



Spinach-Stuffed Mushrooms

APPETIZERS

Spinach-Stuffed Mushrooms

Baby Bella mushrooms stuffed with sautéed spinach, orange and yellow bell peppers and tossed in goat cheese. Topped with toasted breadcrumbs

Hummus & Pita Crudite

Fresh made Hummus with a chili drizzle served with Pita + Vegetables

Bruschetta

Toasted baguette slices topped with a mix of diced tomatoes, fresh basil and garlic (Vegan)

Vegan Crab-Less Cakes

Made with Hearts of Palm and Garbanzo Beans, Seasoned with Old Bay Seasoning, Served with Vegan Tartar Sauce (Vegan)

Shrimp & Grits Bites

Appetizer-sized portion of sautéed shrimp in a shallot, herb and wine wine sauce served atop creamy grits and sprinkled with fresh parsley

Deviled Eggs with Jalapeño Candied Bacon

Classic deviled eggs elevated with pieces of jalapeño candied bacon for a delicious play on flavors

SOUP & SALADS

Butternut Squash Soup

A velvety blend of fresh butternut squash with a hint of coconut cream, seasoned with rich & comforting flavors. Dairy-free

Citrus Salad

Mixed Greens topped with Mandarin Oranges, Dried Cranberries, Goat Cheese and Pepitas. Served with a Strawberry Vinaigrette Dressing

Turmeric-Roasted Cauliflower Salad

Mixed Greens topped with Turmeric Roasted Cauliflower, Pepitas, Goat Cheese, Dried Cranberries & Spring Mix Greens served with a Champagne Vinaigrette

Southwest Salad

Grilled Chicken, mini tri-colored peppers, mixed greens, tomatoes, corn, black beans, crushed tortilla chips, homemade ranch dressing

*Salads can be prepared Vegan without Goat Cheese



Turmeric-Roasted
Cauliflower Salad



THE CHEF
and the Baker

PRIVATE PARTY MENU

02



Short Rib Risotto

ENTREES

Short Rib Risotto

Braised Short Ribs served atop Chef Jason's Creamy Mushroom Risotto (white wine, sautéed mushrooms, sliced onions, truffle oil and parmesan cheese)

Garlic Baked Chicken Risotto

Creamy Mushroom Risotto (white wine, sautéed mushrooms, sliced onions, truffle oil and parmesan cheese) topped with Chef Jason's classic Garlic-Baked Chicken

Sauteed Shrimp Risotto

Shrimp sauteed in clarified butter with garlic and parsley. Served with Chef Jason's Creamy Mushroom Risotto (white wine, sautéed mushrooms, sliced onions, truffle oil and parmesan cheese)

Baked Moroccan Chicken in Garlic Sauce

Mixture of drumsticks and thighs tenderly cooked in a flavorful sauce seasoned with turmeric, cumin, coriander and cinnamon.

Spinach-Stuffed Chicken Breast

Pan-fried then roasted chicken breast stuffed with spinach, goat cheese and yellow and orange bell peppers. (Suggested side: Wild Rice Pilaf)

General Tso's Chicken

Classic with Chef Jason's flavorful twist!

Vegan Alfredo with Brussels Sprouts

Garlic and white wine infused into a classic white sauce paired with al dente pasta and roasted Brussels Sprouts and Chef Jason's Everything is Everything seasoning*

Angel Hair Carbonara

Delicate angel hair pasta tossed in a rich, velvety sauce, accented with bacon.

"My Lasagna Ain't No Joke"

Prepared with mushrooms and arugula with a blend of sharp cheddar, mozzarella and Parmesan cheese in Chef Jason's signature red sauce.

*Can be prepared vegan with cashew cream (cheese replacement) & vegetables

Turkey & Quinoa Stuffed Bell Peppers

Bell Peppers stuffed with a mixture of Chef Jason's signature red sauce, seasoned ground turkey, and quinoa, topped with Parmesan cheese.

*Can be prepared vegan with Beyond Meat crumbles & plant-based cheese



Turkey & Quinoa Stuffed Bell Peppers



THE CHEF
and the Baker

PRIVATE PARTY MENU

03

ENTREES

Garlic-Baked Chicken

Roasted white and dark-meat chicken marinated in a garlic and herb infusion, featuring Chef Jason's "Everything is Everything" seasoning blend

Braised Short Ribs

Tender short ribs slowly braised in a rich and savory red-wine sauce

Roasted Rack of Lamb

Rich and savory with a delicious mint and herb-based crust. Roasted to the temperature of your choice. *Subject to availability

Chicken or Steak Tacos

Your choice of marinated chicken or steak tacos, nestled in soft tortillas. Served with flavorful garnishes and fresh-made salsa



Garlic-Baked Chicken

SIDES

Macaroni & Cheese

Prepared with a blend of White Cheddar and Havarti cheeses blended with bacon, thyme and onions. Topped with toasted and seasoned bread crumbs.

Coconut Rice

Long-grain rice infused with creamy coconut milk, delivering a subtle flavor and rich texture.

Israeli Couscous with Sautéed Spinach and Mushrooms

Toasted Pearled couscous tossed with sautéed Spinach and Mushrooms

Scalloped Potatoes

Prepared with a blend of White Cheddar and Havarti cheeses topped with toasted and seasoned bread crumbs

Wild Rice Pilaf

Wild rice blended with the light crunch of pine nuts and sweet hints of dried cranberries, creating a delightful fusion of textures and flavors

Black Beans & Rice

Rich black beans simmered with sautéed onions and garlic, seasoned to perfection and elevated by a hint of warm cinnamon, served over turmeric rice. Absolutely delicious!



THE CHEF
and the Baker

PRIVATE PARTY MENU

04



Roasted Asparagus

VEGETABLES

Roasted Asparagus

Tossed in olive oil and seasoned with salt, pepper and Chef Jason's Everything is Everything seasoning blend

Sautéed Spinach

Cooked in butter, olive oil and garlic and and seasoned with Chef Jason's *Everything is Everything* seasoning blend

Sautéed Squash & Zucchini Medley

Seasonally available squash and zucchini seasoned with salt, pepper and Chef Jason's signature *Everything is Everything* seasoning blend.

Roasted Brussels Sprouts with Bacon

Caramelized Brussels Sprouts complemented by the rich, indulgent flavor of bacon for a delicious pairing.

** Can be made with turkey bacon or without meat if preferred*

Stir-Fried Bok Choy

Tender Bok Choy stir-fried to capturing its natural freshness and subtle crunch

DESSERT

Chocolate Chip & Pecan Cookies

Erica's signature creation, blending rich, semi-sweet chocolate chips with a generous portion of pecans, for a decadent, gourmet treat. Served warm with vanilla ice cream

Vegan Chocolate Chip Cookies

Gourmet vegan cookies with plant-based chocolate chips. Served warm with plant-based ice cream

Pineapple Upside-Down Cake

Classic Pineapple Upside-Down Cake served with Bourbon whipped cream, and vanilla ice cream

Strawberry Pound Cake Parfaits

Layers of our 7-Up Bundt Cake crumble, combined with a zesty strawberry-lime mix and topped off with fresh whipped cream, delivering the perfect blend of sweet meets tart.

**Can be prepared vegan with vegan lemon pound cake & vegan whipped cream*

Mini 7-Up Bundt Cakes

Mini versions of the southern classic drizzled with a lemon glaze and served with fresh berries

Cupcakes

Flavor options include Vanilla, Chocolate, German Chocolate, Strawberry, and Gingerbread with cream cheese icing.

**Can be prepared vegan*

