

Enjoy a restaurant quality dinner in the comfort of your home. We start the preparation in our certified kitchen, and finish the cooking, course by course, in your kitchen. We are at your service from start to finish, we hand wash your china, glassware and silverware and leave your kitchen clean.

A four course meal is most popular, starting with hors d'oeuvres served as your guests arrive, followed by a salad, main course and dessert. If you prefer to serve three courses, or five courses, we will adjust portion sizes accordingly. Side dishes are suggestions and we are glad to make substitutions.

We are very flexible and happy to work on a special menu with you. We can make your favorite dishes, work from a cookbook... Contact Reto to customize your menu. Don't hesitate to ask, we are at your service!

*Menu and prices subject to change without notice. Prices do not include chef or service hours.
For the Entrée Course, duo plates are \$42 per person.*

Hors d'oeuvres

\$13 per person, for 2 selections

- Gorgonzola Phyllo Rolls with Sherry Dipping Sauce
- Gougères – Light and Airy Gruyère Cheese Puffs
- Parmesan Pistachio Crisps with Goat Cheese Mousse
- Parmesan Crisp topped with Campari Tomato and Basil and Balsamic
- Moroccan Chicken Phyllo Rolls with Ginger Tomato Dipping Sauce
- Chicken Saltimbocca Bites with Sage and Prosciutto (GF)
- Roasted Asparagus and Goat Cheese Wrapped in Prosciutto
- Seared Duck Breast on Crispy Wonton with Sesame Ginger Hoisin Sauce
- Duck à l'Orange on Sweet Potato Biscuit
- Seared Foie Gras on Brioche with Lingonberry
- Lamb Lollipops with French sauce Diable
- Hazelnut Shrimp Salad on Endive Petals
- Prosciutto and Basil Wrapped Shrimp
- Lemongrass Shrimp
- Bacon Wrapped Scallops
- Cocktail Crab Cakes with Remoulade Sauce
- Smoked Salmon and Leek Tartlets
- Thai Tuna Tartare on Crispy Wontons

Salads

\$10 per person

All salads include bread and butter accompaniment.

- Salad with Orange Segments, Almonds, Manchego Cheese, Orange Dressing
- Bibb Lettuce and Arugula with Roasted Beets, Goat Cheese, Oranges, Pistachios, Spicy Orange Dressing
- Salad with Arugula, Crispy Prosciutto, Roasted Pears, Parmesan, Lemon Vinaigrette
- Bibb Lettuce with Pecans, Raspberries, Gorgonzola, Scallions, Raspberry Vinaigrette
- Caesar Salad with Parmesan Crisp
- Salad Greens with Baked Goat Cheese, Shallot Red Wine Vinaigrette
- Salad with Dried Cherries, Gorgonzola, Red Onions, Walnuts, Honey Balsamic Vinaigrette

First Courses

\$17 per person

- Venetian Lobster Risotto with Pan Seared Scallops, Zucchini, Pine Nuts
- Duck Breast with Dried Cherries and Port Sauce, Gorgonzola Polenta
- Crab Crepe with Italian Vegetables and California Fennel Pollen
- Crab Tower with Avocado and Tomato Basil Concassée
- Potato Gnocchi with Browned Butter and Sage
- Vietnamese Style Sea Bass Roasted in Banana Leaves, Sticky Jasmine Rice
- Seared Scallops with Lemon Beurre Blanc Sauce, Potato Latkes
- Seared Scallops with Ponzu and Chives, Black Rice
- Provençale Scallop au Gratin Served in the Shell

