

Bringing Home The Basil

A Personal Chef Service

Dinner party is \$250 service fee plus the cost of the food chosen. I will bring food, cooking supplies and serving supplies. I will need one shelf available in the fridge, working oven and cook top, and grill depending on chosen food. Host is responsible for plates, napkins, serving ware, beverages, etc.

Bacon Cheddar Ranch Chicken	\$35
A very rich chicken dish that is served with garlic mashed potatoes	
Chicken Skewers	\$25
Chipotle Lime Chicken on Skewers is served with rice	
Bourbon Peach Ribs	\$20/rack Spare or Baby
Slow cooked and finished on the grill with a homemade sauce	
Mango Jerk Pork	\$18 Loin \$32 Tenderloin
Pork loin that has been marinated in a mango jerk sauce, served with rice	
Classic Lasagna	\$35
A classic meat lasagna that stands the test of time	
Filet mignon	\$65
A whole roasted tenderloin sliced and served with a mushroom wine reduction	
Cajun Seafood Pasta Bake	\$35
Onions, peppers, mushroom, & andouille and Cajun alfredo give this pasta a kick	
Mini Crab Cakes	\$25/25 pcs
Bite Size crab cakes are served on Ritz crackers	
Award winning Lemon & Lentil Salad	\$12
Wheatberry and Black Bean Salad	\$15
Baby Carrots in a Honey Lemon Thyme Sauce	\$12
Summer Fruit Salad w/ a honey mint Sauce	\$15
Creamy Corn Casserole	\$12
Cupcake Bouquet	\$40
Cupcakes made with brownie base vanilla cake topped with a strawberry butter cream icing are arranged in a bouquet to be displayed on table.	