

# Private Chef

## SAMPLE MENU

This is just a sample private chef menu. Chef Max will create a menu based on the budget per person and the available ingredients of the season.



### ABOUT THE CHEF

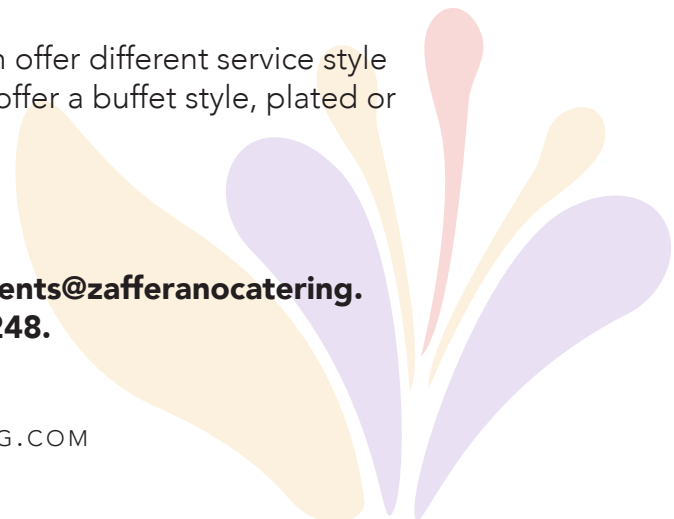
Chef Max obtained his culinary art degree from Alma institute in Parma, Italy. He worked as Sous Chef for Starred Michelin Chefs in Italy and USA. In San Diego, he worked as sous chef at Bice Ristorante with Chef Mario Cassineri. With several years working in the fine dining and hotel industry and candid passion for cooking, Chef Max is capable of delivering creative catering. Our senior catering sales manager will work with you to create the perfect selection for your most important meal.



### SERVICE STYLE

For all the private chef event we can offer different service style depending on your needs. We can offer a buffet style, plated or tray passed.

**For more information email to [events@zafferanocatering.com](mailto:events@zafferanocatering.com) or you can call at 619-808-3248.**



# PLATED SAMPLE MENU

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## **FIRST COURSE (CHOOSE ONE)**

### **SIMPLE SALAD (VEGETARIAN)**

Baby Spinach, Goat Cheese, Strawberry, Walnuts, Balsamic Vinaigrette

### **VELLUTATA DI ZUCCHINE (VEGETARIAN)**

Zucchini Vellute' with Parmesan Foam

### **BURRATA E VERDURE DI STAGIONE (VEGET)**

Burrata Cheese Surrounded of Seasonal Sauteed Veggie

### **CARPACCIO, FIORI E SALSETTA**

Beef Fillet Sliced Thinly, Arugula Salad, Shaved Parmesan Cheese, Flowers, Tartare Dressing

### **SOUFFLE DI SPINACI E TALEGGIO (VEGET)**

Spinach Souffle, Taleggio Cheese Fondue, Mixed Green Salad

## **THIRD COURSE (CHOOSE ONE)**

### **COSTOLETTE DI MANZO, CAVOLFIORI E FUNGHI**

24h Low Temperature Brased Beef Short Ribs With Cauliflower Puree'and Shiitake Mushrooms

### **PESCE DEL GIORNO**

Seared Wild Catch of the Day Fish, Roasted Fingerling Potatoes, Dandelion, Acqua Pazza Sauce

### **LOMBATA D'AGNELLO**

Pan Seared Lamb Loin, Sauteed Veggie, Figs/ Demi-Glaze Sauce

### **ARROSTO DI MANZO IN CROSTA DI ERBE**

Slow Roasted Angus Beef Loin Herb Crusted, Kabocha Squash, Cocoa Nibs, Red Wine/Demi-Glaze Sauce

## **SECOND COURSE (CHOOSE ONE)**

### **STROZZAPRETI, PESTO DI ZUCCHINE E GAMBERI**

Homemade Strozzapreti Pasta with Zucchini Pesto Wild Baja California Shrimps, Confit Cherry Tomatoes

### **RISOTTO RADICCHIO & SPECK CROCCANTE- Carnaroli Risotto Creamed with Chicory Radicchio, Crispy Speck (Italian Cold Cut)**

### **FETTUCCINE & AGNELLO**

Homemade Spinach Fettuccine Pasta with white Lamb Ragu Imported Italian Pecorino Cheese

### **GNOCCHI AI PORCINI (VEGETARIAN)**

Homemade Gnocchi Pasta, Porcini Mushrooms Sauce Truffle Infused

## **FOURTH COURSE (CHOOSE ONE)**

### **MOUSSE AL CIOCCOLATO**

Chocolate Mousse, Mango Sauce, Chocolate Crumble, Coco Snow

### **RICOTTA, PERE, CIOCCOLATO**

Ricotta Cheese Mousse, Caramelized Pear, Hot Chocolate Foam

### **PANNACOTTA & FRUTTA**

Vanilla Pannacotta, Strawberries Coulis, Fresh Fruits, Almond Crumble

