

# Private Chef Menu

## Gold Package

*\$60 Per Person*

Hor D'oeuvre

Salad

Main Course

Specialty Drink

## Platinum Package

*\$80 Per Person*

Hor D'oeuvre

Soup/Salad

Appetizer

Main Course

Dessert

Specialty Drink

## Diamond Package

*\$140 Per Person*

Grazing Table

7 Course Meal

2 Specialty Drinks

## Brunch Package

*\$40 Per Person*

Chicken & Waffles

French Toast

Bacon & Sausage

Egg Dish

Breakfast Potatoes

Juices & Infused Water

Specialty Drink

## Picnic Package

*\$35 Per Person*

Grazing Board

Scones or Biscuits

Finger Sandwiches

Assorted Desserts

Specialty Drink

## Game Day Package

*\$45 Per Person*

Wings

Sliders

Tacos

2 Hor D'oeuvres

Fresh Fruit and Crudité

Platter

Specialty Drink

This is a unique experience for any party or event. A chef will come and cook at event location and provide a plated dining experience for client. Please email [catering@bluebirdevents.net](mailto:catering@bluebirdevents.net) for all inquiries. Cleanup included in all packages. The platinum and diamond packages include full table setups, printed menus, and tableware provided. Substitutions and special requests allowed.

# *Private Chef Menu*

## *Salad*

### **Classic Caesar**

Romaine hearts, Caesar dressing, croutons, shaved parmesan

### **Apple & Pecan**

Spring mix, honeycrisp, candied pecans, goat cheese, apple cider vinaigrette

### **Summer Berry**

Baby arugula and field greens, seasonal berries, toasted pecans, goat cheese, citrus vinaigrette

### **Garden Market Salad**

Spring mix, heirloom carrots, radish, tomato, cucumber, croutons, house dressing

### **Charred Peach & Goat Cheese**

Arugula, peach vinaigrette, charred peaches, candied pecans, goat cheese

## *Soup*

### **Mushroom Velouté**

Silky shiitake velouté, crème fraiche, herb crostini

### **Butternut Squash Bisque**

Sage, ginger, toasted pepitas

### **Chilled Spring Pea Soup**

Mint, crème fraîche

### **Fire-Roasted Tomato Bisque**

Charred tomato, carrot, toasted baguette

### **Vichyssoise**

Chilled leek & potato purée, nutmeg

### **Caramelized French Onion**

Sherry-glazed onions with melted Swiss over toasted ciabatta

# *Private Chef Menu*

## *Hor D'oeuvre*

### **Smoked Salmon Blini**

Crème fraîche, dill, lemon zest

### **Pimento Cheese Truffles**

Crushed pecans, chive

### **Spicy Crab Tapas**

Citrus chili aioli, cucumber, micro cilantro

### **Stuffed Mushrooms**

Herbed breadcrumbs, parmesan

### **Goat Cheese Puff**

Caramelized onion, thyme

### **Mini Beef Tourtières**

Spiced beef, buttery pastry

### **Cranberry Brie Bites**

Puff pastry, toasted walnut

### **Truffle Arancini**

Parmesan, white truffle oil

### **Olives & Cheese Plates**

Marinated olives, Manchego, orange zest

### **Coconut Shrimp**

Mango chutney, lime

### **Blackened Shrimp Tostadas**

Avocado mousse, lime crema

### **Bacon Jam Brussels**

Roasted sprouts, balsamic glaze

## *Appetizer*

### **Crispy Crab Balls**

Lump crab, citrus aioli

### **Polenta Bites**

Crispy polenta, Brussels, pancetta

### **Shrimp Ceviche**

Citrus, jalapeño, cilantro

### **Wild Mushroom Arancini**

Porcini, parmesan, truffle essence

### **Mini Fish Tacos**

Slaw, crema, chili-lime

### **Crispy Rice Tuna**

Spicy ahi, avocado, scallion

### **Tomato Soup & Grilled Cheese**

Roasted tomato, aged cheddar

### **Bang-Bang Shrimp**

Crispy, sweet heat, sesame

### **Smoked Salmon Cucumber Rolls**

Herbed cream cheese, dill

### **Chicken & Waffle Bites**

Buttermilk chicken, maple drizzle

### **Mac & Cheese Balls**

Aged cheddar, crisp panko

### **Shrimp & Crab Toast**

Lemon aioli, avocado mousse

# *Private Chef Menu*

## *Entrée With Pairings*

### *Poultry*

#### **Truffle Roasted Cornish Hen**

Whole-roasted Cornish hen, truffle butter, wild mushroom risotto, heirloom carrots.

#### **Seared Duck Breast à l'Orange**

Crispy-skinned duck breast, blood orange glaze, fennel purée, glazed baby turnips.

