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## SAMPLE DINNER MENUS

### Barcelona Siesta - A Tapas-Inspired Dinner Menu

#### Appetizers

Toasted baguette rubbed with fresh tomato, garlic and olive oil puree topped with manchego cheese

Smoked salmon with capers, red onions and chives, served with dill cream sauce

Bacon wrapped dates

#### Soup Course

A duet of roasted garlic cream and sherried artichoke bisque  
*with mussel and marcona almond garnish*

#### Salad Course

Chilled asparagus and grilled shrimp served with cabrales cheese, tomato, avocado and a duo of piquillo pepper vinaigrette and cumin mayo

#### Entrée

Chorizo stuffed pork loin rubbed with smoky paprika

Saffron rice with forest mushrooms

Chilled fennel slaw

#### Cheese Course

Goat cheese rolled in roasted caramelized pecans, served with fresh pear, toast points & grapes

#### Dessert

Spanish chocolate fondue with berries, poundcake, dried fruits and nuts

Sautéed bananas with caramel sauce and pistachios



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## **A Chinese Celebration**

### Cocktails and Appetizers

Chef Cali will be in kitchen preparing appetizers as guests observe and have cocktails

Lettuce wraps (chicken and vegetarian)

Cranberry crabmeat rangoon

Pot stickers with shrimp and cilantro

Salt and pepper spare ribs

### Guests are invited to dinner ...

Dinner concept: Exploring China through the varied flavor dynamics – sweet, salty, spicy, sour – small plates of “big tastes” all artfully presented

Spring sweet corn soup with frizzled leeks

Sweet-n-Sour Salad “Napoleons” – layers of grilled asparagus, Chinese eggplant, long beans, daikon radish, bok choy, pea pods drizzled with Asian sweet-n-sour vinaigrette

Black bean scallops with Chinese broccoli

Chinese five spice lacquered duck breast with scallion pancake

Mango bbq glazed salmon with crispy noodle cake

Surf-n-Turf – lobster and beef with spinach, black pepper and garlic

### Desserts

A trio of coconut custard, banana spring rolls with chocolate sauce and Chinese steamed sponge cake with ginger ice cream



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## California Wine Dinner Menu

### Hors d'oeuvres

Silver dollar crab cakes with zesty three pepper aioli

Four cheese white pizza ... petite pizzas with provolone, asiago, mozzarella and parmesan on a flaky pastry crust

Baby teardrop tomatoes stuffed with herbed goat cheese and fennel relish

A trio of fritters ... artichoke, corn, zucchini

### Soup Course

Roasted squash soup with a touch of cumin and nutmeg

... served in an acorn squash bowl with parmesan crisp

### Salad Course

Napa Valley Salad

Sugar-seared pears, candied nuts, bleu cheese, shaved fennel, viva tierra organic apples, preserved apricots, red cabbage, hearts of palm and cranberries atop a bed of baby greens with champagne shallot vinaigrette

### Intermezzo

Blackberry Ice

### Entrée

Telicherry pepper-crusted filet mignon with caramelized onions and fennel

Citrus poached petite lobster tail

Mashed root vegetables

Garlic thyme broccolini

### Dessert

Triple berry cobbler with hand-made cinnamon whipped cream



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## **Fork of Fire Dinner Menu**

### Hors d'oeuvres

Wasabi-dusted grilled scallop with red pepper relish served in a Chinese soup spoon

Spanish stuffed mushrooms

Tropical chicken piri piri with warm pineapple jalapeno salsa

Andouille Brochettes ... skewers of Cajun sausage with grilled peppers and onions

Sonoran Salsa Bar (*ranging from sweet and mild to tongue scorcher*) ... served with chips

Peach watermelon with mint

Traditional pico de gallo (mild) (for the purists)

Orange jalapeño

Tomatillo lime

Black bean and roasted corn & garlic

Tongue-o-Fire tomato and habanero

### Soup Course

Roasted red pepper with crème fraiche swirl

### Salad Course

7-Layer Caprese Salad

### Third Course

Intermezzo - "Smoking" blood orange sorbet in baby clementine

### Entrée

Duo of Cajun-spice encrusted tenderloin of beef and jumbo cilantro-lime-butter prawn with poblano pepper mashed potatoes, corn fritter

### Dessert

Flaming tableside dessert -- Cherries Jubilee

Chocolate chipotle molten lava cakes

White chocolate dipped green grapes dusted with cayenne

Avocado and lime cheesecake

Tropical fruit ka-bobs with lime yogurt and raspberry dipping sauces



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## **Vegetarian Buffet**

### Appetizers

Thai salad rolls  
Bruschetta with eggplant and peppers  
Eggrolls with dipping sauce  
Artichoke strudel  
Potato and plantain galettes

### Salads

#### Santa Fe Chopped Salad

From the red rock mountains comes this visually stunning salad – rows of black beans, roasted corn, tomatoes, avocados, red and yellow peppers, jicama and tortillas strips on a bed of baby greens with smoky pepper dressing

