

Outdoor cooking for small events

Patio cooking, at your house – we bring the necessary equipment and a tent.

Crepes \$22 per person, plus chef fee \$140, \$360 for ten

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 fee \$140, \$400 for ten

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 fee \$140, \$380 for ten

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 fee \$140, \$390 for ten

Tapas - Potato tortilla, Spanish garlic shrimp

Paella with chicken and chorizo

Salad with Manchego and orange segments

Grill \$30 per person, plus chef fee \$140, \$440 for ten

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)