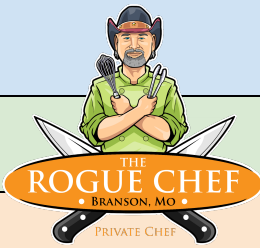


Sample Menu

Number of Guests: TBD **Date:** TBD **Start Time:** TBD **Location:** TBD



*This menu is to help give clients ideas and may be adjusted based on client request, product availability, and current prices. Courses are not limited to the items listed below. **Clients are encouraged to make personal requests.***

All Pricing is listed Per Person

Charcuterie Course	<p>Charcuterie Boards are uniquely built with premium products hand selected by the chef. Items are based on availability and may include the following:</p> <ul style="list-style-type: none"> - <i>Soft Cheeses</i> - brie, triple cream, goat cheese, havarti, burrata, cream cheeses, and gorgonzola - <i>Hard Cheeses</i> - manchego, white/orange cheddar, swiss, gouda, gruyere, and parmesan - <i>Cured Meats</i> - prosciutto, salami, ham, chorizo, capicola, soppressata, and summer sausages - <i>Savory Accompaniments</i> - roasted/candied nuts, olives, cornichons, spicy pickles, whole ground mustard spread, veggies, hot sauces, and jellies - <i>Sweet Accompaniments</i> - chocolate, fruits, berries, jams, & spreads - <i>Variety of Crackers</i> - thin, whole wheat, multigrain, lavash, and rice - <i>Chef Preferences</i> - perfectly unique items selected by the chef for your event
Appetizer Course Options	<ol style="list-style-type: none"> 1. Bacon Wrapped Dates Stuffed with Honey Fig Goat Cheese and Topped with Whiskey Glaze 2. Butter Poached Shrimp w/Housemade Cocktail Sauce 3. Smoked Salmon over Lemon Caper Cream Cheese on a Crostini 4. Caprese Skewers with Marinated Mozzarella Balls, Multicolor Tomatoes, Fresh Basil Drizzled with Balsamic Reduction 5. Deconstructed Crab Rangoon Dip, Served with Chips 6. Meatball Trio (Barbeque, Asian, and Italian Flavorings)
Cocktail	Branson Sunset - Grilled Lemonade w/Premium Tequila and Whiskey Cherry Juice
Salad Course Options	<ol style="list-style-type: none"> 1. Strawberry Salad made with Mixed Greens, Pickled Red Onions, Bacon Lardons, Heirloom Grape Tomatoes, Feta Cheese, Strawberries, Housemade Croutons, topped with Housemade Strawberry Vinaigrette 2. Blue Cheese Wedge Salad Made with Iceberg Lettuce, Topped with Housemade Blue Cheese Dressing, Bacon Lardons, Pickled Red Onions, Heirloom Grape Tomatoes, Crumbled Blue Cheese, and Housemade Croutons 3. Caesar Salad made with Romaine Lettuce, Housemade Caesar Dressing and Croutons, Bacon Lardons, Heirloom Grape Tomatoes, and Parmesan Cheese 4. Mixed Greens Salad with Housemade Pomegranate Dressing, Arils, Roasted Pepitas, Feta, and Housemade Croutons (Seasonal)
Entrée Course Options	<ol style="list-style-type: none"> 1. Seared Pork Chop topped with a Blackberry Wine Reduction Sauce, Served with Two Sides <i>Chef Recommendations: Add Seafood Stuffing</i> 2. Seared Hand Cut Beef Filet Topped w/Mushroom Wine Reduction Sauce, Served w/2 Sides <i>Chef Recommendations: Substitute Prime Rib Roast with Horseradish Sauce or Ribeye Steak with Chimichurri or Blackberry Bone Marrow Butter</i> 3. Pasta Bar with 3 Seasoned Meats (Chicken, Beef, Sausage), 2 Meatless Housemade Sauces (Marinara and Alfredo), 2 Types of Pasta, and Garlic Cheesy Bread; 1 & 2 Meat Options Available <i>Chef Recommendations: Add shrimp or scallops</i> 4. Grilled Half-Pound Beef Burgers and Specialty Brats (philly steak, mac-n-cheese, ruben, buffalo, and jalapeno cheddar) on Savory Buns with Cheese, Bacon, Fried Eggs, and Condiments (ketchup, mustard, relish, house-made spicy pickles, onions, lettuce, tomatoes, mayonnaise, and sauerkraut), Served with Two Sides <i>*Specialty brats depend on availability at the time of the event.</i> 5. Barbeque Pulled Pork Served Family Style with Fresh Hawaiian Bread Sliders, Housemade Coleslaw, Spicy Pickles, and Ranch Beans <i>Chef Recommendations: Add Miss Emma's Premium Mac-n-Cheese</i>

