



# Private Chef Experience

925 TRUMAN AVENUE, KEY WEST | [INFO@GREATEVENTSCATERING.COM](mailto:INFO@GREATEVENTSCATERING.COM) | 305.294.2252

# Private Chef Experience

Groups of 2-20

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## SMALL BITES (choose three)

- coconut shrimp with citrus habanero marmalade
- wild mushroom and goat cheese profiteroles
- cocktail shrimp shooters (GF)
- creamy spinach and artichoke bites
- lobster “smoked gouda mac and cheese” bites
- mini bbq’d pork sliders with mojo onions and white cheddar cheese served on a pretzel bun
- bacon wrapped scallops with citrus agave (GF)
- tenderloin of beef biscuit sandwich with béarnaise and oven dried tomatoes
- blackened shrimp guacamole bites

## SALAD COURSE (choose one)

- spinach salad, avocados, blueberries, dried cherries, creamy goat cheese vinaigrette
- mixed green salad, fresh strawberries, heirloom tomatoes, praline, gorgonzola cheese, chipotle infused balsamic glaze
- little gems salad, goat gouda strands, nectarines, avocado green goddess
- garden caesar salad, parmesan crisps, tri colored cherry tomatoes, creamy lemon pepper caesar dressing
- boston lettuce salad, red wine vinaigrette, corn nuts, strawberries, manchego cheese
- arugula fennel and fig salad, shaved parmesan cheese, marcona almonds, burrata cheese, toasted garlic vinaigrette

## ENTREE COURSE

- grilled local catch, classic risotto, marinated artichoke salad, lemon tomato vinaigrette
- seared local catch, lyonnaise potatoes, roasted petit vegetables, sherry brown butter
- prosciutto wrapped chicken breast, fingerling potato salad, roasted tomato chutney
- seared grouper, butternut squash spatzal, lobster bites, basil nage
- 7 spiced tuna pomegranate gastric, mojo fennel, parmesan polenta
- smoked beef tenderloin, wild mushroom risotto, seasonal vegetables
- spanish style seafood paella, salsa verde, saffron infused dirty rice

## DESSERT COURSE

- sticky toffee pudding
- turtle cheesecake stuffed sopapilla, milk chocolate caramel
- carrot cake whoopie pies, cream cheese frosting
- beignets, vanilla anglaise, fresh berries
- special dark stuffed red velvet cake, amaretto cherry glaze
- lemon ricotta cake, ginger blueberry compote, mascarpone mousse
- baba rum cake, coconut custard, roasted pineapples, guava syrup
- warm apple cake, brown sugar caramel

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PRICING BASED ON FINAL SELECTION

PRIVATE CHEF & STAFFING FEES TO APPLY

ALL PRICES ARE SUBJECT TO 7.5% TAX AND 22% SERVICE FEE | DELIVERY FEES MAY APPLY

ADDITIONAL COURSES AND ITEMS AVAILABLE

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