

WORLD KITCHEN

Private Chef Services

Event

Birthday Party

Theme

Fall Harvest

Sample Menu

Champagne & Charcuterie

(Living Room)

Charcuterie & World Kitchen Pickles

Plated Dinner

(Dining Room)

Mini New England Lobster Shack Roll, Brioche

Maine Bristol Scallops, Baked In The Shell, Mortar & Pestle Fisherman's Sauce

Cauldron of Pernod Pot Au Feu, Black Mussels, Tarragon

Fall Harvest Cast Iron Skillet Roast of Gourds, Spuds, Tubers, Funghi, Chestnuts

Clementine Tangerines, Shaved Fennel, Tangerine Ice

Chicken Fried Venison, Granny Smith Pickled Apples, Mulling Spice Cider Sauce

Wild Utah Elk Meatballs, Porcini Mushroom Sauce, Mushroom Strudel, Fresh Thyme

Wine Bar Ranch Braised Beef ShortRib, Cassoulet Verte, Mirepoix, Aromatics, Crispy Maitake

Cheese & Dessert

(By The FirePlace)

Formaggio

Formaggio Guffanti, Natural Accompaniments

Study Of Chocolate

Crispy, Poppy, Melty, Powdery, Freezy

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