	<p>6. Taco Bar served with Crunchy Taco Shells, Soft Tortilla Shells, Roasted Pulled Pork, Seasoned Ground Beef, and Grilled Tequila Lime Chicken with Various Accompaniments including: Lettuce, Tomato, Cheeses, Lime Creme, Onions, Housemade Guacamole, Housemade Salsa, Queso, and Tortilla Chips 1 & 2 Meat Options Available</p> <p>Chef Recommendations: Add Spicy Shrimp Bites as an Appetizers</p>
	<p>7. Deconstructed Beef Wellington made with Puff Pastry, Filet, Mushroom Duxelles and Red Wine Reduction Sauce Served with Two Sides</p>
	<p>8. Chicken Marsala made with Pan-Fried Chicken Breast, Fresh Mushrooms, and Marsala Wine, Served with Two Sides</p> <p>Chef Recommendations: Serve with Fresh HouseMade Creamy Alfredo Sauce and Tender Fettuccine Pasta topped with Parmigiano-Reggiano</p>
Sides	<p>1. Cheesy Mashed Potatoes Made with Golden Potatoes, Butter, Roasted Garlic, Heavy Cream, Sour Cream, and Four Types of Cheese</p> <p>2. Dauphinoise Potatoes Made from Thinly Sliced Potatoes Cooked in Cream, Topped with Manchego Cheese and Baked to Perfection</p> <p>3. Roasted Vegetable Medley (may include Cauliflower, Broccoli, Carrots, Asparagus, Fresh Green Beans, Brussel Sprouts, or Bok Choy; may also be ordered specifically by client)</p> <p>4. Roasted Brussel Sprouts and Bacon</p> <p>5. Miss Emma's Premium Mac-n-Cheese (Six specialty cheeses blended with spices to make a unique flavor poured over Cellentani Noodles)</p>
Seafood	<p>1. Grilled Shrimp</p> <p>2. Seared Scallops</p> <p>3. Butter Poached Lobster with Lemon Caper Beurre Blanc</p> <p>4. Steamed Mussels with Garlic, Tomatoes, and White Wine</p>
Dessert Course Options	<p>1. Chocolate Cheesecake Topped with Housemade Peanut Butter Whipped Cream</p> <p>2. Espresso Brownies Topped with Housemade Bailey's Whipped Cream</p> <p>3. Amaretto Cake w/Housemade Vanilla Bean Whipped Cream and Macerated Mixed Berries</p> <p>4. Pumpkin Spice Brownie Cheesecake with Housemade Pecan Caramel (Seasonal)</p> <p>5. Bread Pudding Gone Rogue - Bourbon Caramel Cronuts Topped w/Whiskey Crème Anglaise</p> <p>6. Peanut Butter Rice Krispie Treats Topped with Ghirardelli Chocolate</p> <p>7. Almond Toffee Topped with Ghirardelli Chocolate and Fresh Almonds</p>
Drinks	Grilled Lemonade, Sweet Tea, and Unsweet Tea
<p>Total Price Per Person This price includes designing a unique menu for your event, shopping at various specialty stores for premium products, cost of products, travel, food preparation prior to your event and during your event, chef served plated meal, and clean-up of kitchen/dining area after your meal.</p> <p>This price does not include state & local taxes, travel fee (if applicable), or gratuity.</p> <p>Half of the total cost per person is required to secure the date for your event and is non-refundable 10 days prior to your event. The other half of the cost is due on the day of the event.</p>	

Ask to see The Rogue Chef Breakfast Menu. Breakfast Items can be made to order on the day of the event or dropped off the night before (with dinner) to be warmed and served at your convenience. Some popular breakfast items include:

1. Grilled Bagel Sandwich, made with Scrambled Eggs, and Crispy Bacon, Topped with Havarti Cheese
2. Blueberry Beer Bread Muffins
3. Biscuits and Chorizo Gravy or Biscuits and Sausage Gravy
4. Shrimp and Grits
5. Fresh Fruit (may include: Pineapple, Watermelon, Cantaloupe, Honeydew, Kiwi, and Ramadans, depends on availability)