

Your Own Personal Chef In-home Dining Experiences



Dinner Party for Four \$495*

Includes: Menu planning, shopping, groceries, in-home chef, serving and clean up. Includes a choice of 1 salad, 1 appetizer, 1 main course, 2 side dishes and 1 dessert (4 servings of each).

Dinner Party for Six \$795*

Includes: Menu planning, shopping, groceries, in-home chef, serving and clean up. Includes a choice of 1 salad, 3 appetizers, 1 main course choice, 2 side dishes and 1 dessert (6 servings of each).

For dinner parties of 6 or more, a personal server will be arranged to serve you and your guests.

Please contact Dining In for pricing on dinner parties over six people

Romantic Dinner for Two \$349*

Includes: Menu planning, shopping, groceries, in-home chef, serving and clean up. Includes a choice of 1 salad, 1 appetizer, 1 main course, 2 side dishes and 1 dessert (2 servings of each). The romantic dinner for two service is only available at certain times of the year.

*If you are located more than 20 miles (up to 40 miles) from zip code 85296, there is a \$30 travel charge

Most entrees can be made to suit those with special dietary needs.

Craving something not on the menu? No problem, just ask and it can be made for you!

Appetizers

- Crab Stuffed Mushrooms
- Crostini with Goat Cheese, Honeyed Walnuts & Cranberries
- Spinach and Artichoke Dip with Toasted Baguette
- Coconut Crusted Shrimp with Pineapple Dipping Sauce
- Creamy Asiago, Sundried Tomato and Mushroom Dip with Crusty Bread
- Cheesy Crab Dip with Toasted Baguette
- Mini Crab Cakes with Remoulade Sauce
- Tenderloin Steak Bites with Bloody Mary Dipping Sauce
- Cajun Shrimp Canapés Shrimp cocktail with Seafood Sauce
- Cheddar, Smoked Almond and Bacon Dip - served with toasted baguette
- Crostini with Mascarpone, Fig Spread, Prosciutto & Balsamic Reduction
- Crispy-Creamy Breaded Brie with homemade strawberry preserves and artisan bread
- Garlic Shrimp Bruschetta
- Bruschetta with Gorgonzola, Apples and Wildflower Honey
- Applewood Bacon-wrapped Shrimp with Maple Mustard Glaze
- Hardwood Smoked Salmon Dip with Crostini
- Pistachio Crusted Chicken Skewers with Curried Mango Dipping Sauce

Salads

- Spinach Salad with blue cheese and candied walnuts tossed with balsamic vinaigrette
- Mixed greens served with a creamy cilantro dressing
- Caesar Salad made with romaine and tossed with a homemade croutons and Caesar dressing
- Fresh assorted greens topped with fresh mozzarella, artichoke hearts and roasted tomatoes
- Spinach Salad served with warm bacon and onion dressing
- Chilled Beet and Asparagus Salad with Garlic Chive Vinaigrette
- Salad with roasted beets, panko-crusted goat cheese & lemon vinaigrette
- Mixed Greens with Goat Cheese, Seasonal Berries and Candied Nuts
- Arugula, Fennel and Parmesan Salad drizzled with white wine vinaigrette

Entrees

- Crab Pasta Mia - Lump crab cake served over angel hair, smothered in a basil tomato cream sauce
- Chicken Oscar - Breast of chicken topped with lump crab meat and smothered in a rich, buttery sauce
- Wild Salmon - With capers, lemons and almonds
- Bronzed Salmon – Wild Salmon with a caper and browned butter sauce
- Pork Tenderloin Stuffed with Apples and Cranberries - Served with flavorful pan sauce
- Seared Scallops with Fennel Compote - Drizzled with a Curry Cream Sauce
- Seared Lamb Chops - With balsamic-mint reduction

