

Chefs on Call Sample Menus



2023

A Chef comes to your location, cooks, boxes up any leftovers, and cleans up! Children's Meals are available at a reduced cost!

Feel free to choose items from each menu to create your very own Chefs on Call Favorite!*

**2-3 Appetizers, 2-3 Entrees, 2 Sides, & All Come with Fresh Baked Cookies!*

Kids' Meal – Chicken Tenders & Mac/Cheese or Other Items Available



The Favorite #1

Appetizers /Starters

- Bacon Wrapped Scallops with Barbeque Sauce
- Petite Carolina Crab Cakes with Sriracha Aioli
 - Artichoke Asiago Cheese Dip & Dippers

Main Event

- Chef Wes's Shrimp 'n Grits – Carolina Shrimp over Redneck Risotto & Cajun Cream Sauce
 - Bistro Steak with Chimichurri
 - Boneless Breast of Chicken Prosciutto with Mozzarella & Pesto Cream
- Grilled Vegetable Platter of Balsamic & Garlic Stung Zucchini, Sweet Red Peppers, Squash, & Mushrooms Finished with Feta Cheese
 - Gourmet Mac & Cheese

Sweet Finish

- House Baked (Your House) Chocolate Chip Cookies

Menu #2 OBX Heaven

Appetizers /Starters

- Sweet Potato Biscuits with Fig Jam & Goat Cheese
- Bacon Wrapped Scallops with Barbeque Sauce
- Sweet Corn Hushpuppies with Honey Butter

Main Event

- NC Peel & Eat Shrimp
- Fresh Mahi with Mango Salsa
- Slow Roasted Barbeque Pork with Rolls
- Roasted Red Potatoes & Sweet Onions
 - Caesar Salad
 - Creamy Cole Slaw
- *Take it to the next level with Crab Legs! (Market Price/Additional Price per Person)*

Sweet Finish

- House Baked (Your House) Chocolate Chip Cookies

Menu #3 - Barbeque

Appetizers /Starters

- Chicken Bites with White Alabama Barbeque Sauce
 - Sweet n Smokey Shrimp
- Sweet Corn Hushpuppies with Honey Butter

Main Event

- Slow Roasted Barbeque Pork & Rolls
- Bistro Steak with Rosemary Dijon Demi-Glace
 - Creamy Cole Slaw
 - Gourmet Mac & Cheese
- Summer Breeze Salad of Fresh Mozzarella, Heirloom Cherry Tomatoes, & Basil atop Field Greens with Balsamic Reduction

Sweet Finish

- House Baked (Your House) Chocolate Chip Cookies

Menu # 4 - South of the Border

Appetizers /Starters

- Sweet 'n Smokey Shrimp
 - Tortilla Chips & Salsa
- Seafood Ceviche with Tortilla Crisps

Main Event

- Soft Taco Station with all the Fixings: Corn Tortillas, Guacamole, Pico de Gallo, Sour Cream, Cheese, Lettuce, & Choice of Veggie or Fish, Shrimp, Chicken (Choose Two)
 - Carne Asada or Grilled Bistro Steak with Chimmichurri
 - Rice/Black Beans
 - Fiesta Salad – Romaine Lettuce with Black Bean Relish, Corn Tortilla Chips, Chipotle Ranch

Sweet Finish

- House Baked (Your House) Chocolate Chip Cookies

Menu #5 - Italian Night

Appetizers /Starters

- Baked Brie with Dried Apricot, Fig Jam, & Crackers
 - Ratatouille Vegetable Tart
 - Sauteed Shrimp Aglio e Olio

Main Event

- Pasta Made Your Way - Choice of One Sauce – Classic Red, Alfredo, White Wine/Garlic Butter, & Choice of One Protein – Chicken or Shrimp
 - Bistro Steak with Italian Herb Demi-Glace
- Italian Salad with Tomatoes, Olives, Sweet Onions, Pepperoncini's, & Parmesan Cheese
- Grilled Vegetable Platter of Balsamic & Garlic Stung Zucchini, Sweet Red Peppers, Squash, & Mushrooms Finished with Feta Cheese
 - Roasted Garlic Bread

Sweet Finish

- House Baked (Your House) Chocolate Chip Cookies

Menu #6 - The Classic

Appetizers /Starters

- Bacon Wrapped Scallops with Barbeque Sauce
- Thai Veggie Spring Rolls with Sweet Chili Sauce
 - Mini Beef Wellingtons with Horsey Sauce

Main Event

- Chef Wes's Shrimp 'n Grits – Carolina Shrimp over Redneck Risotto & Cajun Cream Sauce
 - Herb Crusted Beef Tenderloin with Blue Cheese on the Side
 - Country Style Red Smashed Potatoes
 - Grilled Asparagus with Lemon Infused Olive Oil
 - Traditional Caesar Salad

Sweet Finish

- House Baked (Your House) Chocolate Chip Cookies

Menu #7 – Asian

Appetizers /Starters

- Veggie Pot Stickers
- Pork Bao Bun with Plum Sauce

Main Event

- Veggie Egg Fried Rice or with Chicken or Shrimp (Pick One)
 - Soy Lemon Grass Stung Bistro Steak
 - Teriyaki Salmon
- Asian Chopped Salad with Red Cabbage, Shredded Carrots, Sugar Snap Peas, Edamame, Green Onions, Crisp Wonton Strips, & Ginger Dressing
 - Soy Stung Green Beans with Black Sesame Seeds

Sweet Finish

- House Baked (Your House) Chocolate Chip Cookies

Menu #8 – Luau

Appetizers /Starters

- Sweet ‘n Smokey Shrimp
- Ahi Poke with Tortilla Crisps
- Sriracha Pork Shanks – Slow Roasted Pork Shanks

Main Event

- Fresh Grilled Mahi with Mango Salsa
- Hawaiian Pineapple Chicken Skewers
- Kalua Pulled Pork with Slider Rolls & Ginger Slaw
- Roasted Vegetables with Green Onions & Ginger
 - Coconut Rice
- Watermelon Salad with Avocado, Balsamic Dressing, & Crumbled Goat Cheese (Seasonal)

Sweet Finish

- House Baked (Your House) Chocolate Chip Cookies