



PRIVATE CHEF MENU

APPETIZERS

- BLACKENED CHICKEN BRUSCHETTA
- PINEAPPLE TERIYAKI MEATBALLS
- SPICY SHRIMP COCKTAIL
- CHICKEN LOLLIPOPS
- STUFFED MUSHROOMS WITH BACON AND SHRIMP
- CRISPY MAC & CHEESE WITH SAN MARZANO MARINARA

SIDES

- ROASTED GARLIC MASHED POTATOES
- RICE PILAF
- CAJUN ROASTED POTATOES
- MAPLE PECAN SWEET POTATOES
- STEAMED OR ROASTED BROCCOLI
- LEMON OLIVE OIL GREEN BEANS
- GRILLED ASPARAGUS
- GARLIC AND HERB SAUTE MUSHROOMS
- VEGETABLE MEDLEY

SALADS

- CHEF'S BERRY SPRING MIX**
Garlic Herb Vinaigrette
- CHARRED CAESAR**
Romaine, Croutons, Parmesan, Caesar Dressing
- BUTCHER SALAD**
Butter Lettuce, Bacon, Egg, Onion, Avocado, Balsamic Vinaigrette
- WEDGE SALAD**
Buttermilk Jalapeno Ranch (Entree)

ENTREES

- STUFFED CHICKEN**
Spinach, Mushrooms, Onions, White Wine Cream Sauce
- SEARED SALMON***
Medium rare, with Chipotle Honey
- CREOLE BUTTER SHRIMP & GRITS**
Optional Catfish Substitute, Jalapeno Parmesan Cheddar Grits, Caramelized, leeks, Peppers, Chives,
- BERKSHIRE PORK CHOP***
Medium Rare, choice of Teriyaki, Chipotle Honey, Apple Cider Glaze, or Garlic and Herb
- RIBEYE***
Medium Rare, with Ultimate Steak Butter, Caramelized Mushrooms and Onions, Merlot Demi Glace

DESSERTS

- CARAMELIZED LEMON POUND CAKE**
Dulce De Leche Caramel, Granola, Vanilla Bean Ice Cream
- BREAD PUDDING**
Candied Pecans, Strawberry and Chocolate Sauce, Fresh Berries, Butter Pecan Ice Cream
- TRIPLE CHOCOLATE CAKE**
Berry Compote, Whipped Cream, Vanilla Bean Ice Cream
- RED VELVET CAKE**
Cream Cheese Frosting, Chocolate, Maraschino Cherries
- VANILLA BEAN CHEESECAKE**
Granola, Caramel, Chocolate, Berries
- TIRAMISU**
Lady Fingers, Coffee, Cocoa Powder, Mascarpone Filling



PRIVATE CHEF MENU

APPETIZERS

CRISPY CALAMARI

Caramelized Onions, Cherry Peppers, Chives, San Marzano Marinara

MINI CRAB CAKES

Creole Butter

LAMB LOLLIPOPS*

Bourbon Ginger Reduction, Pistachio (Medium Rare)

