



What is a Personal Chef

A personal chef or private chef is a chef who is hired by different clients and prepares meals in the clients' home kitchens, based on their needs and preferences.

How to book/How is works

The process is quick and easy.

First you must pick your package and menu items, inform the chef of any dietary restrictions or special requests.

Pay \$100.00 deposit to secure your reservation. For larger groups 50% is required.

The day of the dinner, the chef will let you know when she is on the way. Generally, the chef arrives 1 & ½ - 2 hrs before the dinner start time. The chef will bring plates and light decorations such as table cloths, candles, and menus.

We do have a deluxe décor package that includes rose garland, Floating candle walkway, and hanging candles. It is an additional \$75.00.

Our goal is to create an experience that surpasses all others in private dining. We want to exceed all of your dining expectations. The chef will leave your kitchen clean and your belly full!

Do I (the client) need to provide anything?

Yes. The chef will need access to a stove, oven, and basic cookware. Chef will provide all ingredients for your meal. Other than that just basic information about your event.

I have a big group do you offer group rates?

We definitely offer group rates and packages and they are gives on a case by case basis. Feel free to call 301-852-4400 for an official quote.

Group rates do not include champagne.

Have a question you don't see here? Fee free to call or text 301-852-4400

Personal Chef Experience Packages

Choose your menu. One choice of an appetizer, one entrée item, two sides, and one dessert. All personal chef packages include all ingredients, live cooking, and light décor. Each dinner comes with 1 bottle of champagne. The cost is 150.00 per person plus tax. Please include temperature if ordering steak. If not listed, steak will be cooked to medium.

Add truffle garlic bread starter for \$20.00

Add a second appetizer for \$75.00

Add a palate cleanser (sorbet) for \$25.00

Appetizers

Shrimp Cocktail

Fried Shrimp Cocktail

Fried Calamari

Stuffed Clams

Herb Grilled Chicken Skewers

Herb beurre blanc sauce

Crab Dip

6 Raw oysters

Mignonette, cocktail, lemon

Truffle Garlic Bread

Mini Salmon Cakes

Sizzling Honey Garlic Shrimp

Soupe à l'oignon & Salad
French onion soup with a house or Caesar salad

Pineapple Chicken Skewers

Lobster skewers

Fresh Shucked Oysters and clams

Grilled Wings
Hennessy glaze, honey, honey old bay, lemon pepper, bourbon

Garlic Mussels

Shrimp skewers

Charcuterie Board

Seared scallops w/ pumpkin herb purée (seasonal)

Seared Scallops

Fried Shrimp Wontons

Vegan & Vegetarian:

Vegan sausage and vegetable skewers

Stuffed jalapeños

Tempura Vegetables

Grilled cauliflower with pesto

Entrees:

Chicken Marsala

Spaghetti & Meat Sauce

Blackened Chicken Alfredo

Cajun Tilapia

Chicken Romesco

Chicken Cordon Bleu

Chicken Picatta

Herb Crusted Salmon w/ basil beurre blanc sauce

Blackened Shrimp, scallop, and Chicken Alfredo

Orange Ginger Salmon

Bourbon salmon

Blackened Shrimp Alfredo

Filet Mignon w/ chimichurri sauce

Wagyu beef (3.5 oz) +\$35.00

Garlic and herb butter, Hennessy reduction

Tomahawk steak - +\$45.00

Garlic and herb butter, red wine reduction

Shared

Drunken Ribeye

*Herb Crusted Lamb Chops
w/ jalapeño mint purée*

Grilled Rockfish

Lemon beurre Blanc, red pepper coulis

Herb Crusted Sea Bass w/ Lemon Beurre Blanc

Duck L'orange

*Herb Crusted Lamb
w/ red wine reduction*

Beef Short Ribs

*Stuffed lobster
Shared**

Jumbo Lump Crab Cake

Lobster & Shrimp

Filet Mignon Seared scallops

Stuffed Salmon

Seared scallops and shrimp

Filet Mignon & Shrimp

Surf & Turf

Filet mignon and lobster

Vegan:

Bacon wrapped scallops

Quinoa, beetroot, &
Romanesco

Zoodles primavera with grilled sausage

Compressed wild mushrooms and avocado
Red pepper coulis

Sides:

Steamed Broccoli

Mushroom Risotto

Skillet sweet potato casserole

Truffle Parmesan Mashed Potatoes

Truffle Fries

Sesame Garlic Broccolini

Sweet Potato Fries

Maple Bacon Brussel Sprouts

Skillet macaroni and cheese
Sautéed Green Beans

Truffle Roasted Potatoes

Sautéed asparagus

Maple Glazed Carrots

Parmesan asparagus

Desserts:

Mini Fruit Tart

Crème Brûlée

Brownie Cup Sundae

Pumpkin brownie sundae (seasonal)

Funnel Cake Tower

Fried Oreo Sundae

Chocolate Mousse Martini w/ fresh berries

*Flourless chocolate cake
Strawberries and ice cream*

Bailey's Infused mini cake

Pumpkin Bailey Infused Cake (seasonal)

Strawberry Shortcake

Chocolate ganache cake

Kids menu

\$50.00pp

Appetizers

Pineapple chicken skewers

Garlic bread

Pineapple Shrimp Skewers

Main Course

Spaghetti with Meat Sauce

Chicken Tenders and fries

Mac & cheese and broccoli

Desserts

Funnel cake

Vanilla ice cream w/ whipped cream and chocolate

Chocolate cake