

Corporate Dining-

** All our menus are customised designed to fit our clients' needs, budget and tastebuds. For more information on pricing and a customized menu, please contact us. 901-502-2482*

1. Continental Breakfast:

- Assorted Freshly Baked Pastries (Croissants, Danishes, Muffins)
- Seasonal Fresh Fruit Platter
- Yogurt Parfait Bar with Granola and Berries
- Chilled Fruit Juices (Orange, Apple, Grapefruit)
- Regular and Decaffeinated Coffee
- Assorted Herbal Teas

2. Healthy Start:

- Scrambled Egg Whites with Fresh Herbs
- Whole Wheat Toast with Avocado and Tomato Slices
- Fresh Fruit Salad
- Greek Yogurt with Honey and Mixed Berries
- Assorted Freshly Squeezed Juices (Orange, Carrot, Green)
- Green Tea and Herbal Infusions

3. Classic American Breakfast:

- Scrambled Eggs with Cheddar Cheese
- Crispy Bacon and Sausage Links
- Roasted Potatoes
- Buttermilk Pancakes with Maple Syrup
- Seasonal Fresh Fruit Salad
- Assorted Breakfast Breads (Banana Bread, Zucchini Bread)
- Assorted Chilled Fruit Juices
- Regular and Decaffeinated Coffee

4. Build-Your-Own Omelet Bar:

- Fluffy Omelets made to order with a choice of Fillings (Cheese, Ham, Spinach, Mushrooms, Tomatoes, Onions, Bell Peppers)
- Hash Browns

- Sautéed Vegetables
- Freshly Baked Bread Rolls
- Seasonal Fresh Fruit Platter
- Assorted Chilled Fruit Juices
- Regular and Decaffeinated Coffee

5. Gourmet Breakfast Buffet:

- Eggs Benedict with Hollandaise Sauce
- Smoked Salmon Platter with Bagels, Cream Cheese, and Accompaniments
- Sliced Cured Meats (Prosciutto, Salami)
- Assorted Gourmet Cheeses
- Freshly Baked Croissants and Artisan Breads
- Fresh Fruit Skewers
- Assorted Freshly Squeezed Juices
- Specialty Coffees and Teas

1. Classic Deli Lunch:

- Assorted Deli Sandwiches (Turkey, Ham, Roast Beef, Vegetarian options)
- Freshly Baked Bread Rolls and Baguettes
- Lettuce, Tomato, Onion, and Pickle Tray
- Assorted Deli Meats and Cheeses
- Potato Salad or Coleslaw
- Assorted Condiments and Spreads
- Fresh Fruit Salad
- Assorted Soft Drinks and Bottled Water

2. Build-Your-Own Taco Bar:

- Seasoned Ground Beef and Shredded Chicken
- Soft Flour Tortillas and Crispy Corn Shells
- Assorted Toppings: Shredded Cheese, Lettuce, Tomatoes, Onions, Sour Cream, Guacamole, Salsa
- Mexican Rice and Refried Beans
- Tortilla Chips with Salsa and Queso Dip

- Churros for Dessert
- Iced Tea and Fruit Punch

3. Mediterranean Feast:

- Chicken Shawarma or Falafel with Pita Bread
- Tabbouleh Salad
- Hummus and Baba Ghanoush with Freshly Baked Pita Chips
- Greek Salad with Feta Cheese and Kalamata Olives
- Grilled Vegetables
- Baklava for Dessert
- Mint Lemonade and Iced Tea

4. Pasta Bar:

- Choice of Pasta (Spaghetti, Penne, Fettuccine)
- Marinara, Alfredo, and Pesto Sauces
- Grilled Chicken, Shrimp, and Sautéed Vegetables
- Garlic Bread or Breadsticks
- Caesar Salad
- Assorted Mini Cannoli for Dessert
- Assorted Soft Drinks and Bottled Water

5. Asian Fusion Lunch:

- Teriyaki Chicken or Tofu
- Beef and Broccoli Stir-Fry
- Vegetable Fried Rice
- Vegetable Spring Rolls with Sweet Chili Sauce
- Asian Slaw
- Fresh Fruit Skewers
- Green Tea and Assorted Soft Drinks

* All our menus are customized designed to fit our clients' needs, budget and tastebuds. For more information on pricing and a customized menu, please contact us. 901-502-2482

Our custom Action Stations always impress. Sit back and watch as a live Chef prepares your food to order.

