

Personal Chef Menu 2024

Gold Package

\$50 Per Person

Hor D'oeuvre

Salad

Poultry or Pasta Main
Course

One Carb Side

One Vegetable Side

Specialty Drink

Platinum Package

\$75 Per Person

Hor D'oeuvre

Soup/Salad

Appetizer

Main Course

One Carb Side

One Vegetable Side

Dessert

Specialty Drink

Diamond Package

\$130 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 chef will come and cook at event location and provide a plated dining experience for client. Please email 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.

Personal Chef Menu 2024

Salads

Classic Caesar

Chopped Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Apple Pecan

Spring Mix, Honeycrisp Apples, Candied Pecans, Goat Cheese, Vinaigrette

Summer Berry

Arugula, Mixed Berries, Pecans, Goat Cheese, and a Citrus Vinaigrette

Garden

Spring Mix, Carrots, Radish, Tomato, Cucumber, Croutons, Dressing

Grilled Peach

Arugula, Goat Cheese, Candied Pecans, Grilled Peaches, Peach Vinaigrette

Soups

Mushroom Velouté

Shiitake, Crème Fraiche, Crostini

Tomato Bisque

Fire-Roasted Tomato, Carrot, Toasted Baguette

Butternut Squash

Sage, Rosemary, Ginger, Toasted Pepitas

Vichyssoise

Leek, Potato, Nutmeg, served chilled

Spring Pea

Mint, Crème Fraiche

French Onion

Sherry, Swiss, Provolone, Ciabatta

Personal Chef Menu 2024

Hor D'oeuvres

Smoked Salmon Blini	Cranberry Brie Bites
Beef Tourtieres	Olives and Cheese
Spicy Crab Tapas	Stuffed Mushrooms
Tuscan Truffles	Pimento Cheese Balls
Goat Cheese and Onion Puff Pastry	Blackened Shrimp Tostadas
Coconut Shrimp with Mango Chutney	Bacon Jam Brussel Sprouts

Appetizers

Crispy Crab Balls	Tomato Soup with mini-Grilled Cheese
Wild Mushroom Arancini	Chicken & Waffle Bites
Shrimp Ceviche	Smoked Salmon Cucumber Rolls
Crispy Rice Tuna	Mac & Cheese Balls
Fish Tacos	Polenta Bites with Brussel Sprouts &
Bang-Bang Shrimp	Pancetta

Entrées

Poultry

Chicken Saltimbocca	Chicken Florentine
Chicken Marsala	Chicken Piccata
Chicken Parmesan	Tuscan Chicken
Grilled Herb Chicken	Cornish Game Hen
Buttermilk Fried Chicken	Coq Au Vin
Duck Confit	Roasted Duck Breast

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Red Meats

Filet Mignon

Ribeye

NY Strip

Beef Bourguignon

Pork Short Ribs

Berkshire Pork Chops

Pan Seared Veal Chops

Beef Wellington

Prime Rib

Braised Beef Short Ribs

Baby Back Ribs

Pork Roulade

Herb Crusted Pork Tenderloin

Lamb Chops

Fish & Seafood

Lobster Mac & Cheese

Honey Garlic Salmon

Seared Scallops in Pernod Sauce

Cajun Seafood Pasta

Crab Cakes

Salmon

Shrimp & Grits

Halibut in a Citrus Beurre Blanc

Pasta

Cacio e Pepe

Penne al la Vodka

Classic Carbonara

Wild Mushroom Gnocchi

Pesto Linguini

Mushroom & Black Pepper Bucatini

Vegetarian/Vegan

Portobello Steaks with Avocado Chimichurri

Spicy Sesame Garlic Tofu

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Sides

Vegetables

Garlic Broccolini
Roasted Brussel Sprouts
Grilled Asparagus
Glazed Carrots
Green Beans Almondine

Sautéed Squash & Zucchini
Roasted Honey Butter Corn
Honey Glazed Sweet Potatoes
Butternut Squash
Creamed Spinach with Shallots

Carbs

Mashed Potatoes
Gratin Savoyard
Creamy Polenta
Classic Rice Pilaf
Southern Style Cornbread

Parmesan Risotto
Mac & Cheese
Lemon Asparagus Couscous
Fingerling Potatoes
Orzo Primavera

Desserts

Fruit Cobbler
Banana Foster
Strawberry & Cream Trifle
Chocolate Mousse
Mixed Berry Panna Cotta
Salted Caramel Crème Brûlée
Bourbon Caramel Bread Pudding

Classic Tiramisu
Red Wine Poached Pears
Key Lime Cheesecake
Mango, White Chocolate,
Coconut-Entrement
Passion Fruit Tart
Triple Chocolate Parfait

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Mocktails

Cucumber Mint

Mint, Cucumber, Lime, Simple Syrup, Club Soda

Faux-jito

Mint, Lime, Agave, Club Soda

Roseberry Mule

Rosemary, Blackberry, Agave, Lime, Ginger Beer

Cranberry Maple Rosemary

Cranberry Juice, Maple, Rosemary, Allspice

Pomegranate Spritzer

Pomegranate Juice, Rosemary Syrup, Lime Juice, Club Soda

Strawberry Julep

Strawberry, Mint Simple Syrup, Lemonade, Club Soda

Raspberry Mint Limeade

Mint, Raspberry, Lime, Club Soda

Pineapple Grapefruit Yuzu

Salted Rim, Lime, Pineapple, Grapefruit, Yuzu, Agave, Sparkling Juice, Mint

Spiced Mango

Mint, Mango, Ginger Beer

Elderberry Tonic

Orange Juice, Lemon Juice, Turmeric, Elderberry Syrup, Club Soda

Personal Chef Menu 2024

Alcoholic

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

Whiskey, Coffee