

In Home Menu Examples

For all in-homes chef events, our team will work closely with you to customize the perfect menu for your event. These are just some examples of past menus we have done for clients.

In-Home Breakfast

Made to order Omelets

Made to order French Toast and Pancakes

Breakfast Pastries and Artisanal Toast

Housemade Jams, Nut-butters and Flavored Butters

Freshly Pressed Juices

Seasonal Cut Fruit

Breakfast Meats

Frittatas (Vegetable and Breakfast Meats)

Rustic Crispy Hash Browns

In home Dinner

FIRST COURSE IDEAS:

Caviar Service

Roasted Carrot Salad w/greek yogurt, Thai basil vinaigrette

Fermented Homemade Pickled Vegetables (Fermented w/probiotics)
Asparagus, Carrots, zucchini

Artichoke and Strawberry panzanella salad w/fresh mozzarella
toss in a aged balsamic and extra virgin olive oil, sprinkled
with fleur de sel

Grilled Caesar Salad with aged shaved Parmesan, robust cashew
guajillo caesar dressing (steak or chicken added)

Seared Crunchy tuna with blueberries, snap peas, arugula & pea
shoots, tossed in a ginger miso galangal dressing

Shaved grilled Fennel, oranges, grapefruit, lemon, dill, arugula
in chimichurri vinaigrette

Tomato, Fennel, cucumber, olives, feta, dill toss in a citrus
champagne vinaigrette

Seared Black Sesame Ahi Tuna, mango salad, pickled cucumbers,
mustard aioli

Golden and Red Beet Vegan Herb Nut Cheese Stack, marinated sear
filet bites

Butternut Squash Soup with Eggplant Pure, Cashew Cream - pepita
seed

Heirloom Tomato Gazpacho with pesto creme fraiche

SECOND COURSE IDEAS:

Cedar Plank Salmon, piquant pimento clover honey puree, with
crispy herb miso potatoes and lemon parmesan asparagus

Lemon Miso Chilean Sea-bass with Basil Chanterelle Mushroom
Risotto, Braised charred Garlic greens

Potato Chip Encrusted Scallops, Cashew Cream Cauliflower
Truffle Puree, crispy charred grilled asparagus, and sorrels
mushroom, sprinkled with black salt, piquant pimento clover
honey puree

BBQ Guava Ahi Tuna, Kumquat Mango Salsa, Black ponzu rice

Summer Risotto with Summer peas, morels, asparagus, light fresh
ricotta

Guajillo Pepper Ancho Coffee Rub Filet, Garlic Root Mash,
truffle butter Haricot Vert

Honey miso Halibut or Sea-bass, Sage Mushroom Risotto, Panko
Asparagus, Herb Aioli Sauce

Petite Filets, Crispy Scalloped Potatoes, Crispy Spring
Vegetables, Herb Basil Cashew Sauce, Truffle Oil

Frutti di Mare with house made linguini

Lobster Risotto

THIRD COURSE:

Chocolate Tart with Vanilla Bean Gelato

Truffles

Mocha Vanilla Cheesecake

Apricot and Basil Shortbread Tartlets

Cappuccino Soufflés

Chocolate Peanut Butter Tart

Sorbet with Cookies