CHEF PRISCILLA CATERING

CHEF'S PRIVATE DINING EXPERIENCE

MENU

PRIVATE DINNER 2

Package for 2 -
Drop Off-$395+Tax
Catered-$450+Tax

This dinner includes the choice for each guest 1 appetizer, 1 soup or salad ,1 entree and 2 sides, 1 dessert and 1 complimentary bottle of wine

THE PRIVATE DINNER PARTY

Package for 5-15 Guest
Drop Off -$725+Tax
Catered -$999 +Tax

This dinner includes the choice for each guest 1 appetizer, 1 soup or salad ,1 entree and 2 sides, 1 dessert and 1 complimentary bottle of wine

THE DINNER PARTY

Package 15-30 Guest
Drop Off-$1495
Catered-$1725

This dinner includes the choice for each guest appetizer, 1 soup or salad ,1 entree 2 sides and 1 dessert and 1 complimentary bottle of wine

APPETIZERS

Sweet Chili Glazed Shrimp Skewers
Asian Dumplings
Deviled Eggs Topped w/Shrimp
Seafood Dip w/ Pita Chips
Spinach & Artickoke Dip w/fried Bowtie Pasta

Salads

Caesar Salad
Garden Salad

Soup

Tomato Basil
Cajun Corn Bisque

Entree

Herb Grilled Lamb Chops (+$3pp)
Herb Grilled Chicken
Sweet Chili Salmon
Cajun Seared Salmon
Grilled Ribeye & Shrimp
Blackened Chicken or Shrimp Alfredo
Vegan Chicken Parmingiana

Sides

Lobster Mac & Cheese
Garlic Grilled Asparagus
Seasoned Roasted Potatoes
Three Cheese Baked Macaroni
Steamed Broccoli
Fried Rice

Dessert

Bourbon Peach Cobbler
Vanilla Bread Pudding w/Rum Sauce
New York Cheesecake
Caramel Cheesecake
Strawberry Cheesecake

Additional Service Fees

For full-service events, clients must provide their own glasses, silverware, and plates. If needed, these items can be provided at $10 per person. For drop-off events, a $75 fee will be added for disposable catering and serving equipment if required. Additionally, disposable plates, cups, utensils, and napkins are available for $50 per 25 guests.

WINE/CHAMPAGNE & COCKTAILS

Bottle of champagne	17.99
Red wine (Glass/Bottle)	9/18
White wine (Glass/Bottle)	9/18
Smokin Cocktails	19
Mixed Drinks	16