

# Private Chef Dinner Experience

*Our private chef dinner menus are categorized into Bronze, Silver and Gold tiers.*

*Select one appetizer, salad, entree & dessert to build a menu to your liking.*

*For a more custom experience, mix & match any item from any tier.*

*Multiple choices and custom experiences will be subject to an additional fee.*

## BRONZE

### FAMILY STYLE APP

#### **Cheese & Charcuterie Board**

Gourmet Cheeses, Cured Meats, Olives,  
Dried Fruit, Nuts, Honey & Crackers

#### **The Norton Flatbread**

Smoked Gouda, Caramelized Onions,  
Arugula & Pork Belly

#### **Shrimp Cocktail**

with Our Signature Cocktail Sauce

#### **Mini Deep South Crab Cakes**

with Spicy Remoulade

### ENTRÉE

ALL ENTRÉES SERVED WITH  
SEASONAL VEGETABLES

#### **Chili Lime Salmon**

Cucumber, Pico de Gallo & Wild Rice

#### **Flank Steak**

Chef Mike's Special Marinade,  
Chimichurri Sauce, Moro Rice & Plantains

#### **Chicken Florentine**

Lemon Orzo, Wilted Spinach with White Wine Butter  
Sauce and Parmesan Cheese

#### **Paella**

Chicken, Chorizo, Seafood medley on top of Saffron  
Rice with Peas & Roasted Red Pepper

### PLATED SALAD

#### **Signature Wedge**

Italian Gorgonzola, Tomato,  
Bacon Bits, Warm Crouton & Creamy Dressing

#### **Signature Caesar**

Crisp Romaine, Warm Crouton, Pecorino Cheese,  
Tomato & House Made Caesar Dressing

#### **Goddess**

Spring Mix, English Peas, Tomato, Bavarian Bread,  
finished with a Green Goddess Dressing

### DESSERT

#### **Dark Chocolate Lava Cake**

Vanilla Whipped Cream

#### **Tiramisu**

Rich, Layered, Coffee Flavored Ladyfingers, with  
Mascarpone Cream and Cocoa Powder,

#### **Pineapple Upside Down Cake**

Grilled Butter Cake with Homemade  
Caramelized Pineapple, Sweet Cream & Cherries



Chef Mike's Signature

# SILVER

*Silver dinner comes with tablecloth and bottled mineral or sparkling water*

## PLATED APPETIZER

### **Crab Stacker**

Lump Crab Meat, Avocado, Mango Pico,  
Plantain Chips & Chipotle Lime Mayo

### **Tuna Tiradito**

Layers of Watermelon, Ahi Tuna & Sweet Chili Sauce



### **Pork Belly**

Hoisin Glazed, Sweet Corn Arepa, Scallion & Apple salad

### **Beef Negi Maki**

Japanese Skirt Steak, Rolled with Blanched Scallions, Asian  
Glaze & Sesame Seeds. Finished with a Seaweed Salad

## PLATED SALAD

### **Beet & Orange**

Whipped Feta, Cucumber, Smoked Salt &  
Crushed Pistachio Nuts



### **Signature Wedge**

Warm Crouton, Italian Gorgonzola, Tomato,  
Brown Butter Pork Belly & Creamy dressing

### **Signature Caesar**

Crisp Romaine, Pecorino Cheese, Tomato,  
German Bread & House made Caesar Dressing

### **Charred Citrus**

Arugula & Parsley tossed lightly in Sundried Tomato Vinaigrette  
with Charred Fruit & German bread

## ENTRÉE

ALL ENTRÉES SERVED WITH  
SEASONAL VEGETABLES



### **Braised Short Ribs**

with Demi-Glace & Goat Cheese Whipped Potato

### **Surf & Turf**

Grass-fed & Herb Crusted Iowa Beef Tenderloin, Gulf Shrimp &  
Horseradish Whipped Potatoes with Red Wine Demi-Glace

### **Spiced Sous Vide Duck**

with Roasted Grapes, Port Wine Reduction, Israeli Cous-Cous & Seasonal  
Vegetables

### **Red Snapper**

Locally Caught Fish, Jerk Seasoned, served with Brussel Sprout &  
Sweet Potato Hash & topped with Orange-Ginger Glaze

### **Oscar**

Grouper or Filet Mignon  
Lump Crab paired with Asparagus & Garlic Mashed Potatoes  
topped with Bearnaise Sauce

## DESSERT

### **Dark Chocolate Lava Cake**

Belgium Chocolate, Salted Caramel Sauce,  
Vanilla Whipped Crème & Raspberries



### **Flame Grilled Butter Cake**

Graham Cracker Crunch  
& Orange Essence

### **JoAnn's Crème Brulee**

Classic, Creamy, Custard with Caramelized Crust &  
topped with Fresh Berries & Whipped Crème

### **Pineapple Upside Down Cake**

Grilled Butter Cake with Homemade  
Caramelized Pineapple, Sweet Cream & Cherries

