



*David Taylor*  
*Private Chef*

- *Menu Consultation*
- *Private Chef*
- *Large Catering*
- *Corporate Events*



*Menu*  
**Plated  
Options**

# *Mediterranean*

## *Starter*

### **Beet Hummus**

Chickpeas, tahini, beet, olive oil and pita bread

### **Greek Salad**

Spring mix, cherry tomatoes, kalamata olives, feta  
Cheese, cucumbers and balsamic

## *First Course*

### **Octopus**

Grilled, paprika, fresh herbs and lemons

### **Baked Brie**

soft creamy baked brie, figs, caramelized pecans,  
crackers and waffle

### **Moussaka**

Minced lamb, roasted eggplants, pine nuts,  
bechamel and pomodoro

## *Main Course*

### **Branzino**

Baked fish, cherry tomato's, kalamata, lemons,  
capers, zucchini souffle

### **Greek Chicken**

Lemon thighs, roasted garlic, fresh oregano with baby  
potato medley

### **Paella**

Classic Spanish rice, squid, octopus, mussels, clams,  
shrimp and langostinos

## *Dessert*

Assorted Baklava





*Menu*  
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# Mexican

## *Starter*

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### **Esquite Callejero**

grilled corn, epazote, mayo, cotija cheese and tajin

### **Shot de Taquito Dorado**

corn tortilla filled with chicken, pico de gallo and guacamole

### **Chile Poblano**

beer batter Poblano pepper stuffed with asadero cheese

## *First Course*

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### **Tacos de Cochinita Pibil**

Yucatan style pulled pork, achiote, orange, pickled onions and xnipec habanero sauce.

### **Ceviche de Pescado**

Florida grouper marinated in fresh limes, orange, onions, and cilantro.

### **Sopa de Tortilla**

Chicken base tortilla soup, guajillo chiles, onions, cilantro, and crema

## *Main Course*

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### **Mole Oaxaqueño**

Chicken thigh in red Oaxacan mole sauce, cacao, chiles, spices, sesame seeds, Mexican crema, rice, and ripe plantain

### **Barbacoa de Borrego**

barbacoa lamb meat, guajillo adobo, rice, and ripe plantain

### **Chamorro Hidalguense**

Slow cook roasted whole pork shank, rice, and ripe plantain.

## *Dessert*

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Chocolate mole soufflé w/ hazelnut ice cream



# Menu Plated Options



## Latin America

### Starter

#### **Empanadas**

flour dough filled with shredded chicken and cheese

#### **Tostones**

Plantain cupcakes, filled with beef stew

#### **Legumes**

Haitian all veggies roast pot

### First Course

#### **Ceviche**

Fresh grouper, leche de tigre, mandarins and pickled onions

#### **Jerk Chicken**

Jamaican grilled chicken skewers, peppers and pineapple

#### **Shrimp**

Garlic butter shrimp over mash plantain "Mofonguito"

### Main Course

#### **Salmorejo de Jueyes**

Puerto Rican crab meat, tomato, peppers and olives with tostones and white rice

#### **Moqueca**

Brazilian style stew fish in coconut sauce with perfumed white rice

#### **Oxtail**

Dominican style oxtail in creole stew, tostones y moro de guandules

### Dessert

Tres leches



Menu  
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# French

## *Starter*

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### **Spring mix salad**

Arugula, goat cheese croquettes, caramelized pecans, beet chips with a orange dressing

### **Coquilles Saint-Jacques**

Sautéed scallops, gruyere cheese béchamel, panko

### **Camembert**

Baked fondue, roasted figs, walnuts and French baguettin

## *First Course*

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### **Duck Confit**

Sous vide, herbes de Provence, orange reduction

### **Crepe**

Chicken, champignons, béchamel, gruyere cheese

### **Ratatouille**

Eggplant, zucchini, squash, tomato, basil

## *Main Course*

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### **Chateaubriand**

Prime tenderloin, au jus, duxelles de champignons, potato souffle

### **Scallops Provençal**

Wine, butter, mint, green pea puree

### **Gordon Blue**

Glazed ham and gruyere cheese, chicken with dauphinoise au gratin

### **Lobster Thermidor**

Garlic butter, béchamel, Cognac, gruyere, baby potato

## *Dessert*

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Vanilla crème brûlée, flambe, Cognac VOSP





