



The Occasional Chef...

Your personal chef for ALL occasions!

Chefs Carol and Sarah Wood, APPCA

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The Occasional Chef's Suggested Menus (with suggested desserts, sold a la cart)
\$75.00 per person, plus wait staff fees

Dinner Menu #1:

First Course: Coconut Shrimp Martini with Grand Marnier Sauce

Second Course: Café Salad with Pecans and Dried Cranberries

Third Course: Lemon Sorbet with Fresh Mint Sprigs

Entrée: Veal, Mushroom and Leek Cobbler

Cheesy-Garlic Mashed Potatoes

Roasted Brussels Sprouts with Herbed Butter Sauce

Suggested Dessert: Chocolate Mousse Pie with Fresh Whipped Cream

Dinner Menu #2:

First Course: Crabmeat Martinis with Cocktail Sauce and Lemon Wedges

Second Course: Ten Layer Salad

Third Course: Lime Sorbet

Entrée: Crab Stuffed Flounder served with White Wine Hollandaise

Rice Pilaf with Almonds

Broccoli Cheddar Bake

Suggested Dessert: Ice Box Cake with Mocha Whipped Cream Frosting

Dinner Menu #3:

First Course: Shrimp and Corn Chowder

Second Course: Sliced Tomatoes, Fresh Mozzarella and Basil
Drizzled with Olive Oil and topped with Cracked Pepper

Third Course: Chilled Sliced Sesame Seared Tuna with Hoison Sauce

Entrée: Chicken Marsala with Three Mushrooms
Baked Noodles with Sour Cream and Parmesan
Oven Roasted Asparagus with Herbed Lemon Glaze

Suggested Dessert: Tiramisu

Dinner Menu #4:

First Course: Two Mini Lump Crab Cakes with Picante Cream Sauce

Second Course: Yacht Club Salad with Mandarin Oranges and Almonds

Third Course: Lemon Sherbet

Entrée: Filet Mignon with Onion Straws and Creamy Gorgonzola Sauce
Potatoes Anna
Spinach Artichoke Soufflé

Suggested Dessert: Whiskey Cake Served with Whipped Cream
and Fresh Strawberries

Dinner Menu #5:

First Course: Lobster Bisque

Second Course: Endive and Radicchio Salad with Chopped Apples and Pecans
Drizzled with a Light House Dressing

Third Course: Raspberry Sorbet

Entrée: Maple-Rosemary Rack of Lamb served with Fresh Mint Sauce
Herb-Roasted Dijon Potatoes
Spinach-Filled Baked Tomatoes

Suggested Dessert: Coconut Pound Cake with Chocolate Glaze

Dinner Menu #6:

First Course: Eggplant Rolantine with Fresh Parmesan

Second Course: Caesar Salad

Third Course: Lime Sherbet with Mint Sprigs

Entrée: Chilean Sea Bass with Lemon Butter Sauce
Wild Rice with Pecans
Sugar-Glazed Vodka Carrots with Fresh Parsley

Suggested Dessert: Lemon Glazed Cheesecake

Dinner Menu #7:

First Course: Jumbo Shrimp Martinis with Chef's Signature Sauce

Second Course: Santa Fe Salad with Corn, Black Beans, Grape Tomatoes, Red Onion, Pepper Jack Cheese and Chipotle Ranch Dressing

Third Course: Lemon Sorbet

Entrée: Broiled Lobster Tail served with Drawn Butter and Lemon Wedges
Cheese-Bacon Stuffed Potatoes
Caramelized Brussels Sprouts

Suggested Dessert: Waldorf Astoria Cheesecake with Cherries on Top

Dinner Menu #8:

First Course: Crab Bisque

Second Course: Oriental Salad with Chinese Noodles, Sunflower Kernels, Green Onions and slivered Almonds tossed in a Red Wine Vinaigrette

Third Course: Lime Sorbet

Entrée: Roasted Lemon-Pepper Salmon with Dilled Mustard Sauce
Grilled Sliced Pork Tenderloins with Sweet and Sour Sauce
Orange-Ginger Rice
Vidalia Onion Cheese Pie
Fresh Green Beans with Lemon Butter

Suggested Dessert: Blueberry Crunch with Vanilla Ice Cream

Dinner Menu #9:

First Course: Crab Stuffed Artichoke with Béarnaise Sauce

Second Course: Blue Cheese Wedge Salad

Third Course: Lemon Sorbet with Fresh Mint

Entrée: Peppercorn-Garlic Roasted Rib Eye of Beef

Served with Creamy Horseradish Sauce

Cheesy Garlic Mashed Potatoes

Artichoke Bottoms Au Gratin

Pearl Onions with Rosemary & Balsamic Vinegar

Suggested Dessert: Chef's Specialty Bread Pudding with Kentucky Bourbon Sauce

Served with Vanilla Ice Cream and Fresh Raspberry Sauce

Dinner Menu #10:

First Course: Caramelized Scallops with Chipotle Cream Sauce over Watercress

Second Course: Baby Arugula Salad with Goat Cheese, Tomatoes, Red Onion and Cumber drizzled with Sweet Oregano Vinaigrette

Third Course: Pineapple Sorbet

Entrée: Shrimp Scampi served with Linguini a la Parmesan

Roasted Asparagus with Sea Salt and Lemon Butter

Broiled Tomato Slices Oreganato

Suggested Dessert: Grasshopper Pie

Dinner Menu #11:

First Course: French Onion Soup served Garlic Croustades and Gruyere Cheese

Second Course: Caprice Salad over Watercress

Third Course: Rainbow Sherbet

Entrée: Salmon Wellington served with Sauce Maltese
Risotto with Wild Mushrooms and Herbs
Assorted Baby Vegetables Sautéed in Butter

Suggested Dessert: Rum Cake with Pina Colada Frosting

Dinner Menu #12:

First Course: Sausage Stuffed Mushrooms

Second Course: Baby Arugula Salad with Goat Cheese,
Grapefruit Sections and Spiced Pecans

Third Course: Lemon Ice

Entrée: Beef Bourguignon
Buttered Egg Noodles with Minced Fresh Parsley
Braised Red Cabbage with Pine Nuts and Goat Cheese

Suggested Dessert: White Chocolate Mousse with Fresh Raspberry Sauce

* Meals include Garlic Bread or Dinner Rolls with Butter Chips