

Dinner Party Menu

All dinners have a vegetarian option

Horderves {Select 3}

Bacon-Wrapped Manchego Stuffed Dates

Pea and Prosciutto Bruschetta

Pancetta, Leek, and Goat Cheese Tartlets ~ can be made vegetarian

Tomato Thyme Shortbread with Olive Gremolata

Stuffed Mushrooms

Shallot, Goat Cheese, and Spring Vegetable Crostini vegetarian

Baked Brie with Wine Soaked Blackberries~ served with homemade crostini

Spanakopita Triangles

Baked Feta and Olives~ served with homemade crostini

Locally Sourced Charcuterie Plate ~ From Mill City Cheesemongers, * *upcharge*

Mains {Select 1}

Pasta Dinner

There is nothing better than the taste of fresh pasta in a beautiful sauce, something this menu delivers twice over! Enjoy the classic pasta and marinara along with a seasonally curated ravioli; your tastebuds will not be disappointed!

On the menu

Fresh Pasta with Homemade Marinara Sauce and Meatballs

Spring Pea and Mint Ravioli with Lemon Caper Sauce

Caesar Salad with Homemade Croutons

Homemade Garlic Bread on locally sourced bread

Risotto Dinner

Creamy, dreamy, and packed with lovely flavor; enjoy a lemon risotto with chicken and roasted vegetables for a well-rounded and extremely satisfying meal!

On the menu

Lemon Risotto with Roasted Asparagus and Local Mushrooms with Arugula Pesto

Crispy Skin Chicken Thighs {Lemon Pepper Cauliflower vegetarian option}

Garlic Charred Kale

Seasonal Mixed Green Salad

Dinner Party Menu

All dinners have a vegetarian option

Braised Short Ribs {+\$5 per person}

Slow-cooked food made with love, what more could you possibly want? Enjoy this tender and delicious meal alongside creamy mashed sweet potatoes and buttery fresh parker house rolls!

On the menu

Tender Garlic Braised Short Ribs topped with Crispy Shallots
Creamy Roasted Sweet Potato
Lemon Garlic Roasted Asparagus OR Balsamic Bacon Roasted Brussel Sprouts
Fresh Parker House Rolls
Whipped Blue Cheese Salad

Fresh Taco Party

For those who love a good taco, this taco bar is sure to please everyone at the party!

On the menu

Classic Red Salsa & Tomatillo Salsa with Chips
Scratch Made Guacamole & Queso
Fresh Cilantro Lime Slaw & Raddish Salsa
Pablano Crema
Refried Beans
Carnitas
Spice Roasted Sweet Potato OR Spice Roasted Vegetables with Black Beans and Corn
Locally Sourced Corn Tortilla and Handmade Flour Tortillas

Dessert {Select 1}

Roasted Strawberry and Marscapone Mille-Feuille
Strawberry Lemon Cheesecake
Chef Kelcy's Special Blueberry Peach Cake
Black Forest Gateau
Tiramisu
Tres Leche Cake

Want to customize your dinner party menu? Contact Chef Kelcy today and start planning your dream event!