#### **Coq au Vin**

Braised chicken, pearl onions, lardons, cremini mushrooms, pomme purée.

#### **Stuffed Quail with Wild Rice & Dried Fruits**

Boneless quail, wild rice, golden raisins, pine nuts, cider glaze.

#### **Butter-Poached Chicken Roulade**

Spinach, sun-dried tomato, goat cheese, beurre blanc.

#### **Crispy Chicken Thighs with Tarragon Cream**

Pan-seared chicken thighs, tarragon-mustard cream, roasted asparagus, pommes Anna.

#### **Roast Poussin with Shallots**

Whole baby chicken, rosemary, shallots, verjus reduction.

### *Red Meats*

#### **Filet Mignon au Poivre**

Center-cut beef tenderloin, cognac peppercorn cream, pomme purée, haricots verts.

#### **Rosemary Garlic Lamb Chops**

Frenched lamb chops, wild mushroom risotto, balsamic reduction.

#### **Short Rib Bourguignon**

Braised beef short rib, red wine demi-glace, root vegetable medley, truffle mashed potatoes.

#### **Moroccan Spiced Lamb Shoulder**

Slow-roasted lamb, apricot glaze, saffron couscous, spiced yogurt.

# *Private Chef Menu*

## **Argentine Chimichurri Skirt Steak**

Grilled skirt steak, roasted corn & pepper relish, chimichurri, yucca purée.

## **Charred Ribeye with Bone Marrow Butter**

Dry-aged ribeye, herb bone marrow butter, crispy fingerlings, charred broccolini.

## **Barolo-Braised Oxtail Ragu**

Oxtail, Barolo wine, pappardelle.

## **Grilled Elk Loin with Blackberry Jus**

Lean elk medallions, roasted beets, baby kale, blackberry wine reduction.

## **Seared Bison Striploin**

Medium-rare bison strip, charred corn purée, wild rice pilaf, smoked tomato chutney.

## **Miso-Glazed Pork Tenderloin**

Sous vide pork tenderloin, white miso glaze, roasted carrots, ginger-parsnip purée.

## **Crispy Pork Belly with Apple Gastrique**

Slow-roasted pork belly, cider-apple reduction, celery root mash, pickled shallots.

## **Kurobuta Pork Chop with Fig Balsamic**

Thick-cut heritage pork chop, fig-balsamic reduction, truffled sweet potato purée.

## *Fish & Seafood*

### **Pan-Seared Scallops with Cauliflower Velouté**

Day-boat scallops, creamy cauliflower purée, brown butter crumb.

### **Lobster Thermidor Moderne**

Butter-poached lobster tail, brandy Dijon cream, gruyère crust and saffron potatoes.

### **Miso-Glazed Black Cod**

Alaskan black cod, miso-mirin glaze, forbidden rice, ginger bok choy.

### **Butter-Poached Halibut with Pea Purée**

Atlantic halibut, lemon-thyme butter, English pea purée, crispy prosciutto crumble.

### **Seared Ahi Tuna with Ponzu Reduction**

# *Private Chef Menu*

Sesame-crusted tuna, avocado mousse, watermelon radish, sticky rice cake.

## **Lump Crab Cakes with Meyer Lemon Aioli**

Pan-seared crab cakes, meyer lemon aioli, frisée, watermelon radish salad.

## **Crab-Stuffed Portobello Caps**

Portobello mushroom, lump crab, crème fraîche, breadcrumbs.

## **Shrimp Scampi with Lemon Gremolata**

Sautéed colossal shrimp, garlic white wine sauce, linguine, lemon gremolata.

## **Shrimp & Grits with Aged Cheddar & Tasso Gravy**

Southern-style stone-ground grits, sautéed shrimp, smoked tasso gravy, and scallions.

## *Pasta*

### **Mushroom Truffle Tagliatelle**

Wild mushrooms, garlic, shallots, black truffle cream sauce, tagliatelle.

### **Linguine alla Vongole**

Clams, white wine-garlic sauce, chili flakes, Italian parsley, linguine.

### **Squid Ink Spaghetti with Shrimp & Calabrian Chili**

Squid ink pasta, garlic, white wine, shrimp, Calabrian chili, and lemon zest.

### **Crab Spaghetti Limone**

Lump crab, lemon zest, butter, and garlic.

### **Seared Scallops with Fennel & Tagliatelle**

Tagliatelle, sautéed fennel, garlic cream, and seared scallops.

### **Lemon Ricotta Fettuccine with Roasted Zucchini**

Fettuccine, lemon ricotta sauce, roasted zucchini ribbons, basil.

