

Hors d'oeuvres

Ceviche in a shot glass w/a plantain scoop, fabulous taste and presentation

Shrimp Martini Cocktails

Muffulata in puffy pastry, turkey, ham, provolone and green olives
(New Orleans popular sandwich with a French twist)

Media Noche Pinwheels- Latin flare puff pastry hors d'oeuvres

Cheese Palmiers made with emmenthal Swiss & parmesan in puff pastry

Salmon Wrapped in Puff Pastry with Shallot & Dill.

Chicken Emmenthal Cheese in phyllo, super thin & Crunchy layers of pastry

Lobster with Hollandaise in Phyllo Pastry

Artichoke & Gouda in phyllo

Beef Bourguignon in Phyllo

Greek Beef Kabobs Skewers w/ grilled pita & Tatziki Sauce

Grilled Beef Tenderloin Skewers with Hollandaise & Asparagus

Meatballs in a Cabernet Demi Sauce

Triple Grilled Jumbo Shrimp Skewers served with trio sauce progression

Seared Crab Cakes with Cilantro aioli

Cheese Gougeres, the real cheese puff

Conch Fritters w/ Spicy Pineapple dipping sauce

Beef and Chicken Skewers
Tropical, Asian or Southwest served w/ dipping sauces

Sausage Mornay in Phyllo pastry

Greek Kalamata Crostini

Fresh Mozzarella Tomato Basil, rustic bread

Crab Meat Mousse on Flat Breads

Seared Tuna Tataki on Wonton

Sushi Sampler with Thai Rice Wraps
Shrimp, Crab & Salmon, Sashimi and Tuna Tataki
Asian Dumplings
served warm & Crispy with dipping sauce

More In Home Gourmet Services

Dinner Elements

Weekly Low Carb Dinner *Delivery Service*
Menu price \$16.95, \$18.95 or \$23.95

Pick your protein
Example
Parmesan Crusted (Chicken, Salmon, Veal Chops) Fresh Tomato & Basil Stuffed Spaghetti Squash, Mozzarella, Tomato & Basil Caprese with Balsamic

You can expect flavor profiles of Italian, Asian Fusion, Thai Fusion, Greek, Latin Fusion Mediterranean, Classic American and French
Price is based upon Protein selection

Healthy Lifestyle Cuisine follows these rules
No Sugar! No Trans Fats! Low Carb! This Program is well suited for those following South beach Diet Phase 2. (Normal Caloric Range)

Gift Certificates

For all levels of service available with custom inscription

- **Full Service Catering, staffing and rentals**
- **Oven ready Cocktail and Dinner Parties *Delivered***
- **βKosher Personal Chef Catering Available**

Chef Elisa Eliot, Chef Owner

954 384-6227

In Home
G O U R M E Ttm

954-384-6227

Personal Chef Catering

Serving South Florida

credit cards accepted

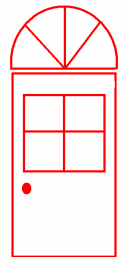
Full Staffing and Rentals Available

Corporate Catering Menu

- **Platters and boxed lunches**
- **Dinner Menu**
- **Breakfast**

Your Personal Chef is

behind this Door



www.inhomegourmet.com

Corporate Catering menu

Sandwich Platters

Trio platter serves 8-10 \$65.95
Select a variety of three sandwiches from our Menu

Deluxe Platter serves 8-10 \$85.95
Shrimp salad, grilled and chilled beef tenderloin and the Italian

Salad Platters

Select, from our menu serves 8-10 \$65.95
 Roasted Veggie serves 8-10 \$60.95

Deluxe Combo Salad Platter serves 8-10 \$85.95
*Shrimp salad, and grilled and chilled beef tenderloin
 Served over mixed greens or romaine with cherry tomatoes
 and your choice of dressing.*

Side Salads

Caesar serves 8-10 \$25.95
w/ shaved parmesan and our home made croutons

Mixed Greens serves 8-10 \$29.95
w/tomato, cucumber, croutons w a trio of dressings

Spinach Salad serves 8-10 \$39.95
*w/ mushrooms, sliced red onion, chopped egg, crumbled
 bacon and sweet French dressing*

Pasta Salad of the Day serves 8-10 \$21.95

Chef's Wild Card serves 8-10 \$21.95

Potato Salad serves 8-10 \$21.95

Anti Pasto Platters

Comes with a Bread Basket & Condiment Platter
*Breads, condiment trio, lettuce, tomato & red onion; everything
 you'll need to make your own sandwiches*

