



Passion for taste...pursuit of perfection.

Private Chef Services

How this works....

1. **Choose your location** –the comfort of your own home, an executive hotel suite, air B&B, or our exclusive private intimate café in Boynton Beach (seats 8).
www.Cafe.cateringcc.com
2. **Select your menu**- salad and/ or soup, entrée, dessert, see sample suggestions, below or let us know what you have your heart set on, and we will create a custom menu for you.
3. **Private Chef** will price out your custom menu, shop for your menu, prep your menu. Cook food and clean kitchen.

A sample view of menu suggestions

Salad add Soup - Quick View Samples

Catering C.C. House Salad

Gourmet Mixed Greens tossed w/ Tomatoes, Plantain Chips, Mandarin Oranges, Dried Cranberries, Carrots Sticks, Cucumbers & Crumbled Feta Cheese, joined w/ Carambola (star fruit) Dressing

or

Calypso Caesar Salad

Torn Crisp Romaine, combined with Garlic Pita Chips, & Julianne Carrots Fresh Strawberries. Tossed in our Creamy Caesar Dressing.

or

Lemon Grass & Coconut Soup

Very flavorful potage with lemongrass, spices, curry, chicken & coconut milk

Appetizer - Quick View Samples

Island Conch Fritters

Conch in every bite w/ Lemon Pepper Sauce

Shrimp and Grits

Plump Sautéed Cajun Shrimp finished with Wine, Butter and Herbs draped over Creamy Corn Grits w/ Tomato Coulis Drizzle

Chicken and Waffles

Crisp outside / Juicy inside Fried Chicken Drizzled w/ Honey Blossom and Splashed w/ Franks Hot Sauce and Buttermilk Ranch

Contact us for our full innovative menu selections and menu ideas

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Main Entrée - Quick View Samples

Poultry Options

Leek- Vermouth Chicken

Pan Seared Chicken Breast finished w/ Leek Vermouth Pan Sauce

~Chicken White Marsala ~

Chicken cutlets, lightly dusted w/ Cajun Seasoning and Pan Seared, finished w/a Pan White Marsala - Mushroom Sauce.

Seafood Options

~ Grouper or Snapper~

Pan Seared key lime grouper w/ coconut mojito sauce. Boneless filet

~ Jerk Salmon~

Pan Roasted - Basted with Garlic, Ginger and Jerk Butter

Steak / Lamb Options

~Pan Roasted Filet Oscar ~

Pasture Raised Beef

Topped w/ jumbo lump crab meat, asparagus topped with béarnaise sauce

~Herb Crusted Rack of Lamb~

Free Range Frenched w/ Tamarind Mint Demi

~Floribbean Beef Skillet Roast~

Slow cooked in Rum and a Lavish Beef Stock, finished w/ Red Wine

OR

~Your Menu ~

Italian- French- Latin- Greek- Asian- Indian- Soul food- Mexican-Vegan-Seafood??????

So!... what do you have a taste for? (Beef, Fish, Chicken, Pork, Seafood)

We will create an amazing menu for you!

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