Action Station 1:

- Sushi Bar: Freshly rolled sushi with a variety of fish (salmon, tuna, shrimp) and vegetarian options. Served with soy sauce, wasabi, and pickled ginger.

Action Station 2:

- Tacos and Burritos: Guests can customize their own tacos and burritos with choices of protein (chicken, beef, pork, or tofu), tortillas, rice, beans, salsa, guacamole, cheese, and toppings.

Action Station 3:

- Slider Station: Mini burgers with various toppings and condiments, including cheese, bacon, caramelized onions, and a selection of sauces. Vegetarian and vegan sliders are also available.

Action Station 4:

- Omelet Bar: A chef prepares made-to-order omelets with a variety of fillings such as diced ham, sautéed mushrooms, bell peppers, onions, spinach, cheese, and herbs.

Action Station 5:

- Paella Station: A large paella pan with a choice of traditional Spanish paella with saffron-infused rice, mixed seafood, and chorizo or a vegetarian option. The chef cooks paella in front of guests.

Action Station 6:

- Pho Station: A fragrant Vietnamese pho broth served with a selection of toppings including thinly sliced beef, chicken, bean sprouts, fresh herbs, lime wedges, and sriracha sauce. Guests can customize their own bowls.

Action Station 7:

- Wok Stir-Fry Station: A chef prepares stir-fried noodles or rice with guests' choice of proteins (chicken, shrimp, beef, or tofu) and vegetables. Various sauces and condiments are available for customization.

Action Station 8:

- Pasta Bar: Guests can choose their pasta (spaghetti, fettuccine, penne) and sauces (marinara, Alfredo, pesto). Additional toppings include grilled vegetables, meatballs, grated cheese, and fresh herbs.

Action Station 9:

- Build-Your-Own Pizza: A selection of pizza dough and sauces (tomato, pesto, white) with an array of toppings such as pepperoni, sausage, mushrooms, bell peppers, onions, olives, and cheese. Guests can have their pizzas baked in a wood-fired oven.

Action Station 10:

- Liquid Nitrogen Ice Cream: A unique dessert station where liquid nitrogen is used to freeze and create custom-made ice cream flavors. Guests can choose their base (vanilla, chocolate, or fruit) and mix-ins (cookies, nuts, candies) for a personalized frozen treat.

* All our menus are customized designed to fit our clients' needs, budget and tastebuds. For more information on pricing and a customized menu, please contact us. 901-502-2482

Weddings/Events-

Appetizers

1. Classic Bruschetta:

- Toasted baguette slices topped with fresh tomatoes, basil, garlic, and balsamic glaze.
2. Spinach and Artichoke Dip:
 - Creamy blend of spinach, artichoke hearts, cream cheese, and Parmesan, served with tortilla chips.
 3. Mini Quiche Assortment:
 - Bite-sized quiches with a variety of fillings such as bacon and cheddar, mushroom and Swiss, and spinach and feta.
 4. Caprese Skewers:
 - Skewers of cherry tomatoes, fresh mozzarella balls, and basil leaves, drizzled with balsamic reduction.
 5. Coconut Shrimp:
 - Jumbo shrimp coated in a crispy coconut breading, served with a tangy sweet chili dipping sauce.
 6. Chicken Satay:
 - Grilled marinated chicken skewers served with peanut sauce.
 7. Vegetable Spring Rolls:
 - Crispy spring rolls filled with a medley of fresh vegetables, served with a soy-ginger dipping sauce.
 8. Smoked Salmon Canapés:
 - Bite-sized toast topped with smoked salmon, cream cheese, fresh dill, and a squeeze of lemon.
 9. Stuffed Mushrooms:
 - Mushroom caps filled with a savory mixture of breadcrumbs, Parmesan cheese, garlic, and herbs.
 10. Spanakopita:
 - Traditional Greek pastry filled with spinach, feta cheese, and herbs, wrapped in flaky phyllo dough.
 11. Bacon-Wrapped Dates:
 - Sweet dates stuffed with cream cheese, wrapped in crispy bacon, and baked to perfection.
 12. Mini Meatballs:
 - Tender meatballs made with a blend of beef and pork, served with a choice of marinara or Swedish sauce.

