

# Chef Meghan Chopus

## Winter Drop-Off Options 2024-2025



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# Drop Off Meals

(Wildly popular)

3-6 GUESTS \$450

8-12 GUESTS \$600

12+ PLEASE INQUIRE

20% SERVICE CHARGE ADDED

## Mediterranean

Served with lemony olive oil  
whipped potatoes, cucumber feta  
salad, hummus, tzatziki & homemade  
pita

### Choice of two entrées:

Lamb meatballs  
Braised Eggplant with a  
nutty tomato sauce  
Grilled lemon & oregano  
chicken  
Spanakopita  
Slow roasted leg of lamb  
with olives and dates

## Cali-Mexican

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

### Choice of two entrées:

Chicken enchiladas with a  
creamy corn chipotle sauce  
(mild)  
Beef tenderloin and queso stuffed  
poblano peppers  
All American tacos & all the  
fixings  
Braised Adobo pork  
Shrimp fajitas

## Modern American comfort

Served with house made focaccia,  
cheese board with hot honey and  
jam, classic shrimp cocktail, cookie  
tray

### Choice of one entrée:

Port Braised short ribs  
Creamy chicken with a  
dijon veloute  
Marsala pork with wild  
mushrooms  
"Low Spark" beef  
tenderloin stroganoff

(all served with parmesan  
polenta)

## Classic Italian

Served with garlic bread, zucchini  
"piccata," rigatoni & Meghan's Caesar salad

### Choice of two entrées:

Butternut squash & spinach  
lasagna  
Bolognese lasagna  
Chicken parmesan  
Eggplant parmesan  
Pork Ragyu

# Additions MENU

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

## Breakfast Options

**Breakfast Burritos – \$12 per burrito, minimum of 10**

**Meghan's crème brûlée French Toast casserole**  
**Small serves 3-6 \$30 Large serves 8-12 \$50**

**Bright Star Sea Salt Granola**  
**contains nuts 1lb \$30**

**Bright Star banana bread \$15/loaf**

**Croquemonsieur – braised ham groyere, crossiants, house jam on the side**  
**Small serves 3-6 \$30 Large serves 8-12 \$50**

## Mid Day – Après

**Beef chili and cornbread for 10 people 1 gallon \$60**

**Chicken Noodle Soup – 1 gallon \$60**

**White bean, ham and rosemary soup – \$60**

**Seasonal Grazing Board**  
**Small serves 3-6 \$75 Large serves 8-12 \$125**

**Meghan's signature 'slutty' cauliflower dip**  
**with chive crostini \$55**

**Shrimp cocktail with horseradish cocktail sauce – 2lbs. – \$65**

**Sterling wild smoked salmon platter with capers, fresh dill, cucumber and herb cream and water crackers – \$75**

## Dessert Options

**S'mores kit – \$250 serves 10**  
**Homemade marshmallows, graham crackers, chocolate,**  
**Reese's cups & roasting sticks**

**Flourless chocolate cake with whipped cream \$45**

**Assorted Cookies and bars – \$45/2 dozen**

**Hot Chocolate Bomb Box – \$300 serves 10**  
**Dark & Milk Chocolate Bombs,**  
**homemade marshmallows, whipped cream,**  
**sprinkles, peppermint stir sticks, choice of 2 milks**