

Dinner Party Menu

All dinners have a vegetarian option

\$80 pp

Horderves {Select 3}

Bacon-Wrapped Manchego Stuffed Dates
Balsamic Roasted Tomato Bruschetta ~ on homemade crostini
Pancetta, Leek, and Goat Cheese Tartlets ~ can be made vegetarian
Tomato Thyme Shortbread with Olive Gremolata
Stuffed Mushrooms
Baked Brie with Wine Soaked Blackberries~ served with homemade crostini
Spanakopita Triangles with Tzatziki Sauce
Seasonal Vegetable Tray with Homemade {amazing} Ranch
Baked Feta and Olives~ served with homemade crostini
Locally Sourced Charcuterie Plate ~ From Mill City Cheesemongers, \$30 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
Seasonally curated ravioli
Caesar Salad with Homemade Croutons OR Antipasto Salad with Italian Vinaigrette
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 locally sourced Fat Moon Farm mushrooms
Crispy Skin Chicken Thighs {Lemon Pepper Cauliflower vegetarian option}
Garlic Charred Kale
Seasonal Mixed Green Salad

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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 Mashed Sweet Potato
Lemon Garlic Roasted Asparagus OR Balsamic Bacon Roasted Brussel Sprouts
Fresh Parker House Rolls
Whipped Blue Cheese Salad

Dessert (Select 1) + \$8 per person

Creme Brulee

Mulled Wine Poached Pears with Creme Anglaise and Chocolate Sauce
Sticky Toffee Pudding with Vanilla Icecream
Seasonally Inspired Cheesecake
Slice of Seasonally Inspired Cake
Tiramisu

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

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