13. Buffalo Chicken Wings:

- Crispy chicken wings tossed in a spicy buffalo sauce, served with celery sticks and blue cheese dip.

14. Gourmet Cheese Platter:

- Assortment of artisanal cheeses, including brie, aged cheddar, gouda, and blue cheese, served with crackers and grapes.

15. Bruschetta with Prosciutto and Fig:

- Toasted baguette slices topped with prosciutto, fig jam, goat cheese, and a drizzle of honey.

16. Teriyaki Beef Skewers:

- Grilled skewers of tender beef marinated in a flavorful teriyaki glaze, garnished with sesame seeds.

17. Mediterranean Hummus Platter:

- Creamy hummus served with pita bread, cucumber slices, cherry tomatoes, olives, and feta cheese.

18. Crab Cakes:

- Succulent crab cakes made with lump crab meat, breadcrumbs, and herbs, served with a zesty aioli.

19. Mini BLT Bites:

- Bite-sized toast topped with bacon, lettuce, cherry tomatoes, and a dollop of mayo.

20. Assorted Sushi Rolls:

- A selection of sushi rolls, including California rolls, spicy tuna rolls, and vegetable rolls, served with soy sauce, wasabi, and pickled ginger.

* All our menus are customized designed to fit our clients' needs, budget and tastebuds. For more information on pricing and a customized menu, please contact us. 901-502-2482

Salads

1. Classic Caesar Salad:

- Crisp romaine lettuce tossed with Caesar dressing, Parmesan cheese, and garlic croutons.

2. Caprese Salad:

- Fresh mozzarella, ripe tomatoes, and basil leaves drizzled with balsamic glaze and extra virgin olive oil.
3. Greek Salad:
 - Crisp lettuce, cucumbers, cherry tomatoes, red onions, Kalamata olives, and feta cheese, tossed in a lemon-herb dressing.
 4. Spinach and Strawberry Salad:
 - Baby spinach leaves topped with fresh strawberries, crumbled goat cheese, candied pecans, and a balsamic vinaigrette.
 5. Asian Sesame Chicken Salad:
 - Mixed greens, grilled chicken, mandarin oranges, crispy wonton strips, and sesame ginger dressing.
 6. Quinoa Salad:
 - Quinoa tossed with mixed vegetables, feta cheese, fresh herbs, and a lemon vinaigrette.
 7. Cobb Salad:
 - Chopped lettuce, grilled chicken, avocado, bacon, hard-boiled eggs, cherry tomatoes, and blue cheese, with a choice of dressing.
 8. Watermelon and Feta Salad:
 - Sweet watermelon chunks, crumbled feta cheese, mint leaves, and a drizzle of lime dressing.
 9. Mediterranean Orzo Salad:
 - Orzo pasta tossed with cherry tomatoes, cucumbers, olives, feta cheese, and a lemon-herb dressing.
 10. Roasted Beet and Goat Cheese Salad:
 - Roasted beets, mixed greens, crumbled goat cheese, candied walnuts, and a balsamic vinaigrette.
 11. Mexican Corn Salad:
 - Grilled corn kernels, black beans, red onions, cherry tomatoes, cilantro, and lime dressing.
 12. Waldorf Salad:
 - Fresh apples, celery, grapes, walnuts, and mayonnaise dressing served on a bed of lettuce.
 13. Asian Slaw:
 - Shredded cabbage, carrots, bell peppers, and sesame ginger dressing.

14. Kale and Quinoa Salad:

- Massaged kale leaves, quinoa, dried cranberries, toasted almonds, and a citrus vinaigrette.

