

Private events prepared by our Chef in your kitchen— we bring the necessary equipment. For Outdoor events we will bring a tent for our cooking area. *For events over 8 guests, a server may be necessary.*

Crepes

\$22 per person (includes napkins, disposable plates, and silverware)

We bring a Paris style crepe maker.

Savory crepes: ham, tomato, gruyere cheese, mozzarella, grilled chicken, pesto,

Salad with French vinaigrette and ranch dressing

Sweet crepes: Nutella, banana, strawberries, chocolate, whipped cream

Hibachi

\$26 per person, plus chef and server fee \$420

Tuna tartare on crispy wonton

Chicken teriyaki, Grilled shrimp, Ginger sauce

Fried rice with peas and eggs

Salad with ginger dressing

Fajita

\$24 per person, plus chef and server fee \$420

Guacamole, pico de gallo, salsa, sour cream, tortilla chips

Fajita chicken, fajita beef

Flour tortillas, Mexican rice

Salad with black beans and tomatoes, lime dressing

Spanish Paella

\$25 per person, plus chef and server fee \$420

Tapas – Gorgonzola & Leek Phyllo Rolls, Spanish garlic shrimp

Paella with chicken and chorizo

Salad with Manchego and orange segments

Grill

\$30 per person, plus chef and server fee \$420

Grilled shrimp, Herb aioli sauce

Grilled chicken breasts & New York strip steaks

Bearnaise sauce, Barbecue sauce

Mac and cheese

Salad with ranch dressing

Rolls

Optional – Lobster tails (market price)

Beverage & bar service available