#### Asian Salad

Shredded bok choy, mandarin oranges, red and green peppers, cilantro, slivered almonds, green onions and crispy won ton noodles with sesame dressing

#### Athenian Tabbouleh Salad

A light, vegetarian salad that is dynamic in flavor -- tomatoes, red onions, kalamata olives, fresh parsley, cucumbers tossed with the healthy grain – tabbouleh

#### San Francisco Cobb

Tomatoes, roasted cumin beets, crispy leeks, roasted carrots on a bed of baby greens with roasted garlic drizzle

### Entrees

27 Layer “Free Form” Roasted Vegetable Tart

Sesame Eggplant with Green Onions

Linguine with Zucchini and Mint

Wild Mushroom Risotto

Broccoli and Cauliflower Gratin



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## Thai Time

### Fresh Thai Spring Rolls

Rice roll wrappers filled with glass noodles, cilantro and mint, cucumber, carrot, scallion, red pepper... an assortment of smoked salmon, grilled shrimp, poached chicken

### Chicken Satay

Tender, white meat chicken threaded on skewers with peanut dipping sauce and sweet and sour cucumber salad

### Crab Rangoon

Crispy wontons filled with crabmeat and cream cheese with three pepper dipping sauce

### Hot and Cold Ying Yang Sesame Noodles

Soba noodle salad with bok choy, napa cabbage, shredded carrot, ginger, cucumber, broccoli -- One side tossed in hot chili vinaigrette the other side tossed in cilantro lime dressing

### Petite Egg Rolls

Mini vegetarian eggrolls with hot mustard and sweet and sour sauce

### Beef and Broccoli

Beef and flashed fried broccoli with garlic stir-fried in oyster sauce with vegetable fried rice

### Desserts

Lil' pots of love ... spoon desserts: coconut crème brulee, pots de crème, jasmine rice pudding with marigold and mango



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## **Autumn Harvest Dinner Menu**

*Guests will have their choice of one in each category; menus will be at each guest's place when they sit-down*

### Soups

*(choose one)*

Shrimp bisque with sherry

Cream of wild mushroom with rosemary toast

Cream of tomato basil with goat cheese crouton

### Salads

*(choose one)*

Caprese salad with fresh mozzarella and basil vinaigrette

Tender butter lettuce salad with raspberry vinaigrette

Crisp romaine hearts with herbed croutons and caesar dressing

### Entrees

*(choose one)*

Grilled petite filet with potato puree, vegetable medley and cabernet sauce

Oven roasted organic amish chicken breast with lemon caper sauce and basil parmesan risotto

Island grilled halibut with rum sauce and grilled citrus rice pilaf

### Dessert

Brulee Babies – a trio of the season's crème brulee



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## **Thanksgiving Dinner**

### Carving Stations

Slow-Roasted Tom Turkey  
Deep Fried Southern Turkey  
Herb-Encrusted Prime Rib

### Side Dishes

Cornbread stuffing  
Buttermilk mashed potatoes  
Bourbon walnut sweet potato mash  
Green beans with crispy shallots  
Roasted root vegetable mélange  
Maple bacon brussels spouts  
Aunt Edith's mac-n-cheese casserole  
Cranberry tangerine sauce, gravy & horseradish cream sauce

### Desserts

Pumpkin Pie  
Pecan Pie  
Sweet Potato Pie  
Apple Cobbler  
Carrot Cake





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## **New Year's Eve Dinner "An Evening Under the Stars"** **Star-studded 5-course dinner paired with wines and champagnes**

### First Course

Roasted new potato, earl gray tea-smoked salmon, crème fraiche, caviar garnish

*or*

Oxtail terrine with truffle vinaigrette

### Second Course

Chanterelle mushroom bisque with rosemary brioche crouton

*or*

Belon oyster bisque with crispy fried shallots

### Entrée

Duet of herb crusted beef tenderloin and butter poached lobster, fennel and orange salad, potatoes anna

### Dessert

Lemon 4.0

Italian lemon poundcake with lemon curd filling, petite frozen lemon soufflé, lemon tart, lemon ice cream sandwich



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## **Holiday Open House**

### Fondue Buffet

Authentic mountain swiss and gruyere cheese fondue  
Decadent bittersweet chocolate and brandy fondue  
Southwestern cheese and chorizo Fondue

... Accompanied by toasted baguette, blanched broccoli and cauliflower florets, granny smith apples, strawberries, poundcake, dried fruits and nuts, baby bananas, fresh melon, toasted tortilla chips

### Appetizer Buffet

#### Rosemary Shrimp

Large, grilled shrimp on a rosemary skewer with marinated mozzarella, fresh basil and tomato wrapped in prosciutto

#### Asiago Asparagus

Tenderly blanched asparagus wrapped in crispy asiago cheese blanket

#### Brie En Croute

Baked "beggar's purses" of brie, apricot glaze, slivered almonds baked inside flaky puff pastry

#### Tart Provence

Caramelized Onion and Bleu Cheese Thyme Tartlets