



## PRIVATE CHEF MENU

### APPETIZERS

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- Seafood Eggrolls
- Jumbo Shrimp Cocktail
- Seafood Spinach Artichoke Dip
- Crabcake Stuffed Shrimp
- Pork and chive potstickers

### ENTREES

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- Garlic Butter Ribeye
- Herb Lamb Chops w/Chimmichuri
- Seafood boil for 2 (snow crab, shrimp, lobster, sausage, corn, red potatoes)
- Lobster and Jumbo shrimp Alfredo
- Crabcake Stuffed Salmon

### SIDES

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- Truffle 5 Cheese Mac & Cheese
- Potatoes Au Gratin
- Sauteed Asparagus
- Garlic Green beans
- Bacon Brussel sprouts
- Parmesan Mashed Potatoes

### DESSERTS

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- Table Side Banana Foster
- Cheesecake Eggrolls w/ strawberry sauce
- Brownie Cheesecake trifle
- Creme brûlée