



C H E F G E R A

PERSONAL CHEF • PRIVATE DINING • EVENT CATERING



Mains

Hoisin BBQ Slow Cooked Short Ribs

Sweet & Sticky Kalbi Flanken Short Ribs

Filet & Broccoli

Hawaiian Glazed NY Strip

Teriyaki Chicken & Pineapple

Jerk Chicken

Pineapple salsa, tamarind jam

Curry Coconut Chicken

Lemon Pepper Fried Chicken

Salmon Your Flavor

Jerk bbq, sweet chilli, blackened, teriyaki, honey garlic, cognac-brown sugar glaze, cilantro lime

Broiled Lamb chops

(chimichurri, jerk with pineapple salsa, tamarind chutney, rosemary balsamic glaze)

Korean Broiled Chicken Wings

Sesame-soy garlic-chilli sauce

Broiled Lobster Tails

(truffle butter, sweet chilli butter, garlic butter)

Crab Stuffed Salmon

General Tso Chicken Thighs

Sweet Chilli Butter Shrimp

Salt & Pepper Fried Shrimp & Scallops

Sides

Kimchi Fried Rice
Pineapple Fried Rice
Seafood Fried Rice
(shrimp, scallops, crab)
Surf & Turf Lo Mein (steak & shrimp)
Chicken & Veggie Lo mein
Veggie Lo Mein
Creamy Red Bliss Scallion Mash Potatoes
Curry Roasted Tri Color Potatoes
Rasta Pasta
Penne pasta tossed spicy cream sauce with peppers & onions
Spinach & Artichoke Dip
(add crab or shrimp)
Vegetable Saffron rice
Curry Yellow Rice
Coconut Rice & Peas
Candied Pineapple Yams
Five Cheese Macaroni & Cheese
(optional add crab, shrimp, or lobster)
Honey- agave Fried Plantains

Veggies

Gojuchang Glazed Veggies (zucchini, yellow squash, broccoli, carrots)
Soy-Ginger Bok Choy
Braised cabbage & kale saute
Coconut creamed spinach
Smoked Collards Greens
Stir Fry Veggies (broccoli, cauliflower, carrots)
Sesame Garlic Butter Broccolini
Sweet Chilli Green Beans
Crispy Brussels
Oyster glaze

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