Meat Entrées

\$33 per person

- Porcini Crusted Beef Tenderloin with Truffled Red Wine Sauce, Saffron risotto, Green Beans with Lemon and Pine nuts
- Grilled Beef Filets with Mushroom Cognac Diane Sauce, French Potato Gratin, Green Beans, Tomato Provençale
- Steak Au Poivre, Green Peppercorn Sauce, Roasted Potatoes, Green Beans, French Glazed Carrots
- New York Strip Steak Sous-Vide, Café de Paris Butter, Roasted Hasselback Potatoes, Asparagus, Red Bell Pepper
- Beef Tenderloin Wellington with Madeira Sauce, Creamy Mashed Potatoes, Asparagus Spears
- Rack of Lamb with Dijon Rosemary Crust, Curried Red Wine Demi-Glace, Potato Gratin, Green Beans, Tomato Provençale
- Basil Crusted Lamb Loins, Red Wine Demi-Glace Sauce, Pommes Anna, Tian of Zucchini, Yellow Squash and Tomato
- Chicken Saltimbocca with Prosciutto and Sage, Marsala Reduction, Risotto, Tian of Zucchini, Yellow Squash and Tomato
- Duck Breast, Cherries Port Reduction, Gorgonzola Polenta, Green Beans, Yellow Squash Pinwheels with Oregano
- Duck Roulade with Morels Sauce, Fresh Creamed Corn, Morels, Green Beans
- Pork Tenderloin Medallions, Morel Mushrooms Cream, Homemade Swiss Spaetzle Pasta, Glazed Carrots, Green Beans
- Pork Tenderloin Wellington with Prosciutto and Boursin Cheese, Creamy Mashed Potatoes, Asparagus Spears, Carrots

Seafood Entrées

\$33 per person

- Seared Scottish Salmon with Lemon Beurre Blanc, Basmati and Wild Rice, Asparagus, Glazed Carrots
- Shrimp and Grits, Mushroom Sherry Sauce, Applewood Smoked Bacon, Cheese Yellow Grits, Collard Greens
- Crab Cake, Roasted Red Bell Pepper Sauce, Risotto with Tomatoes and Basil, Asparagus spears
- Pan Seared Sea Bass, Saffron Cream Sauce, Forbidden Black Rice, Asparagus Spears
- Pan Seared Sea Bass, Curried Red Wine Demi-Glace, Pommes Anna, Tian of Zucchini, Yellow Squash and Tomato
- Vietnamese Sea Bass Roasted in Banana Leaves, Sticky Jasmine Rice, Snow Peas, Carrots, Asparagus with Thai Sauce
- Almond Crusted Halibut, Beurre Blanc Sauce, Basmati and Wild Rice, Asparagus, Glazed Carrots
- Grouper Baked in Phyllo Nest with Tomato and Basil, Risotto with Parmesan, Green Beans with Lemon and Pine Nuts
- Horseradish Crusted Grouper, Tomato Confit, Risotto with Parmesan, Green Beans with Lemon and Pine Nuts

Desserts

\$10 per person

- Chocolate Pot de Crème with Whipped Cream
- Chocolate "Volcano" Molten Cakes with Vanilla Ice Cream
- French Chocolate Soufflé with Cardamom Crème Anglaise
- Flourless Chocolate Cake with Raspberry Sauce
- Chocolate Profiteroles Filled with Vanilla Ice Cream, with Chocolate Sauce
- Chocolate Crepe with Belgian Chocolate Mousse, Raspberries, Whipped Cream
- Vanilla and Milk Chocolate Chip Soufflé with Milk Chocolate Sauce
- Coffee Souffle with Crème Anglaise
- Grand Marnier Souffle with Chocolate Sauce
- Vanilla Crème Brulée with Raspberries
- Honey Infused Crème Brulée with Raspberries
- Panna Cotta with Orange Segments and Balsamic Caramel
- Panna Cotta with Fresh Berries and Berry Sauce
- Lemon Mousse with Blueberry Sauce
- Italian Tiramisu with Mascarpone and Rum
- Shortcake with Seasonal Fruit, Whipped Cream and Mint
- Poached Pear with Ginger Pastry Cream and Spicy Shortbread
- Apple Tarte Tatin with Vanilla Ice Cream