CHORIZO AND SHRIMP DEVEILED EGGS

Chorizo Oil and Fresh Chives

SIDES

RISOTTO

Garlic, Rosemary, Thyme, Vidalia Onion, Parmesan

SWEET POTATO PUREE

Butter, Wildflower Honey, Nutmeg

ROASTED CAULIFLOWER

Garlic Herbs and Italian Cheese

RICE PILAF

Mirepoix, Herbs, Garlic, Compound Butter

CAULIFLOWER RICE

Smoked Paprika, Oregano

HASSLEBACK POTATOES

Choice of Creamy Truffle or Toasted Coconut Pecan

SHERRY MUSHROOMS

Caramelized Onions, Sherry Wine, Herbs, Chives, Compound Butter

VEGETABLE MEDLEY

Zucchini, Bell Pepper, Onion, Mushroom, Green Beans, Carrots

ROASTED BRUSSEL SPROUTS

Chipotle Honey, Sesame Seeds, Red Bell Pepper

POBLANO CREAMED CORN

Poblano Peppers, Thyme, Onions, Cream, Butter

SAVORY GLAZED CARROTS

Herbs, Garlic, Butter Glaze

SALADS

CAPRESE

pistachio Pesto, Aged Balsamic, Vine Ripe Tomatoes, Asparagus, Creamy Burrata

LOBSTER BAGUETTE

Lobster Composed Salad on Toasted Baguette, Cajun Aioli, Chives

SHRIMP CAESAR

Grilled romaine, Shaved Parmesan, Parmesan Crisps, Lemon Caesar Dressing

ROASTED BEET

Whipped Herb Goat Cheese, Pistachio Crumble, Lemon Herb Vinaigrette, Radish

ENTREES

BRAISED BEEF SHORT RIB

Red Wine Demi Glace, Crispy Jalapenos

FILET MIGNON*

Red Wine Demi Glace, Ultimate Steak Butter, Medium Rare

CHILEAN SEA BASS

Pecan Crusted Roasted Red Pepper Coulis

CHICKEN PARMESAN WITH SHRIMP

San Marzano Marinara, Parmesan

LOBSTER TAIL

Poached or Fried with Creole Butter

LAMB LOLLIPOPS*

Truffle Honey, Black Olive Caramel or Chimichurri with Demi Glace, Medium Rare

TRUFFLE AND WILD MUSHROOM RAVIOLI

White Wine and Herb Alfredo

SPINACH PESTO RAVIOLI

Choice of Shrimp or Blackened Chicken, with Pesto Alfredo

DESSERTS

CARAMELIZED LEMON POUND CAKE

Dulce De Leche Caramel, Granola, Vanilla Bean Ice Cream

BREAD PUDDING

Candied Pecans, Strawberry and Chocolate Sauce, Fresh Berries, Butter Pecan Ice Cream

TRIPLE CHOCOLATE CAKE

Berry Compote, Whipped Cream, Vanilla Bean Ice Cream

RED VELVET CAKE

Cream Cheese Frosting, Chocolate, Maraschino Cherries

VANILLA BEAN CHEESECAKE

Granola, Caramel, Chocolate, Berries

TIRAMISU

Lady Fingers, Coffee, Cocoa Powder, Mascarpone Filling

PRIVATE CHEF MENU

CHEF NIC & CO.

FRISCO, TX

CHEF / OWNER DOMINIC PARKS JR

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479-301-7717

Creating Tasteful Memories by serving you through Nutrition, Inspiration & Creativity

“I AM MY FOOD AND MY FOOD IS ME”

I believe in cooking with love and care and doing all we can possible for those that dine on our food to feel that love, passion, and care as they indulge in the food.

“We want to create an experience for people to laugh, converse, make memories and enjoy the company of their family and friends as well as meet new people. This will be achieved though the pairing of unique signature meals conceived from the freshest ingredients and components focused on their natural flavors plated in an artistic and creative fashion, in a scenic environment with great entertainment”

We will come to you in your home and serve you, your family and guests, no matter the amount of people. We will bring everything needed, including cookware, plates, utensils, drinkware and more. We will leave your kitchen area spotless and back to how it was before we arrived. All we need is your presence and taste buds ready to be served by our team.

We offer two menu options. If you would like options that are not listed, please let us know and we will create a menu around your preferences.

**Chefs Ultimate Menu - \$1000 for 4 people plus tax – add \$150 for each additional person
Comes with sweet Tea, Lemonade, and water**

**Chefs' Exquisite menu - \$1200 for 4 people plus tax – add \$200 for each additional person
Sweet Tea, Lemonade and sparkling water**

Special additives – Wagyu steak and King Crab available upon request – Price varies upon market

There will be an additional \$150 Service charge for events over 12, anything over 12 guests will be \$275. If your event exceeds 20 people, please call to discuss so we can give you the best rate. This fee is to cover additional servers needed to serve you best.

This is a 4-course menu, please choose an option from each section.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.” Items indicated with “*” a red Asterisk

PRIVATE CHEF MENU

CHEF NIC & CO.

ABSTRACT

Creating Tasteful Memories... The process of making something tasteful from edible elements into items in a beautiful and artistic presentation that will leave our clients with memories to last a lifetime. Nutrition Inspiration and Creativity... we believe in using wholesome ingredients versus overly processed foods so we can account for knowing the complete nutritional value of what we serve.

Inspired by the testimony of the team we employ with the intent to create an environment for others to grow in. We take pride in the team we have and empower them to grow and move up and follow their dreams and we pray that they find their alignment with all God has planned for them. While never being stuck in former ways but rather take the foundation of past cooking and serving techniques and generating new and creative ways to serve others.

Dominic S. Parks JR
Chef / Owner



PRIVATE CHEF EXPERINCE

In Home dining experience
serving you and your guest. You
provide your appetite, we
provide everything else!