



*Passion for taste...pursuit of perfection.*

## **Personal Chef Services**

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### **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, based on availability). [www.Cafe.cateringcc.com](http://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. **Personal Chef** will price out your custom menu, shop for your menu, prep your menu. Cook food and clean kitchen.

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## **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

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**Contact us for our full innovative menu selections and menu ideas**

**Call 561-704-5217 or [click here](#)**



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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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