



Personal chef Packages 2022

3 course plated dinner @ \$55pp

Course 1: soup or salad
Course 2: entrée
Course 3: dessert

5 course tasting \$75pp

Course 1: Amuse
Course 2: salad or soup
Course 3: pasta dish/or seafood
Course 4: entrée
Course 5: dessert

7 course tasting \$95pp

Course 1: Amuse
Course 2: salad
Course 3: soup
Course 4: pasta
Course 5: protein dish
Course 6: shellfish or fish dish
Course 7: dessert

Add wine, beer, or both pairing @ \$40pp
includes 3hr open bar plus specialty wines
and beers for tastings

Add wine, beer, or both pairing @ \$50pp
includes 3hr open bar plus specialty wine and
beers for tastings

Additional information

Chef will work with party to personalize every menu. We be sure to include options for dietary needs and allergies

Grazing tables display also available for \$15 per person

Appetizers can be added on separately to any package

**tax, fees, and gratuity not included in per person price