15. Israeli Couscous Salad:

- Israeli couscous tossed with roasted vegetables, feta cheese, fresh herbs, and a lemon vinaigrette.

16. Southwest Black Bean Salad:

- Black beans, corn, bell peppers, red onions, cilantro, and lime dressing.

17. Thai Mango Salad:

- Ripe mango slices, mixed greens, cucumber, red onions, peanuts, and a spicy peanut dressing.

Chicken Options

1. Classic Chicken Options:

- Herb-Roasted Chicken Breast with Pan Jus
- Lemon Herb Grilled Chicken
- Crispy Fried Chicken
- Chicken Piccata with Capers and Lemon Butter Sauce

2. International Chicken Dishes:

- Chicken Marsala with Mushroom Sauce
- Chicken Teriyaki with Stir-Fried Vegetables
- Tandoori Chicken with Basmati Rice and Naan Bread
- Chicken Curry with Fragrant Jasmine Rice

3. Gourmet Chicken Preparations:

- Stuffed Chicken Breast with Spinach and Feta Cheese
- Bacon-Wrapped Chicken Breast with Maple Glaze
- Prosciutto-Wrapped Chicken with Mozzarella and Pesto
- Chicken Cordon Bleu with Dijon Cream Sauce

4. Grilled Chicken Entrées:

- Grilled Chicken Skewers with Bell Peppers and Onions
- BBQ Grilled Chicken Quarters
- Citrus Grilled Chicken with Mango Salsa
- Greek Lemon Garlic Chicken Kabobs

5. Chicken Pasta Dishes:

- Chicken Alfredo with Fettuccine
- Grilled Chicken Penne Primavera
- Chicken and Broccoli Stir-Fry Noodles
- Chicken Pesto Pasta with Sundried Tomatoes

6. Specialty Chicken Salads:

- Grilled Chicken Caesar Salad
- Asian Sesame Chicken Salad
- Caprese Chicken Salad with Balsamic Glaze
- Mediterranean Chicken Salad with Feta and Olives

Beef Options

1. Classic Beef Entrées:

- Herb-Crusted Roast Beef with Au Jus
- Grilled Beef Tenderloin with Red Wine Reduction
- Braised Beef Short Ribs with Mashed Potatoes
- Beef Stroganoff with Egg Noodles

2. Gourmet Steak Options:

- Grilled New York Strip Steak with Chimichurri Sauce

- Peppercorn-Crusted Filet Mignon with Port Wine Sauce
- Marinated Flank Steak with Caramelized Onions
- Ribeye Steak with Garlic Butter

3. International Beef Dishes:

- Beef Stir-Fry with Mixed Vegetables in Ginger Soy Sauce
- Beef Tacos with Salsa, Guacamole, and Sour Cream
- Mongolian Beef with Scallions and Jasmine Rice
- Beef Bulgogi with Sesame Rice and Kimchi

4. Comfort Food Beef Selections:

- Classic Beef Meatloaf with Tomato Glaze
- Beef Pot Roast with Root Vegetables
- Beef and Mushroom Shepherd's Pie
- BBQ Beef Brisket with Cornbread

5. Beef Pasta Dishes:

- Beef Bolognese with Penne Pasta
- Creamy Beef Stroganoff Pasta
- Spicy Beef Arrabbiata with Linguine
- Beef Lasagna with Layers of Cheese and Marinara Sauce

6. Beef Sliders and Sandwiches:

- Mini Beef Sliders with Cheese and Caramelized Onions
- Philly Cheesesteak Sandwiches with Sautéed Peppers and Onions
- BBQ Beef Brisket Sliders with Coleslaw
- French Dip Sandwiches with Au Jus

Pork Options

1. Roasted Pork Options:

- Herb-Roasted Pork Loin with Apple Cider Glaze
- Slow-Roasted Pulled Pork with BBQ Sauce
- Roasted Pork Tenderloin with Dijon Mustard Sauce
- Rosemary and Garlic Roasted Pork Shoulder

2. Grilled Pork Entrées:

- Grilled Pork Chops with Peach Chutney
- Teriyaki Glazed Grilled Pork Tenderloin
- Citrus-Marinated Grilled Pork Skewers

