

# Table 301

CATERING

## TABLE 301 PRIVATE CHEF DINNER

### PRIVATE IN-HOME CHEF DINNER

*(\$65 pp for 3 courses; \$75 pp for 4 courses)*

Host a gourmet dinner in the comfort of your home. Private Chef Dinners include a multi-course menu prepared in your home by one of our talented Table 301 Catering chefs. These dinners are recommended for 8-12 guests.

*\*Wines can be paired with the menu for an additional price.*

### STARTERS

*(choose ONE for Three-Course dinner; TWO for Four-Course dinner)*

#### SUMMER SALAD

*Shaved Carrot Marcana Almond, Radish, Watermelon, Gorgonzola, Sherry Vinaigrette*

#### ROASTED CORN SOUP

*Corn-Cob Parmesan Broth, Rainbow Carrots, Spring Beans*

#### CAESAR SALAD

*Grilled Romaine and Radicchio, Charred Tomatoes, Marinated Anchovies, Crispy Capers, Caesar Dressing*

#### SALADE LYONNAISE

*Frisee, Baby Arugula, Bacon Lardon, Poached Egg, Pickled Red Onion, Dijon Vinaigrette*

#### FRENCH ONION SOUP

*Gruyere, Crouton*

#### CHEF'S SEASONAL SHRIMP AND GRITS

#### CHEF'S PREPARATION OF SEARED SEA SCALLOPS

### ENTREES

*(select ONE)*

#### GRILLED STEAK

*Truffle Whipped Potatoes, Roasted Carrots, Broccolini, Mushroom Demi*

*\*Substitute Fish Alternative for this menu - (Mahi Mahi, Swordfish, or Tuna Steaks)*

#### BRAISED BONELESS BEEF SHORT RIBS

*Caramelized Potato Gnocchi, Corn Puree, Roasted Vegetables, Chef's BBQ Glaze, Crispy Onions*

**SEARED DUCK BREAST**

*Mascarpone Polenta Cake, Thin Green Beans, Radish, Savage Cherry Gastrique*

**GRILLED SALMON**

*Kale Pesto Risotto, Exotic Mushrooms*

**CREOLE PORK TENDERLOIN**

*Adluh Mills Grits, Wilted Summer Greens, Roasted Cauliflower, Grilled Carrots, Red Eye Gravy*

**MARINATED OVEN ROASTED BEEF TENDERLOIN**

*Roasted Fingerling Potatoes, Haricots Vert and Carrots, Brandied Peppercorn Sauce*

---

**DESSERTS**

---

*(select ONE)*

**STRAWBERRY SHORTCAKE**

*Lemon Scone, Chantilly Cream*

**CHOCOLATE CARAMEL CUSTARD BAR**

*Caramel Popcorn, Peanut Brittle, Chocolate Powder*

**RASPBERRY SWIRL CHEESECAKE**

*Dark Chocolate Sauce, White Chocolate Crumb*

**RUM CAKE, SPICED CREAM CHEESE**

*Candied Pecans, Banana Rum Compote*