



# PERSONAL CHEF SAMPLE MENU

## HORS D'OEUVRES

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**Truffle Crab Cake**

## SALAD

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**California Peach Salad w/ Peach & White Balsamic Vinaigrette**

## ENTREE

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**Sous Vide & Seared Akaushi Hanger Steak w/ Chimichurri Sauce &  
Red Wine Demi-Glaze**

Roasted Creole Buttered Lobster Tail

**Creamy Garlic, Mascarpone & Parmesan Cheese Mashed Potatoes**

Roasted Italian Seasoned Broccolini

## Dessert

Passion Fruit Dressed Vanilla Bean Panna Cotta

