



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 it works

Have Some Charisma is a team of talented chefs.

The process to book is quick and easy.

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

Pay \$150.00 deposit to secure your reservation. For groups of 3 or more 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 an arbor with rose garland, floating candle walkway, rose petal pathway, and candles for the room. 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!

All dates are first come first serve and are only booked once the contract is signed AND the invoice deposit is paid. Any events booked less than 1

week before the event date will be subject to a short notice fee. Deposits are non refundable but transferable with at least a weeks notice.

All events booked on official holidays are subject to a holiday charge of \$50.00.

Do I (the client) need to provide anything?

Yes. The chef will need access to a stove, oven refrigerator and or freezer, 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 based on menu selections. Just send over your selections and quote request to info@havesomecharisma.com And you will receive a quote within 24 – 48 hours.

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 \$250.00 per person plus tax. Please include temperature if ordering steak.

Add truffle garlic bread starter for \$25.00

Add a second appetizer for \$35.00 - \$45.00

Add an extra side for \$30.00

Add a palate cleanser (sorbet) for \$25.00

Add our deluxe décor package for \$75.00

Includes rose petal pathway, floating candles, candles for the room, & rose vine arbor.

Appetizers

Shrimp Cocktail

Fried Shrimp Cocktail

Fried Calamari

Mini Crab Cakes

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 honey glaze, honey, honey old bay, bourbon

Garlic Mussels

Shrimp skewers

Charcuterie Board

Prosciutto, pepperoni, salami, smoked Gouda, pepper jack, cheddar, Colby jack, red pepper jam, baguette

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

Sun-dried Tomato Crème Chicken

Harissa Grilled Chicken

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) +\$100.00
Garlic and herb butter, Hennessy reduction*

*Tomahawk steak +\$100.00
Garlic and herb butter, red wine reduction*

Drunken Ribeye

*Herb Crusted Lamb Chops
w/ jalapeño mint purée*

Bourbon Peach Pork Chops

*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:

Vegan Steak (setein)

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

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

Truffle mushroom risotto

Parmesan asparagus

Desserts:

Mini Fruit Tart

Crème Brûlée

Hand Crafted Chocolate Covered Strawberries

Brownie A La mode

Brownie, vanilla ice cream, caramel, chocolate, berries, roasted hazelnut

Vanilla Mousse Cake

Vanilla cake, vanilla mousse, fresh, lavender whipped cream

Funnel Cake Tower

Funnel cakes, powdered sugar, chocolate, strawberries

Red Velvet Martini

Layers of red velvet cake, and cream cheese crème' served with fresh berries

Peach Cobbler skillet

Vanilla ice cream

Sweet Potato Casserole Skillet

Chocolate Mousse Martini w/ fresh berries

Layers of mousse, chocolate cake, and whipped cream. Served with fresh berries

*Flourless chocolate cake
Strawberries and ice cream*

Bailey's Infused mini cake

Strawberry Shortcake

White chocolate strawberry shortcake martini

Layers of pound cake, strawberries, whipped cream, and strawberry sauce

Chocolate ganache cake

Chocolate cake layered with chocolate ganache served with fresh berries

Cheese Board

Assorted cheese and crackers

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