

PRIVATE CHEF SERVICES

In home chef, drop off meals, holiday feasts, traditional Spanish paella night, cocktail & appetizer parties, grocery stocking, breakfast and more!



Drop-off Meals

3-6 guests \$400

8-12 guests \$550

12+ guests please inquire

Classic Italian

Served with garlic bread, traditional Caesar and seasonal roasted vegetables

Choice of two main dishes:

Veal and pork meatballs with rigatoni

Butternut squash and spinach lasagna (option to add chicken)

Bolognese lasagna

Classic cheese lasagna

Eggplant Parmesan

Chicken Marsala

Cali Mex

Served with chips and salsa, rice, beans, and southwestern Mexican salad

Choice of two main dishes:

Chicken and vegetable enchiladas

Pork tamale pie

Wild mushroom and butternut quesadillas

“American” beef tacos

Asian Inspired

Served with coconut rice, cabbage slaw, and pot stickers

Choice of two main dishes:

Vegetable Green Curry (option to add chicken or shrimp)

Asian style short ribs

Pork Fried Rice

Mediterranean

Served with lemon-dill rice, seasonal grilled veggies, hummus, tzatziki, and homemade pita

Choice of one:

Greek chicken skewers

Pork Souvlaki

Spanakopita

American

Herb-Roasted chicken with gravy, house-made mac & cheese, peas and carrots,
honey-butter biscuits, green salad

Optional Additions

Seasonal & local charcuterie \$60 (serves 8-12)

Chocolate Decadence Cake \$30

*inquire about Meghan’s breakfast burritos – perfect for the chairlift!



In Home Chef Menus

Winter 2021-2022 Specials

Salads

Classic Romaine & baby kale Caesar with roasted cherry tomatoes
Baby Arugula, roasted mushrooms & lemon-truffle oil vinaigrette
Roasted winter root vegetables & baby greens, creamy feta, honey vinaigrette
Stuffed avocado with miso & red cabbage

Supper

Veal Osso Bucco, garlic whipped potatoes, seasonal vegetables
“Jesse’s” wild-caught halibut, butternut squash puree, white wine cream sauce, lemon spinach
Grilled ribeye, roasted tomato & garlic bearnaise, sweet potato au gratin
Gorgonzola stuffed portabello mushrooms, shaved brussels sprouts & carrots, balsamic glaze
Sterling Wild salmon crudo, miso-soy truffle sauce, micro greens, cilantro brown rice
Lasagna of the week



Harvest Holiday Sampler

Free Range and Local Meats

Herb-rubbed roasted turkey
Roasted garlic and cranberry crusted Prime Rib Roast
Orange and spice roasted Goose

Autumn Side Dishes

Classic buttermilk mashed potatoes
Gorgonzola potatoes au gratin
Smashed Sweet Potatoes with candied pecans
Roasted root vegetables with fresh herbs
Pureed parsnips with frangelico
Roasted fingerling baby potatoes with white truffle oil and chives
Carmelized brussel sprouts with pancetta and shallots
Loretta's green bean casserole
Baby greens with beets and goat cheese
Classic Thanksgiving stuffing with caramelized pears and fennel
Baby arugula salad with pomegranate seeds and honey vinaigrette
Brown sugar and browned butter glazed carrots
Classic Caesar salad
Roasted asparagus with shaved Parmesan

Seasonal Desserts

Cinnamon pecan pie
Pumpkin Pie with spiced whipped cream
Baked apples with raisins, cinnamon, and vanilla bean ice cream



Chef Specialties

We're happy to accommodate special requests, please inquire!

Starters

Grilled Asparagus with a roasted garlic and Parmesan aioli
Warm Camembert with wild mushrooms and local chokecherry jam
Spinach and Feta stuffed portobello mushrooms
Seared Prawn Skewers with prosciutto and a fig glaze
"Pot of mussels" with fennel white wine and garlic
Classic Caesar
Baby Arugula cherry tomatoes, pickled onions
Baby greens, grapes, and Gorgonzola with honey balsamic vinaigrette
Baby beet salad with local goat cheese and pistachios

Main Course

Seared Scallops, sweet corn coulis, caramelized leeks and smashed potatoes
Grilled Beef Tenderloin, baby carrots, white truffle cream
Seared Wild Salmon with kalamata olives, roasted kohlrabi, toasted garlic
Grilled Halibut, King Crab gratin sweet potato cakes, local roasted root vegetables
Spinach and Feta Stuffed Free Range Chicken Breast Parmesan polenta
Seared Pork Tenderloin, maple dijon cream, baby broccoli
Wild Mushroom Risotto, truffle oil
Seared Ahi Tuna, fermented black bean sauce, wild black jasmine rice
Chicken Marsala with wild mushrooms and sage
Slow Braised Beef Braciola
Sweet Italian Sausage and caramelized peppers and onions
Beef Tenderloin with goat cheese and a sweet balsamic drizzle
Ricotta and Prosciutto stuffed chicken breast
Linguine and clam sauce

Side Dishes

Roasted sweet potatoes with Parmesan and garlic
Creamy Parmesan polenta
Roasted fingerling potatoes with rosemary and sea salt
Gorgonzola potato au gratin
Warm Orzo Salad



Appetizers & Hors d'oeuvres

Perfect for après ski, a cocktail party, birthday celebration, bachelor/bachelorette etc.

seasonal & local charcuterie board: selection meats, cheeses, fruit, nuts, accoutrements

vegetable crudité with assorted dips

spinach & feta stuffed mushrooms

whole roasted 'naughty' cauliflower

warm camembert with wild mushrooms & house made jam

seared prawn skewers with prosciutto & fig jam

loaded nachos with fresh salsa, guacamole & crema

bacon wrapped stuffed dates

beer braised brats with honey mustard & caramelized onions

assorted flatbreads

smoked salmon platter

buffalo chicken dip

Swedish meatballs

roasted garlic and caramelized onion jalapeño poppers

scampi shrimp

beef tenderloin morsel with horseradish cream

avocado toasts

hummus on cucumber chip with black sesame

prosciutto wrapped asparagus

goat cheese stuffed baby peppers

seared scallops with leeks & local honey

caprese skewers

mini crab cakes with remoulade

slow roasted eggplant & pepper crostini

tomato & basil bruschetta



Traditional Spanish Supper

Inquire for pricing

Spanish night includes choice of 4 tapas & 1 paella served with ribeye, salad, and dessert

Tapas

Choice of four

A selection of cheeses with jamón ibérico

Spanish omelette

Bruschetta escalivada: Catalan roasted peppers & eggplant

Sausages with caramelized onions & wine reduction

Steamed mussels with bay leaves & lemon

Sautéed clams in a white wine reduction

Braised octopus á feira

Gazpacho

Paella

Choice of one paella

Seafood paella: a selection of market seafood, bomba rice & seasonal vegetables

Mountain paella: sausage & chicken, bomba rice & seasonal vegetables

Squid ink paella: a selection of market seafood, squid ink, bomba rice & seasonal vegetables
served with house-made aioli

Grilled ribeye with piquillo peppers & roasted garlic

Endive salad with romesco sauce

Chocolate dipped strawberries

Flourless chocolate tart



Breakfast

Inquire for pricing

All breakfast buffets include the following: house-made granola, seasonal fruit bowl, local yogurt, classic breakfast meats, morning home fries, seasonal vegetarian frittata

Breakfast specialties

'world famous' crème brûlée French toast

banana pancakes

Nutella waffles

Beltex Meats cornbeef & root vegetable hash

seasonal strata

assorted local pastries

**inquire about Meghan's breakfast burritos – perfect for the chairlift!*