

Chef Evelyn Sample Menus

Spring/Summer 2011

Romantic Dinners for Two

One time dinners for special occasions for 2 are priced according to menu selection. Each menu includes a three course meal, which is personally cooked and served in the comfort of your own home. Perfect for that special someone.

All inclusive pricing includes: Menu planning, food, grocery shopping, preparation & cooking time, dinnerware/flatware, serving, clean up, table-scape, floral arrangement, candle light and keepsake menu.

Hawaiian Hideaway

- Fresh Tuna Tartare and Avocado Stack
- Macadamia Nut Encrusted Chicken with Mango Salsa, Mashed Yukon Gold Potatoes
- Warm Pineapple Fritters with Coconut Gelato and Rum Caramel Sauce

Italian Interlude

- Panzanella Salad *or* Arugula Parmesan Salad with Warm Risotto Cakes
- Grilled Lamb with either Sweet Corn Risotto *or* Creamy Parmesan Polenta *OR* Pan seared Red Snapper with Spicy Italian Sausage and Cannellini Bean Ragu
- Tiramisu *or* Strawberry Amaretto napoleons

Midnight in Mexico

- Summer Stack Salad with Orange Cilantro Vinaigrette
- Gaucho Steak with Chimichurri Sauce *or* Ancho Chile Cumin Pork Tenderloin with Orange Avocado Salsa
- Cinnamon Churros with Dulce de Leche and Chocolate Ganache

Sophisticated Southern

- Sautéed Shrimp with Spicy Watermelon Relish and Crispy Pancetta
- Cornbread Dressing Stuffed Pork Chops with homemade Cranberry Compote and wilted spinach
- Banana Pudding Parfaits *or* Fresh Peach Shortcakes

Traditional Steak House

- Wedge Cobb Salad
- Steak Au Poivre (Steak with Peppercorn Sauce), Potato Gratin with smoked cheeses, Roasted Asparagus
- Molten Chocolate Cake with Vanilla Ice Cream and Mixed Berry Sauce

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EVELYN
classic cuisine with style
www.ChefEvelyn.com

*** all menus/prices are subject to change based on availability of quality ingredients.*