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# Italian

## *Antipasto*

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### *Caprese skewers*

Cherry tomato's, mozzarella pearls and fresh basil

### *Bruschetta*

Di ricotta, prosciutto, pistachio and balsamic

## *Primi Piatti*

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### *Parpadelle*

Lamb ragu, granna padano, pesto and fresh burrata

### *Shrimps*

Sauteed garlic shrimps, aglio e olio pasta, cherry tomatoes, and basil

### *Rissoto*

Wild mushroom risotto, garlic, shallots, and parmigiano reggiano

## *Main Course*

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### *Picatta*

Pan-seared chicken, lemon zest sauce, capers, spinach, and artichokes with grilled veggies and zucchini

### *Tenderloin*

Center cut mignon, gorgonzola sauce, and potato soufflé with black truffle oil

### *Vongole*

Fresh mussels and clams in garlic wine sauce, shallots and cherry tomatoes over pasta

## *Dessert*

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Cheesecake, mint, and wild berries



# Menu Plated Options

## Southeast Asia

### Starter

#### **Miso Soup**

Miso, silken tofu, bamboo shoots, mushrooms, green onion

#### **Asian Salad**

Lettuce, cabbage, carrots, tree nuts, edamame, and sesame dressing

#### **Dumplings**

Pan fried veggie and shiitake gyozas, soy sauce

### First Course

#### **Tartare**

Florida east coast yellowfin tuna, mandarin, sesame avocado and micro green

#### **Thai Curry**

Thai chicken or shrimp in red coconut curry, garlic ginger, bell peppers and onion

#### **Char Siu Bao**

Steamed Chinese bbq pork buns, dipping light soy sauce

### Main Course

#### **Tikka Masala**

Chicken, zucchini, eggplant, roasted tomatoes, garam masala curry, Basmati rice, naan

#### **Hibachi Steak**

Black angus tenderloin, soy glaze, oyster mushrooms and Asian stir-fried rice

#### **Glazed Salmon**

Grilled salmon, garlic, ginger and miso glaze with stir-fried rice and seasonal veggies

#### **Pork Ribs**

Slow braised baby back ribs, tangy teriyaki, sesame seeds, green onions over stir-fried rice

### Dessert







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# All Vegan

## *Starter*

### **Spring Mix Salad**

Arugula, caramelized pecans, beet chips with a strawberry vinaigrette

### **Pumpkin Soup**

Squash bisque, onions, garlic, rosemary

### **Portobello**

Mushroom mini slider, mix cabbages and vegan cheddar cheese

### **Beet Hummus**

Chickpeas, tahini, beet, extra virgin olive oil and pita bread

### **Bruschetta**

Baguette, roasted peppers, artichoke tapenade and fresh basil

## *Main Course*

### **Biryani**

Perfume basmati rice, cardamom, seven spices, cauliflower, and carrots

### **Tika Masala**

Zucchini, chickpeas, eggplant, roasted tomatoes, garam masala curry with Jazmin rice

### **Raviolis**

Mushroom raviolis, cherry arrabiata red sauce, pesto reduction

### **Legumes**

Chayote, eggplant, carrots, spinach, and cabbage pot stew side rice

### **Ratatouille**

Eggplant, zucchini, squash, tomato, basil

### **Baingan Bartha**

Roasted eggplant, onion, garlic, tomatoes and chile





*Menu*  
**Buffet**  
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# *Christmas Dinner*

## *Starter*

Oven roasted butternut squash bisque

## *First Course*

### *Moro de guandules*

Seasoned long grain rice with green peas in creole sauce

### *Potato soufflé*

Baked thin sliced potatoes, cream, four cheese blend

### *Sweet potato*

Mash, butter, cinnamon, cranberries and walnuts

### *Baby carrots*

Garlic parmesan roasted baby carrots and veggies

### *Potato salad*

Red potatoes, carrots, mayo, eggs and sweet peas

### *Mac & Cheese*

Home made with crunchy panko Parmesan crust

### *Green bean casserole*

Mushroom cream sauce, crispy onions

### *Spring mix salad*

Lettuce, cherry tomatoes, beet chips, carrots, strawberry vinaigrette dressing

## *Main Course*

### *Glazed Ham*

Baked Virginia ham with bourbon maple glaze

### *Turkey*

Slow roasted turkey with cranberry chutney and gravy

### *Young Chicken*

Roasted whole chicken in fresh garden herbs

### *Salmon*

Atlantic salmon in creamy hollandaise sauce with fire roasted asparagus

### *Lobster Thermidor*

Garlic butter, béchamel, Cognac, grated cheese

### *Beef Wellington*

Center-cut tenderloin, duxelles de champignons, prosciutto, baked in puff pastry

## *Dessert*

Dried fruit, berries and banana bread