### **Berry Napoleon**

Flaky layers of Cinnamon Sugared Puff Pastry,  
Pastry Crème & Berry Compote



Chef Mike's Signature

# GOLD

*Gold dinner comes with tablecloth and bottled mineral or sparkling water*

## PLATED APPETIZER

### Lobster Fresh Rolls

Micro Greens, Herbs, Curried Almond Butter  
& Pistachio Dukkha

### Salmon Belly Ceviche

Cucumber, Tomato, Avocado, Pickled Onion & Cilantro Oil

### Gulf Shrimp & Sweet Corn Cake

Garlic Butter Shrimp & Tomato Escabeche

### Arancini

Risotto Balls With Aged Parmesan Cheese & Pomodoro

## ENTRÉE

ALL ENTRÉES SERVED WITH  
SEASONAL VEGETABLES

### Surf & Turf

Grass-fed Wagyu Beef with Cold Water Lobster  
paired with Mushroom Risotto

### Miso Mustard Seabass

Paired with Ginger Rice  
& Orange Herb Salad with Miso Glaze

### Prime NY Strip

Pan-Seared With Gorgonzola Sauce,  
Paired With Steak House Potato Wedges

### Blackened Cod

Served with Brown Sugar Sweet Potato Souffle  
Braised Purple Cabbage

### Florida Grouper

On a bed of Gouda Grits,  
topped with Bacon Tomato Jam

## PLATED SALAD

### Baked Brie

Fresh Spring Mix, Tomato, Dried Fruit,  
Nuts & Seeds topped with hot Baked Brie in Puff Pastry

### Deconstructed Cobb Salad

Pork Belly, Olives, Soft Egg, Avocado Puree,  
Gorgonzola Wedge & Crackers

### Charred Citrus

Arugula & Parsley tossed lightly in  
Sundried Tomato Vinaigrette with  
Charred Fruit & German bread

## DESSERT

### Key Lime Tart

Sweet & Tart Creamy Lime Custard,  
Graham Cracker Crust topped with  
Sweet Cream

### S'more

Graham Cracker Crust, Decadent Dark  
Chocolate & Brûléed Marshmallows

### Almond Croustade

Fresh Berries with Sabayon Sauce Baked  
in Cast Iron Pan

### Flaming Banana Foster

Salted Caramel Banana with  
Ice Cream & Creme Anglaise



*Chef Mike's exclusive 9 course menu.  
Each course is expertly crafted with the finest and specialty ingredients available in Sarasota.  
Each course comes with a curated wine pairing.*

## Hors D'oeuvres

Caviar, Egg and toast with gold leaf  
chive oil and brunoised pickled red onion

Wine: Ropiteau Pouilly Fuisse

## Amuse Bouche

foie gras, fried corn cake with apple & port wine reduction

Wine: Trimbach Gewurztraminer Rib' pierre 2012

## Pallet cleanser

Veuve Clicquot

## Seafood

Maine lobster tail fresh roll

almond honey butter sauce, hazelnut dukka

Wine: Patz & Hall Chardonnay, Dutton ranch 2020

## Poultry

Duck breast 5 spice & brown sugar

Szechuan sauce prepared sous vide

Wine: Kim Crawford Pinto Noir

## Pallet cleanser

limoncello sorbet

## Meat

True Wagyu ribeye

million layer potato, maple bourbon butter

Wine: Old Winery Road Cabernet Sauvignon

## Dessert

grilled butter cake, orange scented crème anglaise, vanilla mousse

graham cracker crumble, marmalade

Wine: Wagner Riesling Ice Wine 2021

## Mignardise

hot chocolate & cheese with pan-de-bono



## WINE PAIRINGS

AVAILABLE FOR ALL TIERS

Includes wine glasses  
Appropriate pairings for each menu  
item selected  
Bronze, Silver & Gold packages  
available

## PLATE RENTALS

PACKAGES ARE AVAILABLE

Forks, knives, steak knives  
spoons, chargers, napkins, table  
cloths, tables and chairs, glasses,  
wine glasses



# Private Chef Dinner

## VEGAN / VEGETARIAN MENU

### APPETIZERS

#### Portobello Carpaccio

Marinated, Sliced Portobello Mushrooms with Pesto. Served with Baguette

#### Curried Garbanzo Bean

with Avocado on a Sweet Corn Cake

### SALAD

#### Goddess

Spring Mix, English Peas, Tomato. Topped with Goddess Dressing

#### Kale & Apple Salad

Wilted Kale, Apples & Sunflower Seeds. Topped with Lemon Vinaigrette

### ENTRÉE

#### Thai Tofu

Prepared in a Coconut Curry Sauce & placed on a bed of Almond Basmati Rice topped with Peas and Charred Peppers

#### Portobello Stacker

Marinated Portobello Mushroom, Asparagus, Roasted Red Pepper & Caramelized Onions.  
Served with Potato Wedges

### DESSERT

#### Individual Tarts

Choice of Vanilla, Chocolate or Fruit