- Grilled Pork Medallions with Balsamic Reduction

3. Pork BBQ Selections:

- Hickory-Smoked BBQ Ribs with Tangy BBQ Sauce
- Pulled Pork Sliders with Coleslaw
- BBQ Pulled Pork Sandwiches with Pickles and Sauce
- BBQ Pork Spareribs with Sweet and Spicy Glaze

4. Pork Stir-Fry and Noodle Dishes:

- Sweet and Sour Pork Stir-Fry with Mixed Vegetables
- Spicy Thai Basil Pork Stir-Fry
- Pork Lo Mein with Vegetables and Soy Sauce
- Szechuan Pork Noodles with Garlic and Chili

5. Pork Schnitzel and Cutlets:

- Breaded Pork Schnitzel with Lemon Wedges
- Garlic and Herb Breaded Pork Cutlets
- Parmesan-Crusted Pork Cutlets with Marinara Sauce
- Panko-Crusted Pork Tenderloin Cutlets with Dijon Cream Sauce

6. Pork Tacos and Sliders:

- Pulled Pork Tacos with Pickled Red Onions and Cilantro
- Cuban Mojo Pork Sliders with Swiss Cheese and Dill Pickles
- Korean BBQ Pork Tacos with Kimchi and Spicy Mayo
- Hawaiian Pulled Pork Sliders with Pineapple Salsa

Seafood Options

1. Grilled Seafood Entrées:

- Grilled Salmon with Lemon Dill Sauce
- Grilled Shrimp Skewers with Garlic Butter
- Grilled Mahi-Mahi with Mango Salsa
- Grilled Sea Bass with Herb Butter

2. Seafood Pasta Dishes:

- Shrimp Scampi Pasta with Linguine
- Seafood Alfredo with Fettuccine
- Linguine with Clams in White Wine Sauce
- Spicy Cajun Seafood Pasta

3. Seared Seafood Specialties:

- Pan-Seared Scallops with Beurre Blanc Sauce

- Seared Tuna Steaks with Soy Ginger Glaze
- Seared Cod with Lemon Caper Butter
- Seared Halibut with Herb Crust

4. Seafood Paella:

- Traditional Spanish Paella with Shrimp, Mussels, Clams, and Chorizo
- Saffron-Infused Rice with Bell Peppers and Peas
- Grilled Lemon Garlic Shrimp Skewers
- Spanish Tapas and Olives Platter

5. Seafood Curry:

- Coconut Seafood Curry with Shrimp, Fish, and Mussels
- Fragrant Basmati Rice
- Naan Bread and Raita
- Mango Chutney

6. Chilled Seafood Platter:

- Chilled Shrimp Cocktail with Cocktail Sauce
- Fresh Oysters on the Half Shell with Mignonette Sauce
- Marinated Calamari Salad
- Smoked Salmon Platter with Bagels and Cream Cheese

Starch Options

1. Classic Starch Options:

- Roasted Garlic Mashed Potatoes
- Wild Rice Pilaf with Diced Vegetables
- Classic Baked Potatoes with Assorted Toppings (sour cream, chives, bacon bits, cheese)
- Creamy Parmesan Risotto

2. Pasta Dishes:

- Penne Pasta with Marinara Sauce
- Fettuccine Alfredo with Grilled Vegetables
- Baked Ziti with Ricotta and Mozzarella Cheese
- Pesto Pasta with Sun-Dried Tomatoes and Pine Nuts

3. Flavored Rice:

- Lemon Herb Rice
- Coconut Jasmine Rice
- Cilantro Lime Rice

- Saffron Rice with Peas

4. Potato Dishes:

- Herb-Roasted Potatoes with Rosemary
- Scalloped Potatoes with Gruyere Cheese
- Sweet Potato Mash with Cinnamon and Brown Sugar
- Hasselback Potatoes with Garlic and Parmesan

5. Bread and Rolls:

- Assorted Dinner Rolls (whole wheat, multigrain, and white)
- Garlic Bread Sticks with Marinara Sauce
- Focaccia Bread with Olive Oil and Balsamic Vinegar
- Mini Cornbread Muffins with Honey Butter

