

WORLD KITCHEN

Private Chef Services

Event

Corporate Executive Dinner

Theme

Summer Harvest Menu

Sample Menu

Hors d'oeuvres

(On The Deck)

Charcuterie

Creminelli Salami, Natural Accompaniments, HomeMade Vinegar Pickles, Mustards & Preserves

Early Summer Tasting

(At The Dining Room Table)

ToyBox Tomatoes, Aromatics, Shaved Fennel

Pickling Spice Cured Salmon Belly Tartare, Aromatics, Flatbread

Wildé Mushroom Chowder, Fresh Morels, Mirepoix, Yukon Potato Dumpling

Maple MustardSeed Utah Red Trout, Cornmeal Crust, Ragout of Farmers Market Vegetables

Watermelon Squared, Watermelon Radishes, Copper Moose Lettuces, Tarragon Vinaigrette

Rocky Mountain Lamb Porterhouse, White Corn Pudding, Utah Montmorency Cherry Chutney

Chocolate, Chocolate, Chocolate

A Selection Of Chocolate Things, Crispy, Crunchy, Warm, Melty, Poppy, & Powdery!

Featuring Millcreek Cacao Roasters

Dinner Served With Old Fashioned Buttermilk Biscuits

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