

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)

WINTER GREENS SALAD

Roasted Pumpkin, Spiced Pecans, Radish, Pomegranate Vinaigrette

ROASTED BUTTERNUT SQUASH BISQUE

Pepitas, Chive Oil, Crème Fraiche

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

BRAISED OSSO BUCCO

Mustard Green 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)

STICKY TOFFEE PUDDING

Orange Caramel, Biscotti

CHOCOLATE CARAMEL CUSTARD BAR

Caramel Popcorn, Peanut Brittle, Chocolate Powder

PUMPKIN CHEESECAKE

Orange Cranberry Chutney, White Chocolate Cranberry Ginger Crumb

PORT WINE POACHED PEARS

Citrus, Whipped Ricotta, Shortbread