6. Quinoa and Grain Pilafs:

- Mediterranean Quinoa Salad with Olives, Feta, and Lemon Dressing
- Wild Rice Pilaf with Dried Cranberries and Toasted Almonds
- Couscous with Roasted Vegetables and Herbs
- Barley Salad with Roasted Butternut Squash and Balsamic Glaze

Vegetable Options

1. Roasted Vegetable Medley:

- Roasted Seasonal Vegetables (such as carrots, bell peppers, zucchini, and eggplant) with Fresh Herbs and Olive Oil
- Grilled Asparagus with Lemon Zest
- Balsamic Glazed Brussels Sprouts
- Mixed Green Salad with Cherry Tomatoes, Cucumbers, and Balsamic Vinaigrette

2. Grilled Vegetable Skewers:

- Skewers of Grilled Vegetables (such as cherry tomatoes, bell peppers, mushrooms, and red onions) with Balsamic Glaze
- Caprese Salad Skewers with Cherry Tomatoes, Mozzarella, and Basil
- Quinoa Salad with Roasted Vegetables and Lemon Dressing

3. Ratatouille:

- Traditional Ratatouille with Oven-Roasted Tomatoes, Zucchini, Eggplant, Bell Peppers, and Herbs
- Herbed Couscous with Dried Cranberries and Toasted Almonds
- Mixed Greens with Goat Cheese, Candied Pecans, and Raspberry Vinaigrette

4. Stuffed Portobello Mushrooms:

- Portobello Mushrooms stuffed with Spinach, Sun-Dried Tomatoes, and Feta Cheese
- Wild Rice Pilaf with Diced Vegetables
- Roasted Root Vegetables with Thyme

5. Vegetable Curry:

- Seasonal Vegetable Curry in a Fragrant Tomato and Coconut Milk Sauce
- Basmati Rice
- Naan Bread
- Cucumber Raita

6. Veggie Stir-Fry:

- Stir-Fried Vegetables (such as broccoli, bell peppers, snap peas, and carrots) in a Ginger Soy Sauce
- Sesame Noodles
- Asian Slaw with Ginger Dressing

Our custom Action Stations always impress. Sit back and watch as a live Chef prepares your food to order.

Action Station 1:

- Sushi Bar: Freshly rolled sushi with a variety of fish (salmon, tuna, shrimp) and vegetarian options. Served with soy sauce, wasabi, and pickled ginger.

Action Station 2:

- Tacos and Burritos: Guests can customize their own tacos and burritos with choices of protein (chicken, beef, pork, or tofu), tortillas, rice, beans, salsa, guacamole, cheese, and toppings.

Action Station 3:

- Slider Station: Mini burgers with various toppings and condiments, including cheese, bacon, caramelized onions, and a selection of sauces. Vegetarian and vegan sliders are also available.

Action Station 4:

- Omelet Bar: A chef prepares made-to-order omelets with a variety of fillings such as diced ham, sautéed mushrooms, bell peppers, onions, spinach, cheese, and herbs.

Action Station 5:

- Paella Station: A large paella pan with a choice of traditional Spanish paella with saffron-infused rice, mixed seafood, and chorizo or a vegetarian option. The chef cooks paella in front of guests.

Action Station 6:

- Pho Station: A fragrant Vietnamese pho broth served with a selection of toppings including thinly sliced beef, chicken, bean sprouts, fresh herbs, lime wedges, and sriracha sauce. Guests can customize their own bowls.

Action Station 7:

- Wok Stir-Fry Station: A chef prepares stir-fried noodles or rice with guests' choice of proteins (chicken, shrimp, beef, or tofu) and vegetables. Various sauces and condiments are available for customization.

Action Station 8:

- Pasta Bar: Guests can choose their pasta (spaghetti, fettuccine, penne) and sauces (marinara, Alfredo, pesto). Additional toppings include grilled vegetables, meatballs, grated cheese, and fresh herbs.

