



PRIVATE CHEF EXPERIENCE

Why do all the work when you host a dinner party when you can share a unique culinary experience with your own private chef? ColMoni's offers a complete upscale multi-course dinner. Enjoy fine private dining as a guest in your own home—we'll do all the setting up, cooking, serving, and clean up. Please contact Colette (info@ColMonisCatering.com) for pricing information, detailed descriptions, further discussions, and additional offerings.

<i>INTERNATIONAL TASTING MENU</i>	<i>ALL AMERICAN SURF 'N' TURF MENU</i>
FIRST COURSE	FIRST COURSE
Chicken Avocado Salad	BBQ Chicken Bacon Bombs
SECOND COURSE	SECOND COURSE
Spiced Beef Pockets	Smoked Salmon Cracker Towers
THIRD COURSE	THIRD COURSE
Coconut Curry Lentils and Chicken	Mini Crab Cakes with Remoulade Sauce
FOURTH COURSE	FOURTH COURSE
Shrimp Scampi	Spring Mix Salad
FIFTH COURSE	FIFTH COURSE
Mongolian Hoisin Beef	Tender Ribeye Steaks with Shrimp, Garlic Potatoes, and Balsamic Veggies
SIXTH COURSE	SIXTH COURSE
Creative Crepe Bar	Strawberry Cheesecake



ORDERING DETAILS

- Four-hour event, for a minimum of 12 guests, includes:
 - Private chef and catering staff
 - Cooking, service, and clean up
 - All china, flatware, glassware, and linen napkins
 - Iced tea, water, and coffee
 - Wine service is available for an additional fee

THE FINE PRINT:

Payments may be made in cash, debit/credit card, or checks made payable to **ColMoni's Catering**. A \$25 fee is assessed on all returned checks.

For more information, pricing, and to order, please contact:

Info@ColMonisCatering.com | 703-898-6271 | www.ColMonisCatering.com