

# *atx*chefs **Plated 4-Course Sample Menu**

*Savor Together In-Home!*

## Deep in the Heart of Texas

Navigate the bold flavors and rich textures of Texan cuisine, embodying the classic southern comforts and heartwarming spices.

Appetizer:

### **Street Corn Chowder**

cream cheese, tajín, chipotle, cilantro, and lime

Starter:

### **Pickled Okra Tempura**

tarragon ranch

Main Course:

**Choice of**

### **Chicken Fried Veal Steak**

German potato salad and collard greens

**Or**

### **Smokey Braised Beef Short Ribs**

cowboy beans, skillet cornbread

Dessert:

**Choice Of**

### **Seasonal Fruit Tart**

cream cheese icing

**Or**

### **Texas Pecan Pie**

served with vanilla ice cream

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## **Vibrant Coastal Latin Celebration**

Step into a lively fiesta of Latin American flavors, where every dish is a vibrant medley of fresh ingredients, bold spices, and authentic preparations, promising a spirited culinary celebration.

Appetizer:

### **Scallop or Shrimp Aguachile**

Fresh citrus, chilies, and avocado.

Starter:

### **Queso Fundido**

Melted cheese with roasted poblano peppers.

Main Course:

**Choice of:**

### **Salmon Steak Veracruz**

Tomato, capers, olives, and jalapeños.

**Or**

### **Achiote Chicken Quarters**

Sauteed greens, tortillas, and garlic confit.

Dessert:

**Choice of:**

### **Lime Pastel de Queso**

**Or**

### **Flan**

With seasonal berries.



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## Asian Culinary Fusion Voyage

Embark on a gourmet journey through Asia, savoring the delicate, aromatic, and bold flavors representative of the rich and diverse culinary landscape. Bold spicy, savory, and sweet flavors!

Appetizer:

### **Spicy Tuna Crudo**

Seared tuna with ponzu sauce, spring onions, and sesame seeds.

Starter:

**Choice Of**

**Hot and Sour Soup**

**Or**

**Spicy Soy Sesame Marinated Eggs**

Main Course:

### **Sechwan Beef Stir Fry**

Assorted vegetables and a spicy black bean sauce.

Dessert:

### **Lychee Panna Cotta**

Delicately flavored with a lychee glaze and fresh fruit garnish.

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## Hearty Classic Brunch Spread

Awaken your senses with a splendid brunch menu, artfully combining hearty ingredients and sweet indulgences, ensuring a delightful start to your day, promising both freshness and comfort.

Appetizer:

### **Sweet Potato Hash**

Roasted sweet potato with bell peppers, onions, and seasoned with a touch of smoked paprika.

Starter:

### **Bagel with Lox**

Served with cream cheese, capers, red onion, and a slice of tomato.

Main Course:

### **Huevos Rancheros**

Crispy tortillas topped with black beans, sunny-side-up eggs, and a spicy tomato sauce.

Dessert:

### **Cinnamon Brioche Toast**

with Ricotta Honey Lemon Ice Cream



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## **Surf & Turf: Best of Land & Sea**

Embark on a lavish journey where each course seamlessly marries the delicate flavors of the ocean with the robust, hearty notes of premium meats.

Appetizer:

### **Beef Carpaccio**

Arugula and capers.

Starter:

### **Oyster Rockefeller**

Spinach, breadcrumbs, and Pernod.

Main Course:

### **Grilled Ribeye or Filet**

**&**

### **Crab Legs or Scallops**

Perfectly seasoned ribeye or filet steak paired with seared scallops or crab leg, drizzled with garlic herb butter.

Dessert:

### **Crème Brûlée**

Topped with fresh berries.