- Rosa di Parma - Beef Tenderloin stuffed with prosciutto, spinach and parmesan, then roasted to perfection
- Sea Bass Provencal - Steamed and served with a delightful sauce of plum tomatoes and roasted peppers(\$20 extra per couple)
- Pesce con balsamico - Grilled Halibut with balsamic vinegar and fresh rosemary
- Pan Seared Jumbo Scallops with Pernod Sauce
- Chicken Deborah - Breast of chicken sautéed in a white wine and lemon sauce with capers and artichoke hearts
- Tagliatelle with Chicken Sauce - Pasta topped with both a red and cream sauce with sautéed chicken breasts and almonds
- Grilled Halibut - Served with mango-jalapeno salsa
- Chicken Marsala- Chicken Breast in a Marsala wine sauce with mushrooms
- Pan Seared Scallops - With roasted corn ragu
- Chicken Divine - Breast of chicken served with a sauce made with brandy, shallots, cream and Dijon mustard
- Wild Salmon - Grilled and topped with fresh Cilantro Pesto
- Jumbo Scallops - Wrapped in smoked bacon and served with pineapple relish
- Roasted Pork Tenderloin - With Apricot-Dijon Glaze Filet Mignon - With exotic mushrooms in Madeira wine sauce (served medium rare unless otherwise specified)
- Pork Tenderloin Medallions - Served with spiced bourbon sauce
- Crab Stuffed Chicken - Breast of chicken with a flavorful crab and cheese stuffing
- Beef Tenderloin - Encrusted with Peppercorns and served with a Brandy Cream Reduction
- Pecan Encrusted Sea Bass- Served with a creamy dill sauce (\$20 extra charge per couple)
- Lamb Chops - Grilled to perfection and finished with a pomegranate reduction
- Lump Crab Cakes - Served with Chardonnay Cream Sauce
- Tenderloin of beef -Pan-seared and finished with confit d'oignon (a flavorful caramelized onion sauce)

Vegetarian Entrees

- Eggplant Napoleon - A tower of eggplant, herbs and mozzarella
- Penne with Asparagus, Arugula, Walnuts, and Blue Cheese
- Roasted Tomato and Goat Cheese Tart
- Vegetarian Bastilla- a traditional Moroccan dish
- Vegetarian Moussaka with Ricotta
- Mediterranean Roasted Vegetable Lasagna
- Homemade Cheese Ravioli with Marinara
- Zucchini Parmesan with Ricotta, Marinara and Fresh Mozzarella
- Stuffed Portobello – Roasted with a creamy, spinach and herb stuffing
- Eggplant Roulades – Stuffed with Goat Cheese and Kale with tomato coulis

Side Dishes:

- Sautéed Green Beans with Shaved Parmesan & Garlic
- Sautéed Zucchini
- Parmesan Risotto
- Roasted Vegetable Medley
- Organic Spinach sautéed with fresh garlic
- Yams with oranges and brown sugar
- Southern Style Green Beans
- Parmesan Creamed Spinach
- Roasted Garlic Mashed Potatoes
- Mashed Potato Cheese Casserole
- Jasmine Rice Pilaf
- Cheddar scalloped potatoes
- Sautéed Green Beans
- Roasted Asparagus
- Steamed Broccoli
- Jalapeno Corn Bread
- Scalloped Corn Casserole
- Broccoli Cheese Casserole
- Ancho Chile Mashed Potatoes
- Vegetable Cous Cous
- Rosemary Roasted Potatoes
- Spring Vegetable Orzo
- Roasted Acorn Squash
- Honey Glazed Carrots
- Brown Rice Pilaf
- Streuseled Sweet Potato Casserole
- Steamed Organic Broccoli with Lemon Zest

Desserts

- Crème Brulée
- Chocolate bread pudding - served with fresh whipped cream
- Fresh Berry or Peach Cobbler - served with fresh whipped cream
- Caramel Flan
- Dark Chocolate Mousse
- Creamy Bread Pudding with Cinnamon Crust and Carmel Pecan Sauce
- Chocolate Fondue with fresh fruit, poundcake and brownies (\$10 extra charge per couple)
- Bananas Foster with Vanilla Bean Ice Cream
- Chocolate Pecan Pie-Rich chocolate and pecans
- Apple Pie with streusel topping and ice cream
- Cheesecake with Berry Coulis

- Dark Chocolate and Star Anise Cake with Coffee Reduction
- Tabletop Smores (\$10 extra charge per couple)– Your choice of one style: Choose from:
Traditional (milk chocolate, Graham Cracker and Marshmallow), Peanut Butter/banana (Graham Crackers, Marshmallow, PB & Banana), Chocolate/caramel (Graham Crackers, Marshmallow, Dark Chocolate, Caramel Rum Sauce) or Strawberry/Chocolate (graham crackers, strawberries, marshmallows, chocolate)

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