

Personal Chef Menu

Gold Package

\$35 Per Person

Hor D'oeuvre

Salad

Poultry or Pasta Main
Course

One Carb Side

One Vegetable Side

Specialty Drink

Platinum Package

\$65 Per Person

Hor D'oeuvre

Soup/Salad

Appetizer

Main Course

One Carb Side

One Vegetable Side

Dessert

Specialty Drink

Diamond Package

\$120 Per Person

Grazing Table

7 Course Meal

2 Specialty Drinks

Brunch Package

\$35 Per Person

Chicken and Waffles

French Toast

Bacon and Sausage

Quiche, Frittata, or
Omelets your way

Breakfast Potatoes

Juices & Infused Water

Specialty Drink

Picnic Package

\$40 Per Person

Grazing Board

Scones or Biscuits

Finger Sandwiches

Assorted Desserts

2 Specialty Drinks

Game Day Package

\$45 Per Person

Wings (3 Flavors)

Sliders (2 types)

Shrimp Tacos

Bacon Jalapeno Poppers

Spinach Artichoke Phyllo
Cups

Fresh Fruit and Crudité
Platter

Specialty Drink

This is a unique experience for any party or event. A personal chef will come and cook at event location and provided a plated dining experience for client. Please email baking@bluebirdevents.net for all inquiries. Cleanup Included in all packages except game day package. The platinum and diamond packages include full table setups, printed menus, all dishes and cutlery provided. Substitutions allowed.

Personal Chef Menu

Salads

Classic Caesar

Chopped Romaine, Fresh Croutons, Shaved Parmesan, and Caesar Dressing

Apple Pecan

Spring Mix, Honeycrisp Apples, Candied Pecans, Fresh Mozzarella, and a Citrus Vinaigrette

Summer Berry

Spring Mix, Mixed Berries, Pecans, Goat Cheese, and a Citrus Vinaigrette

Garden

Iceberg/Spring Mix, Carrots, Radishes, Tomatoes, Cucumbers, Fresh Croutons, scratch made Ranch

Soups

Spanish Gazpacho

Tomato base, earthy, served cold

Coconut Curry Lentil

Light creamy & refreshing

Tomato Basil

Creamy & rich, served with garlic toast

Mushroom Velouté

Earthy & refreshing

Sweet Corn

Sweet & spicy

Personal Chef Menu

Hor D'oeuvres

Smoked Salmon Blini

Falafel

Beef Tourtieres

Olives and Cheese

Spicy Crab Tapas

Tuscan Truffles

Goat Cheese and Onion Puff Pastry

Appetizers

Crispy Crab Balls

Mozzarella Arancini

Blackened Shrimp Tostadas

Shrimp Ceviche

Crispy Rice Tuna

Fried Chicken Bites

Smoked Salmon Cucumber Rolls

Fish Tacos

Bang Bang Shrimp

Personal Chef Menu

Entrees

Poultry

Chicken Saltimbocca

Chicken Marsala

Chicken Parmesan

Buttermilk Fried Chicken

Cornish Game Hen

Coq Au Vin

Meat

Choice of Filet Mignon | Ribeye | NY Strip

Red Wine Reduction Sauce | Peppercorn | White Wine Butter

Beef Bourguignon

Braised Beef or Pork Short Ribs

Berkshire Pork Chops

Pan Seared Veal Chops

Roasted Duck Breast

Duck Confit

Lamb Chops

Personal Chef Menu

Fish & Seafood

Lobster Mac and Cheese

Honey Garlic Salmon

Crab Cakes

Seared Scallops in Pernod Sauce

Seafood Pasta

Shrimp, scallops, clams, mussels

Pasta

Cacio E Pepe

Rigatoni Al La Vodka

Carbonara

Mushroom & Black Pepper

Pesto Linguini

Vegetarian/Vegan

Ratatouille

Portobello Steaks with Avocado Chimichurri

Spicy Sesame Garlic Tofu

Personal Chef Menu

Sides

Vegetables

Garlic Broccolini

Roasted Brussel Sprouts

Roasted Garlic Parmesan Asparagus

Glazed Carrots

Sauteed French Green Beans Almondine

Carbs

Crème Fresh Mashed Potatoes

Pomme Frites

Gratin Savoyard

Creamy Polenta

Risotto

Steakhouse Mac & Cheese

Wild Rice Stuffed Squash

Classic Rice Pilaf

Southern Style Cornbread

Personal Chef Menu

Desserts

Cobbler

Peach, Blueberry, or Blackberry served with ice cream

Cast Iron Chocolate Chip Cookies

Served warm in a cast iron skillet with ice cream

Banana Foster

Strawberry Trifle

Chocolate Mousse

Panna Cotta

Crème Brulée

Tiramisu

Chocolate Souffle

Cheesecake

Cake

Chocolate Salted Caramel, Carrot, Olive Oil & Lemon, Strawberries & Cream
Sponge

Personal Chef Menu

Specialty Drinks

White Sangria

White Wine, White Cranberry Juice, Vodka, White Grape Juice

Peach Bellini

Prosecco, Peach Puree

French 75

Gin, Lemon Juice, Simple Syrup, Champagne

Moscow Mule

Vodka, Lime Juice, Ginger Beer

White Winter Cosmopolitan

White Cranberry Juice, Lime Juice, Cointreau

Sidecar

Cognac, Orange Liquor, Lemon Juice

Raspberry Martini

Vodka, Elderflower Liquor, Raspberries, Lemon, Mint

Grapefruit Martini

Grapefruit Vodka, Elderflower Liquor, Grapefruit Juice, Champagne

Classic Mojito

Rum, Mint, Lime Juice, Club Soda

Irish Coffee

Irish Whiskey, Coffee