

Tasty Portions

PRIVATE CHEF PREMIUM MENU

STARTERS

Crab Cakes

Freshly made crab cakes with a garlic butter caper sauce.

Panko Fried Salmon Bites

Panko breaded salmon, cajun remoulade sauce.

Fried Green Tomatoes

Southern Fried Tomatoes, corn cheese grits, creole shrimp topping

SOUPS / SALADS

Classic Caesar

Romaine leaves, caesar dressing, house croutons, shaved parmesan

Chopped Cobb

Iceberg, eggs, bacon, tomatoes, cucumbers, chicken, blue cheese crumbles, buttermilk ranch

Creamy Corn Chowder

Tuscan Spinach/Potato Soup

Creamy Chicken Harvest

STARTERS

3-Mini Shrimp Tacos

Grilled shrimp, avocado, corn salsa, crispy fried onions, flour tortilla

Honey Glazed Chicken Sliders

Buttermilk marinated chicken, honey mustard, slider bun

Stuffed Mushrooms

Sausage, beef, peppers, onions, cream cheese

ENTREES SUR LA GRITS

Lamb Chops & Cheese Grits

Marinated lamb chops, garlic spinach, gouda cheese grits

Shrimp & Cheese Grits

Large blackened shrimp, gouda cheese grits, sautéed spinach, creole sauce

Braised Beef Short Ribs & Grits

Braised beef short ribs, red wine sauce carrots, collard greens, cheese grits

ENTREES • PASTAS

Ribeye Steak

Ribeye, garlic mashed potatoes, asparagus, gouda macaroni & cheese

Salmon & Steak Tenderlion

Tender steak tenderloin, seared salmon, fingerling potatoes, grilled asparagus, gouda macaroni & cheese

Lobster Tails

Succulent lobster tails, drawn butter, broccolini, corn, red potatoes

Shrimp Scampi Linguine

Shrimp, white wine scampi sauce, linguine pasta, french bread

House Rotisserie Chicken

Buttery herb roasted chicken, sliced, garlic-parmesan mashed potatoes, whole green beans, fiesta corn

Portobella Mushroom Steak

Seared portobello mushroom, sautéed spinach, garlic mashed potatoes, glazed carrots

Steak and Seafood Boil

Ribeye, lobster tail, shrimp, corn, red potatoes, sausage, eggs, cajun garlic butter sauce

Seafood Linguine Alfredo

Shrimp, lump crab, lobster, creamy alfredo sauce, french bread

DESSERTS

Chocolate Molten Cake

Chocolate Molten Cake with Vanilla Bean Ice cream

Cheesecake

Cheesecake with strawberry or blueberry compote

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PRIVATE CHEF PREMIUM MENU INFORMATION SHEET

PRICING

Pricing is based on (1)-The number of guests in your party. (2)-Location. (3) Menu selections (4) Set-up. (4)-Break-down. (5)-Cleaning

****Maximum number of guests: 25 - Minimum number of guests: 2*

A 14-day notice is required for most bookings. Bookings scheduled after the required notice, can result in a price increase.

A 50% deposit is required to book if the date is outside of the 14-day advanced notice. Full payment is required at time of booking 2-weeks prior to the date of service.

CANCELLATIONS/REFUNDS

Client has 24 hours from booking to cancel in order to receive a refund. A 10% cancellation fee will be charged. Cancellations on or after the 14-day notice will be charged a 50% cancellation fee. Cancellations 5-days prior to date will not receive a refund.

SERVICE

This is a Private Chef Service. We offer professional on-site Private Chef Services in your home, AirBNB, private rental, etc. We do not service event venues. Please refer to our pick-up or drop-off catering menu. We require a clean and safe environment.

TO BOOK

For booking information, you may request a free 15-minute consultation at <https://calendly.com/tpcatering>.

Email us at: Tportions@gmail.com