

Plated Menu Options

ALL CUISINE IS ORGANIC, LOCAL, WILD CAUGHT, GRASS FED,
AND NON-GMO WHEREVER POSSIBLE.
GF=GLUTEN FREE DF=DAIRY FREE V=VEGETARIAN VG=VEGAN

SALADS

Crisp Ultra Green Salad (GF, DF, VG)
Romaine, Iceberg, Sugar Snaps, Sweet Peas,
Cucumber, Red Onion, Mint Dressing
*

Smoked Peach Salad (GF, DF, VG)
Butter Lettuce Hearts, Baby Romaine,
Cherry Tomatoes, Asparagus, Smoked Peach
Passionfruit Dressing
*

Grilled Corn & Tomato Salad (GF, V)
Baby Spinach, Radish, Dill
Light Sour Cream Dressing
*

Aussie Slaw (GF, V)
Red & White Cabbage
Toasted Pumpkin Seeds, Cracked Pepper
Sour Cream Dill Dressing
*

Baby Kale Salad (GF, DF, VG)
Nutty Black Quinoa, Watermelon,
Toasted Macadamia Nuts, Micro Greens
Pomegranate Dressing
*

Classic Caesar Salad (V)
Romaine Hearts, Garlic Croutons,
Shaved Parmesan, Caesar Dressing
*

STARTERS & SOUPS

Roasted Beet Carpaccio (GF, V)
Goat Cheese, Orange,
Rosemary Toasted Pine Nuts, Broccoli Sprouts
*

Grilled Octopus (GF)
Grilled Lemon & Artichoke
Kalamata Olive Fugazi
*

Crispy Baked Crayfish (GF)
Hazelnut Hummus,
Dill Sour Cream, Cucumbers
*

Cheffee's Lobster Bisque (GF)
Rich Creamy Soup, Tender Pieces of Lobster
Basil Emulsion
*

Velvety Parsnip Soup (GF)
Porcini Bacon Chip
*

Creamy Truffled Artichoke Soup (GF)
Foie Gras, Mushrooms
Toasted Crushed Hazelnuts
*

Gazpacho Andalusia (GF, DF, VG)
Chilled Spanish Vegetable Soup
*

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MAINS

Seared Scottish Salmon (GF, DF)

Meyer Lemon Beurre Blanc,
Caper Berries

Cheffee's Recommended Sides:

Buttery Mashed Potatoes/Roasted Heirloom Carrots /Grilled Broccolini

*

Seared Sea Bass (GF, DF)

Tomato Basil Coulis

Cheffee's Recommended Sides:

Pan Seared Baby Potatoes/Grilled Broccolini

*

Bell & Evans Organic Chicken Breast (GF)

Creamy Chardonnay Morel Sauce

Cheffee's Recommended Sides:

Mushroom Risotto/Mushroom Medley/Sautéed Brussels Sprouts

*

Pan-Seared Boneless Pork Chop (GF, DF)

Sage Apple Sauce

Cheffee's Recommended Sides:

Pan Seared Baby Potatoes/Roasted Heirloom Carrots/Sautéed Brussels Sprouts

*

Colorado Rack of Lamb (GF, DF)

Rosemary Red Wine Reduction

Cheffee's Recommended Sides:

Pan Seared Baby Potatoes/Greek Roasted Cauliflower/Fonds d'Artichauts

*

Hanger Steak (GF, DF)

Chimichurri

Cheffee's Recommended Sides:

Pan Seared Baby Potatoes/Greek Roasted Cauliflower

*

Chateaubriand or Filet Mignon (GF)

Cheffee's Signature Black Truffle Sauce

ADD: Lobster Tail

Cheffee's Recommended Sides:

Pan Seared Baby Potatoes/Greek Roasted Cauliflower/Fonds d'Artichauts

*

Eggplant Mille-Feuille (DF, VG)

Grilled Eggplant, Sun-Dried Tomatoes, Mushrooms

Vegan Puff Pastry, Vegan Feta Crostini

Cheffee's Recommended Sides:

Grilled Broccolini

*

Mushroom Strudel (DF, VG)

Fresh Herbs, Root Vegetables & Vegan Truffled Garlic Crème Fraiche

Cheffee's Recommended Sides:

Grilled Broccolini

*

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SIDES

Pan Seared Baby Potatoes (GF, DF, VG)
Fresh Herbs
*

Buttery Mashed Potatoes (GF, V)
Chive
*

Bleu Cheese Roasted Sweet Potatoes (GF, V)
Lemon Thyme
*

Sautéed Brussels Sprouts (GF, DF, VG)
Pine Nuts, Aged Balsamic
*

Roasted Heirloom Carrots (GF, V)
Smoked Ricotta
*

Greek Roasted Cauliflower (GF, V)
Tomato Powder, Garlic, Olive Yogurt
*

Grilled Broccolini (GF, DF, VG)
Toasted Almond Flakes
*

Mushroom Medley (GF, V)
Sautéed in Thyme Butter
*

Green Asparagus (GF, V)
Choron Sauce
*

Fonds d'Artichauts (GF, V)
Artichokes Stir Fried in Brown Butter, Fresh Herbs
*

Mushroom Risotto (GF, V)
Parmesan, Tomato Concassé, Fresh Parsley
*

Truffled Penne (V)
Parmesan, Chives
*

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DESSERT

Caramelized Macadamia & Orange Custard Pie (V)
Cinnamon Ginger Whizz
*

Amalfi Lemon Cake (V)
Whipped Cream, Lemon Syrup
*

Honey Panna Cotta (GF, V)
Macadamia Praline
Salted Caramel Ice Cream
*

Cheffee's Chocolate Mousse Helene (GF, V)
Muscat Poached Pear
Maple Caramel Sauce
*

Malted Tiramisu (V)
Fresh Raspberries
Honey Cantuccini Crumble
*

Apricot & Brown Butter Cobbler (V)
Vanilla Ice Cream
*

Ask Us About Our Selection of Mini Desserts

**LET'S CONNECT TO DISCUSS MENUS, BAR SERVICES,
RENTALS, AND OTHER DETAILS FOR YOUR EVENT!**