

# Chef Meghan Chopus

LOW SPARK  
FONDUE

## Park City Prime Cuts



# Winter Menu Options 2024-2025

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# **FOUR COURSE IN-HOME CHEF DINNER**

**\$165 PER PERSON + 20% SERVICE CHARGE 8 PERSON MINIMUM**  
**VEGETARIAN REQUESTS AND FREESTYLE ENTREES CAN BE ARRANGED WITH THE CHEF**

## **Appetizers**

**Choose Two:**

Meghan's signature 'slutty' whole roasted cauliflower with chive crostini  
Sterling wild salmon crudo with truffle soy  
Seasonal & local grazing board  
Creamed spinach and feta stuffed mushrooms  
Seared prawns with horseradish butter  
Crab cakes with caper cream

## **Soup or Salad**

**Choose One:**

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

## **Entrée**

**Add "surf" to any "turf" for \$25/person**

**Choose One:**

Grilled beef tenderloin or NY Steak- Chef's sauce of the day  
Filet Oscar (+\$20pp)  
NOBU's miso black cod  
Port braised short ribs  
Herb crusted, seared chicken breast, with creamy white wine sauce  
Sterling Wild Wing Salmon with a cracked olive winter herb chimichurri  
Brined double cut Pork Chop with fried sage, shallot pan gravy and apple butter  
Vegetarian potato gnocchi of the week  
Roasted black bass with lemon and coconut broth

## **Entrée accompagniments**

**Choose Two:**

Sweet potato stacks  
Classic potatoes au gratin  
Roasted winter vegetables  
Shaved Brussels sprouts  
Olive oil whipped potatoes  
Butternut squash purée  
Creamy garlic spinach  
Frangelico whipped parsnips

## **Dessert**

**Choose One:**

Strawberry Tiramisu  
Tablesides S'mores  
Flourless chocolate cake with berries and whipped cream  
Crème Brûlée  
Chocolate pudding  
Olive oil sea salt pretzel crumble  
Apple cider cake with warm brown sugar butter, whiskey, and cinnamon whipped cream  
Meghan's Low Spark Pear Crumble with almond whip

# 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**



# **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 Entrée (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 egg  
casserole  
Seasonal vegetarian frittata**



# LOW SPARK FONDUE

**Private in-home après parties**  
**\$125 per person 20% service charge added to final bill.**

## Menu

### Traditional Cheese Fondue

with roasted turnips and potato,  
roasted mushrooms, pears, apples,  
crusty bread

### Sliced Beef tenderloin with a shaved Brussels sprout salad

(with a choice of classic wild  
mushroom sauce or toasted garlic  
gorgonzola cream)

### Chocolate fondue

with strawberries,  
marshmallows, cookies and  
bananas.



## Accompaniments to your meal:

Swiss sausage platter with house made sweet beer mustard  
small platter serves 4-6 \$ \$75, large platter \$150 serves 8-10

“Schnitzel with Noodles,” chicken schnitzel with egg noodles \$25 per person  
Apple Strudel with cream \$55 serves 8-10



**SPARK UP  
THE PARTY!**

[lowsparkfondue.com](http://lowsparkfondue.com)





# **Park City Prime Cuts**

## **(Steak House Dinners)**

**\$190 per person 20% service charge added to final bill**

**Depending upon your home, rental, and party size, we will tailor these menus to what suits you.**

### **SALADS-choose one**

**Classic Wedge: Iceberg Lettuce, Bacon, Red onion, Tomato, Creamy bleu cheese dressing, Fresh herbs**

**Romaine: Baby romaine leaves, Roasted garlic dressing, Pecorino, Bread crumbs**

**Farm Greens: Local Greens and root vegetables, Burrata, Fresh herbs, Honey vinaigrette**

### **Seafood Additions -- (market price)**

**King Crab Legs: Drawn Butter**

**Crab Cakes: Caper Dill Remoulade**

**Shrimp Cocktail: Traditional**

**Pan Roasted black cod**

**Picked Maine Lobster: Drawn Butter**

**Full Caviar Service: Royal Ossetra Caviar, Blini, Egg whites and Yolks, Shallot, Chive, Crème Fraîche**

**Seafood Tower:**

**Seared Scallops with fennel puree**

### **CUTS-choose two**

**Tomahawk Ribeye: bone in, Australian Wagyu**

**Porter House: Prime Black Angus**

**New York Strip: Australian Wagyu**

**Hangar Steak: Prime Black Angus**

**Filet Mignon: Prime Black Angus**

### **SAUCES-choose two**

**Bearnaise**

**Port Demi-Glace**

**Crushed Olive Salsa Verde**

**Marsala Mushroom Cream**

**Gorgonzola Bacon Butter**

### **SIDES-choose two**

**Creamed Greens**

**Garlic Whipped Potatoes**

**Cheesy Brussel Sprouts with Crispy Bacon**

**Cast Iron Mushroom Medley**

**Steamed Artichoke**

**Sweet Potato Stacks**

**Black Truffle Mac and Cheese**

**Grilled Asparagus**

**Goat cheese potatoes au Gratin**

### **DESSERTS**

**Flourless chocolate cake with vanilla cream**

**Poached Pear with chocolate sauce and vanilla cream**

**Classic Crème brûlée**