Action Station 9:

- Build-Your-Own Pizza: A selection of pizza dough and sauces (tomato, pesto, white) with an array of toppings such as pepperoni, sausage, mushrooms, bell peppers, onions, olives, and cheese. Guests can have their pizzas baked in a wood-fired oven.

Action Station 10:

- Liquid Nitrogen Ice Cream: A unique dessert station where liquid nitrogen is used to freeze and create custom-made ice cream flavors. Guests can choose their base (vanilla, chocolate, or fruit) and mix-ins (cookies, nuts, candies) for a personalized frozen treat.

Charcuterie and Feasting Table

The charcuterie and feasting table serve as a centerpiece of culinary delights, showcasing an abundance of flavors, textures, and colors. The table is elegantly arranged with an assortment of carefully selected items, creating a feast for both the eyes and the palate.

Cured Meats: The table boasts a wide selection of expertly cured meats, such as prosciutto, salami, Coppa, chorizo, and smoked sausages. Each slice is artfully arranged, showcasing the distinctive flavors and textures of the different cuts.

Cheese Varieties: A diverse array of cheeses is thoughtfully presented, ranging from soft and creamy to aged and crumbly. The selection may include classic choices like brie, camembert, cheddar, gouda, blue cheese, and goat cheese. Each cheese is accompanied by appropriate garnishes, such as honeycomb, fruit preserves, and candied nuts, enhancing the flavor profiles.

Accompaniments: The charcuterie and feasting table offers an assortment of carefully curated accompaniments that complement the meats and cheeses. These may include:

- **Artisan Breads and Crackers:** Freshly baked baguettes, crusty breads, and a variety of gourmet crackers provide a delicious base for enjoying the charcuterie and cheeses.
- **Olives and Pickles:** A selection of marinated olives, cornichons, pickled vegetables, and other tangy bites add a briny and vibrant touch to the table.
- **Fresh Fruits:** Slices of juicy melons, seasonal berries, grapes, and figs add a refreshing and naturally sweet element to balance the richness of the meats and cheeses.
- **Nuts and Dried Fruits:** An assortment of roasted nuts, such as almonds, walnuts, and pistachios, along with dried fruits like apricots, cranberries, and figs, provide a delightful crunchy and chewy texture.
- **Spreads and Dips:** Creamy spreads like hummus, pâté, tapenade, and flavored butter offer additional options for guests to enhance their charcuterie and cheese combinations.

Garnishes and Visual Accents: To elevate the visual appeal of the table, fresh herbs, edible flowers, and decorative elements like rustic wooden boards, slate platters, and elegant serving utensils are

strategically placed. These elements enhance the presentation and create an inviting atmosphere for guests.

Customization and Personalization: To cater to guests' preferences and dietary restrictions, it's possible to incorporate vegetarian and vegan options, gluten-free crackers or bread, and lactose-free cheese alternatives. The charcuterie and feasting table can be tailored to suit the event theme or specific flavor profiles desired.

The charcuterie and feasting table invites guests to indulge in a tantalizing culinary journey, encouraging them to explore various combinations and savor the harmonious interplay of flavors. It's a delightful and convivial option for socializing, allowing guests to gather around the table and partake in a shared culinary experience.

Private Chef Services

Weekly Private Chef Drop-Off Service

The weekly private chef drop-off service brings the expertise and culinary creations of a skilled chef directly to your doorstep. It offers the convenience of having delicious, chef-prepared meals without the need for daily cooking or grocery shopping.

Consultation and Menu Planning: The service begins with a consultation to understand your dietary preferences, specific requirements, and any allergies or restrictions. The chef will work closely with you to curate a menu that suits your tastes and preferences.

Customized Menu Selection: Based on the consultation, the private chef will design a personalized menu for the week. The menu will typically include a variety of dishes, incorporating a balance of flavors, nutrients, and culinary creativity. It may consist of breakfast, lunch, and dinner options, as well as snacks or desserts, depending on your preferences.

Fresh and High-Quality Ingredients: The private chef sources the freshest and highest-quality ingredients available to create your meals. They may select local, seasonal produce, sustainable proteins, and artisanal products to ensure optimal taste and quality.

