



Winter Menu

2022 - 2023

FOUR COURSE CHEF DINNER
\$160 PER PERSON + 20% SERVICE CHARGE
8 PERSON MINIMUM

Appetizers:

Meghan's signature 'slutty' whole roasted cauliflower with chive crostini
Sterling Wild salmon crudo with truffle soy
Seasonal & local grazing board
Feta & spinach stuffed mushrooms
Seared prawns with horseradish butter
Crab cakes with remoulade
Goat cheese stuffed peppers
Beef tenderloin bites
Assorted flatbreads
Bacon wrapped stuffed dates
Prosciutto wrapped asparagus
Swedish meatballs

Soup or Salad:

Baby beets, arugula, crispy pancetta, warm whipped goat cheese
Chef Meghan's Caesar with shaved Brussels sprouts, romaine & garlic croutons
Winter caprese - acorn squash, marinated fresh mozzarella, basil, balsamic glaze, garlic oil
Butternut squash & roasted apple soup with sautéed apples, gorgonzola & toasted walnuts
Roasted & puréed cauliflower soup with crispy parmesan & red pepper oil
Stuffed avocado, carrot miso dressing, shaved red cabbage

Entrée:

Chef Nate's Cioppino
Red wine braised Veal Osso Bucco
Wild Billy's halibut - pan seared, wild mushroom butter sauce
Grilled beef tenderloin- Chef's sauce of the day
Filet Oscar (+\$20pp)
Sterling Wild king salmon- with miso butter or winter herb chimichurri
Seared scallops with Chef Nate's apple butter
braised lamb shank with house mint jelly
Spinach & prosciutto stuffed chicken breast with house pesto drizzle
Classic pork scaloppini with a caper lemon butter (awesome with the parsnips)
Vegetarian Risotto of the week

Entrée accompagniments:

Sweet potato stacks
Classic potatoes au gratin
Roasted carrots & asparagus
Brussels sprout hash with bacon & yams
Olive oil whipped potatoes
Butternut squash purée
Creamy garlic spinach
Wild rice pilaf
Frangelico whipped parsnips
Seasonal vegetables - Chef's choice

Dessert

Chef's monthly specials

MeghanChopus@gmail.com 646-284-5025





Drop Off Meals

(Wildly popular)

3-6 GUESTS \$450

8-12 GUESTS \$600

12+ PLEASE INQUIRE

20% SERVICE CHARGE ADDED

Classic Italian

Served with garlic bread, antipasto & Meghan's Caesar salad

Choice of two entrées:

Veal and pork meatballs with rigatoni

Butternut squash & spinach lasagna

(option to add chicken)

Bolognese lasagna

Chicken Piccata

Wild mushroom risotto

Chefs' vegetarian lasagna

Asian Inspired

Served with coconut rice, cabbage slaw & pot stickers

Choice of two entrées:

Veggie red curry

Szechuan pork & eggplant

Mirin & soy braised short ribs

Sesame beef & broccoli

Cali-Mexican

Served with chips & salsa, lime cilantro rice & beans and southwestern slaw

Choice of two entrées:

Chicken and vegetable enchiladas

All American tacos & 'all the fixings'

Braised Adobo Pork

Shrimp fajitas

Tortilla soup with toppings

Mediterranean

Served with lemon-dill rice, Greek salad, hummus, tzatziki & homemade pita.

Choice of two entrées:

Lamb meatballs

Moussaka

House vegetarian dolmas

Grilled lemon & oregano chicken

Spanakopita

American

Served with mashed potatoes, house mac & cheese, peas & carrots, green salad with house ranch dressing, dinner rolls & honey butter

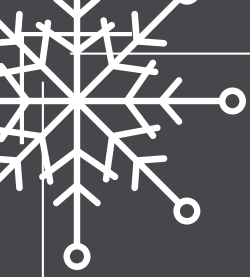
Choice of one entrée:

Herb roasted chicken with gravy

Breaded pork chops & Nate's apple butter

Chef's meatloaf





Winter Additions

delicious enhancements to your chef dinner or drop off
+ 20% service charge

Seasonal Grazing Board

Small serves 3-6 \$75 Large serves 8-12 \$125

Meghan's signature 'slutty' cauliflower dip

with chive crostini \$55

Bright Star Sea Salt Granola

*contains nuts. 1lb \$30

Breakfast Burritos – perfect for the chairlift!

\$12 per burrito, minimum of 10

Braised Ham & Cheese Patsy Pockets – a delicious chef sandwich

\$12 each, minimum of 10

Meghan's crème brûlée French Toast casserole

Small serves 3-6 \$30 Large serves 8-12 \$50

S'more kit - for your roasting pleasure

\$250 for up to 10 people; 10+ inquire

Homemade marshmallows, graham crackers, chocolate,

Reese's cups & roasting sticks

Hot Chocolate Bomb Box

\$300 for up to 10 people; 10+ inquire

Dark & Milk Chocolate Bombs, homemade marshmallows, whipped cream,
sprinkles, peppermint stir sticks, assorted mini melting chips, choice of 2 milks





Special Breakfast Buffet

SERVES 10-12 \$750
12+ PLEASE INQUIRE

All breakfast buffets include:

Bright Star granola
Seasonal fruit bowl
Local yogurt
Classic breakfast meats
Morning home fries
Eggs to order
Chef's choice muffins or scones

Breakfast specialties choice of 1

'World famous' crème brûlée French toast
Banana pancakes
Nutella waffles
Beltex Meats cornbeef & root vegetable hash
Seasonal strata
Sharp cheddar, mushroom & herb casserole
Seasonal vegetarian frittata
Assorted local pastries