Meat Platter serves 8-10 \$40.95
Turkey, Roast Beef, grilled & chilled Pork Tenderloin slices

Deluxe Meat Platter serves 8-10 \$65.95
Turkey, grilled and chilled Beef Tenderloin, and Pork Tenderloin

Cheese Platter serves 8-10 \$40.95
Brie, Swiss, Provolone and Grapes

Deluxe Cheese Platter serves 8-10 \$65.95
Fresh Mozzarella & Basil, Manchego, Brie and Apricot Chutney

Create your own, Combo Platter serves 8-10 *varies*
*Select your three favorites from our deluxe or regular meat,
 cheese, or salad items.*

Italian serves 8-10 \$65.95
*Fresh Mozzarella, Tomato & Basil Caprese, Prosciutto, Roasted
 Red Pepper, Olives, Pepperocini and Lupini Beans*

Call 954-384-6227

Make it a Sandwich or Salad Menu

French baguette, croissant, ciabatta, or wrap

Salads come w/Sliced French bread and choice of dressing, caesar, honey mustard, balsamic glaze, ranch, big red wine vinaigrette, sweet onion vinaigrette

Turkey & Brie
*Smoked turkey breast, brie, tomato, mixed greens, w/a side apricot
 chutney or honey mustard*

Tuna Salad
White meat tuna with mayo and celery for the tuna salad purist

Roasted Veggie
Roasted Eggplant, tomato, red pepper, zucchini with hummus

Grilled and Chilled Pork Tenderloin
*Mojo marinated pork slices w/caramelized onions, manchego
 cheese w/a side of pineapple cilantro lime chutney*

Italian
Prosciutto, mozzarella, tomato & basil w/a side of balsamic glaze

Grilled Chicken Caesar
Romaine, chicken and shaved parmesan

Turkey Cranberry and Goat Cheese
Spring mix w/goat cheese, cranberry chutney caramelized pecans

Roast Beef
Roast beef, Gouda cheese, caramelized onions

Grilled Chicken Salad
Chef Wild Card of the week Call and ask for this week's special

Deluxe Menu

Shrimp Salad
Jumbo Shrimp salad w/ mayo, celery, and special seasoning

Grilled and chilled Beef Tenderloin
*Cracked peppercorn beef tenderloin, with a side of blue cheese or
 horseradish, crème fraiche, tomato and mixed greens*

Beverages

Coke, diet coke and Sprite	\$1.75
Arizona Tea regular, diet, green	\$2.25
Zepherhills Water	\$1.25
San Pellegrino	\$1.45
Evian	\$1.45
Orangina or Martinelli apple juice	\$1.65
Tropicana OJ.	\$1.60

*Orders should be placed 72 hours in advance
 Delivery charge may apply. A 50% deposit is taken
 when your order is placed. A 50% cancellation
 charge may apply
 All major Credit Cards Accepted*

Boxed Sandwich or Salad

boxed lunch \$13.95

Select from our menu

Comes with fresh fruit salad, side salad of the day, condiments and our brookie "it's not a brownie, it's not cookie it's a brookie". Salads come with French bread

Deluxe boxed lunch \$21.95

Select from our deluxe menu

Comes with fresh fruit salad, caesar, mixed greens or spinach salad, condiments, and crème brulee of the day or cannoli. Salads come with French bread.

Dessert Platters

Serves 8-10

Triple Chocolate Chip, white, dark and milk chocolate **Mini Cannoli, Lemon Bars, Chocolate Strawberries and Brookie's**
 "it's not a brownie, it's not cookie it's a brookie"

Cookie Assortment & Chocolate Strawberries \$35.95

Fresh Fruit & Cookie \$30.95

Fresh Fruit serves 20 \$45.95

Deluxe Dessert Platter \$51.95

Crème Brulee, Cannoli & Chocolate Dipped Strawberries

Hot Dinner Entrees

In Home GOURMET

βKosher style available

All entrees come with a choice of, toasted Rice Pilaf, roasted potato trio, (sweet, white and red), or Pasta. Add Side salad, of your choice, (spinach salad \$1.00 add)

For this month's menu, call 954-384-6227 or go to

<http://www.inhomegourmet.com/dinnerelements.htm>

Custom Menus Welcome

Breakfast Menu

Continental Breakfast Platter

Croissant, muffins double cream Brie cheese, fresh fruit assortment, butter rosettes and our signature strawberry peach jam.

Chef's Stations

French Toast, Eggs Benedict, omelets or eggs your way served with hash browns, bacon, or sausage

Coffee and juice service

Breakfast Smoothie Station

Prices start at \$15.00 pp for groups of 25 or more