Meal Preparation and Packaging: On the agreed-upon day, the private chef will prepare the meals in their professional kitchen. They will carefully cook, season, and assemble each dish to ensure maximum flavor and freshness. The meals are then portioned and packaged in microwave-safe containers or eco-friendly packaging for easy reheating and consumption.

Delivery and Storage Instructions: The private chef will deliver the meals to your home at a designated time. They will provide clear instructions on storage and reheating to ensure that each meal is enjoyed at its best. The meals are typically labeled with reheating instructions, ingredients, and any additional information you may need.

Menu Variety and Flexibility: The weekly private chef drop-off service offers menu variety to keep your meals interesting and diverse. The menu can be customized each week, allowing you to explore different cuisines, flavors, and ingredients. This flexibility ensures that you won't get bored with repetitive meals and allows for accommodating specific requests or dietary changes.

Enjoyment and Convenience: Throughout the week, you have the freedom to enjoy the chef-prepared meals at your own convenience. Whether it's breakfast before a busy day, a quick lunch, or a relaxing dinner at home, the meals are ready to be heated and savored whenever you desire. This service provides an excellent solution for individuals or families with busy schedules or those who want to minimize their time spent on meal preparation.

Cleaning and Packaging Removal: As part of the service, the private chef will often include cleaning and packaging removal. Once you've finished enjoying your meal, you can leave the empty containers for the chef to collect during their next visit or follow specific instructions for container disposal.

A weekly private chef drop-off service allows you to experience the expertise of a professional chef while enjoying the convenience of pre-prepared meals. It saves you time, effort, and stress associated with meal planning, grocery shopping, and cooking, allowing you to focus on other aspects of your life while still enjoying delicious and customized meals throughout the week.

Private Chef in Home Services

Imagine the luxury of having a skilled and professional chef create a bespoke culinary experience in the comfort of your own home or desired venue. With a private chef service, you have the opportunity to curate a menu that perfectly aligns with your tastes, dietary needs, and any specific theme or occasion.

Consultation and Menu Planning: The private chef begins by consulting with you to understand your culinary preferences, dietary restrictions, and desired dining experience. They take into account any allergies, cultural considerations, or special requests. Based on this information, the chef will design a customized menu proposal, presenting a variety of creative and tantalizing options.

Menu Customization and Flexibility: The private chef service offers complete flexibility in menu customization. You have the freedom to collaborate with the chef, providing input and feedback on the proposed menu. Whether you're looking for a multi-course gourmet experience, a themed dinner party, or a fusion of international cuisines, the chef will work closely with you to refine and finalize the menu.

Fresh and High-Quality Ingredients: A hallmark of private chef services is the emphasis on using the freshest and highest-quality ingredients available. The chef carefully sources seasonal produce, locally sourced meats, sustainable seafood, and artisanal products to ensure exceptional flavors and a memorable dining experience.

On-Site Culinary Expertise: On the agreed-upon date and time, the private chef arrives at the location with all the necessary ingredients, equipment, and culinary expertise. They handle all aspects of meal preparation, including cooking, plating, and presentation, while maintaining the highest standards of hygiene and professionalism.

Table Setting and Service: The private chef can also assist with table setting and decor if desired, ensuring an elegant and visually appealing dining atmosphere. If you wish, the chef can arrange for professional service staff to provide a seamless and refined dining experience, attending to your guests' needs throughout the meal.

Exceptional Dining Experience: With the private chef service, you and your guests can enjoy an unforgettable dining experience. The chef's culinary skills and creativity are showcased in every dish,

with attention to detail and a focus on harmonious flavors. Whether it's an intimate dinner for two or a gathering of friends and family, the private chef strives to exceed your expectations, creating a memorable and personalized culinary journey.

Post-Meal Clean-Up: Once the meal is complete, the private chef takes care of the clean-up, leaving your kitchen or venue as spotless as they found it. This allows you to fully relax and savor the experience without the worry of post-meal chores.

A private chef service with customized menus elevates the dining experience to new heights, providing an exclusive and tailored culinary adventure that caters specifically to your tastes and preferences.