Foster*

*Cherries Jubilee*

*Baked Alaska*

*Apple/Peach Cobbler*

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# Personal Chef Brunch Menu



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## First Course

*Fresh Shucked Oysters*

*Bacon Wrapped Scallops, Yellow pepper coulis*

*Watermelon Gazpacho w/ Micro Green Citrus Salad*

*Blackened Shrimp over Pea puree, mimosa butter sauce*

*Salmon Mousse w/ Saffron Blini, Caviar, Truffle Creme Fraiche*

## Second Course

*Leek, Pancetta and Fontina Egg Casserole*

*Grilled Vegetable And three cheese quiche*

*Avocado brioche toast, quail egg, Sriracha butter*

*Poached salmon Nicoise*

*Smoked trout plate*

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## Third Course

*Crabcake Benedict /w Dill Hollandaise*

*Pork Belly Benedict, Blood Orange Hollandaise*

*Lobster Thermidor \*\*\$10 extra\*\**

*Chorizo hash, sunny side up egg. Cilantro quest*

*Chicken and waffle with banana foster topping*

*Braised Lamb Shank over Polenta, Poached Egg, Lavender Thyme Sabayon*

*Seared Tenderloin, Wild Mushroom and Root Vegetable Ragout, Bearnaise*

## Dessert Course

*Mango Panna Cotta*

*Lavendar Creme Brulee*

*Bourbon Braised Apple, Lemon Cake, Vanilla Bean Ice Cream Pineapple Mousse, Pizzelle*

*Lemon Basil Sorbet*

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