# *Private Chef Menu*

## *Vegetarian/Vegan*

### **Charred Cauliflower Steak with Harissa Romesco** *(Vegan)*

Cauliflower, smoky romesco, crispy chickpeas, preserved lemon.

### **Wild Mushroom Bourguignon** *(Vegan)*

Port-braised mushrooms, pearl onions, carrots, fingerlings in red wine reduction.

### **Butternut Squash Risotto with Sage & Pepitas** *(Vegan)*

Creamy squash risotto, crispy sage, toasted pepitas.

### **Goat Cheese Polenta with Roasted Mushrooms** *(Vegetarian)*

Soft herbed polenta, sautéed mushrooms, red wine shallots.

### **Ricotta-Stuffed Sweet Peppers with Basil Pesto** *(Vegetarian)*

Roasted mini peppers, lemon ricotta, basil-almond pesto.

# *Private Chef Menu*

## *Desserts*

**Salted Caramel Panna Cotta**  
Creamy, rich, lightly salted

**Miso Caramel Cheesecake**  
Savory-sweet, creamy balance

**Lemon Olive Oil Cake**  
Bright, tender, glazed citrus

**Espresso Chocolate Tart**  
Bittersweet, shortbread crust

**Strawberries & Mascarpone Cream**  
Fresh, whipped, lightly sweet

**Sticky Toffee Pudding**  
Date sponge, toffee sauce

**Pistachio Rose Shortbread**  
Floral, nutty, delicate crunch

**Pumpkin Chai Cheesecake**  
Spiced, smooth, autumn-inspired

**Tiramisu in a Jar**  
Classic, creamy, espresso-soaked

**Spiced Poached Pears**  
Red wine, clove, cinnamon

**Vanilla Bean Crème Brûlée**  
Torched sugar, silky custard

**Chocolate Lava Cake**  
Molten center, warm ganache

**Butterscotch Pot de Crème**  
Velvety, deep caramel notes

**Pear and Almond Tart**  
Frangipane, poached pear

**Mini Apple Galette**  
Flaky pastry, cinnamon apple

**Raspberry Lemon Bars**  
Bright citrus, tart berries

**Dark Chocolate Mousse**  
Silky, rich, deeply flavored

**Coconut Mango Verrine**  
Layered tropical cream

**Basil Berry Pavlova**  
Crisp meringue, whipped cream, herbs

**Flourless Chocolate Cake**  
Dense, dark, naturally gluten-free

# *Private Chef Menu*

## **Signature Mocktail Menu**

### **Cucumber Mint Elixir**

Pressed cucumber juice, lime, mint syrup, soda water

### **Citrus Rose Cooler**

Fresh orange, lemon & grapefruit juice, rose water, splash of tonic

### **Smoked Vanilla Chai Fizz**

Chilled chai tea, vanilla bean syrup, oat milk foam, dash of cinnamon, soda finish

### **Berry Basil Bramble**

Muddled blackberries & blueberries, basil, lemon juice, honey syrup, crushed ice

### **Lavender Lemon Sparkler**

Fresh lemon juice, lavender syrup, soda water

### **Tropical Sunset Tonic**

Mango purée, passion fruit juice, lime, tonic water

### **Apple Sage Shrub**

Green apple juice, house-made sage shrub, splash of sparkling cider

### **Ginger Pear Sparkle**

Pear purée, ginger syrup, lemon, sparkling water

### **Espresso Date Cream**

Cold brew espresso, date syrup, almond milk, dash of cardamom

### **Watermelon Rose Agua Fresca**

Fresh watermelon juice, rose water, lime juice, agave

# *Private Chef Menu*

## **Signature Cocktail Menu**

### **Citrus Thyme Spritz**

Vodka, elderflower liqueur, fresh lemon juice, thyme simple syrup, sparkling water

### **Smoked Old Fashioned**

Bourbon, demerara syrup, Angostura bitters, orange peel, smoked cherrywood

### **Garden Gin Fizz**

Gin, cucumber juice, mint, lime, rosemary syrup, soda

### **Spiced Pear Margarita**

Reposado tequila, pear purée, lime juice, spiced agave syrup, cinnamon salt rim

### **Champagne Hibiscus Royale**

Champagne, hibiscus liqueur, lemon zest

### **Lavender Honey Collins**

Gin, fresh lemon juice, lavender honey syrup, soda water

### **Blackberry Sage Smash**

Bourbon, muddled blackberries, sage, lemon juice, simple syrup

### **Espresso Amaro Martini**

Vodka, espresso, amaro, coffee liqueur, dash of vanilla extract

### **Tropical Basil Daiquiri**

White rum, pineapple juice, lime juice, basil syrup

### **Fig & Balsamic Negroni**

Gin, sweet vermouth, Campari, fig-infused balsamic reduction