

HOME COOKING BY

Personal
Chef Piper

SERVICES

NEW YEAR'S EVE MENU

Indulge in Decadence to bring in the New Year with a Seafood Bar, Filet Mignon & Rack of Lamb, Cornish Game Hens, Chocolate Mousse Cake & Crème Brûlée.

Hors D' Oeuvres

Ceviche in coconut Shells w/ calamari & scallops topped with toasted coconut, Lobster Salad on endive leaves, Raw Oysters on the 1/2 shell: Kumamoto, Malpeaque, and Belon Oysters served on crushed ice with Cucumber Mignonette Sauce.

Buffet or Family Style:

Pick & Choose for your Special New Year's Eve Dinner

Mussels Menuiere served w/ Garlic Bread, Baked Clams Oreganata, Manicotti w/ Fresh Marinara garnished w/ Basil, Ceasar Salad w/ Home-Made Ceasar Dressing w/ herbed Croutons, Slices of Filet Mignon in a Pinot Noir & Demi Glace Reduction, Mustard Herb Crusted Rack of Lamb, Herb Roasted Wild Alaskan Salmon w/ a Dill Sauce, Cornish Game Hens stuffed w/ Wild Rice, Chilean Sea Bass in a Beurre Blanc Sauce topped w/Micro Greens on a bed of Quinoa, Sweet Potato Purée, Roasted Potatoes w/ garlic & Rosemary, Cauliflower Purée, Haricots Verts w/ Shiitake Mushrooms.

Desserts

Crème brûlée, Chocolate Mousse Cake, Apple Pie à la Mode, Fresh Berries w/ Balsamic Vinegar & Almond Ice Cream.

Chef Piper

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