

# *Laurent...Your Private Chef*

## *“Le Menu”*

### *Hors-D'oeuvres (choose one)*

Anchoiade de Provence – Anchovy Spread from Provence mixed with garlic, fresh shallots, red wine vinegar, virgin olive oil and various spices. Served on a thinly sliced toasted baguette.

Noix de St. Jacques – Mildly spiced baked scallop with herbs and wrapped in bacon.

Tapenade de Tuscany – Black olive spread with garlic, capers, mustard, Cognac and olive oil. Served with slices of pita bread and dark bread.

Mousse de Saumon Fume – Smoked salmon mousse served on small slices of bread with cucumbers, fresh dill and lemon zest.

Endive Fourrees – Endive leaves filled with various cheeses and peppers – then decorated with walnuts and tomatoes.

### *Entrées (choose one)*

Veloute' Dubarry – creamy soup with cauliflower and leeks.

Soupe de Tomates et Basilic - Tomato and basil soup with a touch of cream and sprinkled with fresh parmesan cheese.

Coquilles Saint-Jacques – Scallop shell filled with a medley of seafood and creamy curry sauce. Served warm.

Tarte de Laurent – Baked pastry filled with pine nuts, goat cheese, fresh spinach and mushrooms. Served warm.

Gateau d'Olive et Jambon – Baked loaf with ham, green olives, Swiss cheese, port and white wine. Served cold.

Salade Provençale – A medley of mixed greens, anchovies, olives,

### *Main Courses (choose one)*

Saumon a la Dieppoise – Cooked filet of Salmon decorating with a sauce of mixed seafood & mushrooms. Served with a rice pilaf.

Tournedos chatelaine et Mascotte - Filet Mignon prepared medium with a creamy peppercorn sauce. Served with mushroom stuffed artichokes and baked tomato with herbs.

Papillote de Morue – Cod baked in foil and topped with fresh taragon, white wine, lemon juice and butter. Served with green and white asparagus and a homemade lemon hollandaise sauce.

Medallion de Porc – Pork chop with a light mustard sauce. Served with a stuffed zucchini.

Poulet Surprise – Chicken breast stuffed with spinach, Swiss and Fontina cheeses. Served with creamy garlic mashed potatoes.

### *Desserts (choose one)*

Buche au Chocolat et Grand Marnier – Log chocolate cake filled with chocolate mousse and Grand Marnier flavored liquor – served on top of crème Anglaise.

Tarte aux Pommes et Citron – French pie baked with apples and lemon with homemade chantilly.

Truffles par Laurent – Two hand rolled chocolate truffles (raspberry & espresso coffee) served on top of fresh raspberry coulis and sprinkled with fresh raspberries.

Poires Belles Angevine – Poached Anjou pears in red wine with hints of orange and lemon zests.

# Chef Laurent, Inc – Private Chef Agreement

Client:

Date of Event:

Start Time:

(Allow 2 hours for preparation/6 hours total inside home)

End Time:

(This includes clean up)

Server:

Menu Selection:

Hors D'oeuvres:

Entrée:

Main Course:

Dessert:

Food/ingredients will be purchased by Chef Laurent, Inc.

Only the freshest ingredients will be purchased.

Clean up will be done by Chef Laurent, Inc. Trash bags will be left in clients kitchen for throw away.

Payment:

- 50% due with signing of agreement.
- 50% due evening of event.
- 18% gratuity will be added to final bill.
- Refunds: 50% will be returned if canceled two weeks prior. In this agreement, \_\_\_\_\_ will be used as the date from which the 2 weeks begin. 100% refund if canceled by Chef Laurent, Inc (in emergency cases only).
- Cash, personal check or money order required. If

Client is responsible for providing the following:

- Table décor
- Kitchen equipment and utensils for Chef Laurent, Inc to use during preparation. This will be discussed in advance to ensure proper materials are provided. In the event something is unavailable in client's home, but is available via Chef Laurent, Inc, the Chef will bring it with him.
- Garbage bags for clean up.
- Wait staff or bartenders – at discretion of client. Chef Laurent or client can serve plates. This will be discussed at signing of agreement..

COST:

- \$150.00 per person.
- Mileage: Included within a 50 mile radius from 225 Toscana Boulevard, Granger, IN. Additional gas charges for additional mileage.

Agreed upon by:

Client Name (Print)

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Client Signature & Date

## *About your Private Chef*

*Being raised in the region of Brittany, France, I gained an appreciation for fine cuisine as a young boy, My mother, Christiane, taught me how to cook in our kitchen. My father, Maurice, taught me how to appreciate fresh vegetables, fruits and herbs from our family garden. We also went to the local butchery, patisserie', and local market to find our favorites!*

*When choosing my career, I already had a passion for Culinary Arts, so it was the natural step for me to take. My culinary school in Tregunc, France taught me cooking skills while focusing on various European recipes. My specialties included seafood and desserts.*

*Having the opportunity to travel, I worked in Paris, London, Germany, Canada and now, the United States. I believe you will find my talents a benefit to your private event as I will create savory dishes to please all pallets.*