

WORLD KITCHEN

Private Chef Services

Sample Menu Ideas

(Chef David's Menu Brainstorming & Things We Have Done By Category)
This List Is In The Works-Stay Tuned For Updates Please.

Snacks

Chips, Salsa, & Guacamole
Kettle Chips & French Onion Dip
Bowl Of Warm Organic Popcorn or Homemade Chex Mix

Soups

Butternut Squash, Sweet Onions, Fresh Thyme, Roasted Garlic,
Wildé Mushroom Soup, Porcini Fresh Thyme

Salads

Ranui Gardens Field Greens, When In Season, Tarragon Vinaigrette
Organic Field Greens, Classic Vinaigrette
Tomatoes On The Vine, Fresh Mozzarella, Thai Basil, EVOO, Cracked Pepper
Bushel Of Apples, Pickled Apples, Watercress, Roasted Spiced Walnuts, Cider Vinaigrette
Roasted Red Peppers, Montrachet, Fresh Basil, Sweet Onions, Balsamic Vinaigrette
Beet Salad, Red, Golden, Chiogga, Tarragon Vinaigrette, Crème Fraiche
The Iceberg Wedge, Cider Cured Bacon, Sweet Onion, Gorgonzola Dolce
Chopped Salad, With The Works

Sandwiches

Curries

New England Lobster, Thai Green Curry, Vermouth, Thai Basil, Kaffir Lime Leaf
Moulard Duck Leg, Thai Red Curry, Cognac, Coriander
Rocky Mountain Lamb, Massamon Curry, Thai Basil, Black & Green Cardamom
Asian Eggplant, Thai Yellow Curry
My Mom's Madras Curry With Shrimp

Handcrafted Fresh Pasta & Ravioli

Cast Iron or Dutch Oven Baked Pastas

Global Noodles

Risotto

(Learned My Risotto Technique While In Florence, Italy)
Porcini Risotto or Wildé Mushroom Risotto
North Atlantic Lobster Risotto, Pernod
Parmigiano Reggiano, Aged Five Years
Saffron Risotto

Planning, Shopping, Organization, Preparation, Cooking, Serving, and Kitchen Clean Up.
Menu items & ingredients subject to change based on quality, availability, and forces of nature.