



CHEF LAWSON
PRIVATE CHEF & CATERING

SAMPLE MENUS

Delivery Menu



Appetizers

Burrata and Heirloom Tomato Salad

Creamy burrata paired with heirloom tomatoes, fresh basil, balsamic reduction, and extra virgin olive oil

Seared Tuna Tataki

Sliced seared ahi tuna with ponzu sauce, pickled ginger, and wasabi aioli

Wild Mushroom Arancini

Crispy risotto balls filled with wild mushroom and truffle, served with a roasted garlic aioli

Charcuterie Platter

A selection of artisan cured meats, cheeses, olives, and seasonal accompaniments, delivered ready to serve

Sides

Truffle Parmesan Fries

Roasted Seasonal Vegetables

Garlic-Herb Sourdough Bread

Desserts

Molten Chocolate Lava Cake

Served with a side of vanilla bean creme anglaise

Lemon Tart with Fresh Berries

Tangy lemon curd in a buttery crust, topped with seasonal berries

Cheesecake Duo

Mini New York-style cheesecake and raspberry swirl cheesecake, served with fresh fruit garnish

Entrees

Herb-Crusted Rack of Lamb

Tender lamb rack with Dijon herb crust, served with roasted fingerling potatoes and honey-glazed carrots

Miso-Glazed Black Cod

Flaky black cod in a rich miso glaze, paired with sesame bok choy and jasmine rice

Filet Mignon with Red Wine Reduction

6oz center-cut filet, cooked to perfection, served with creamy mashed potatoes and sauteed asparagus

Lobster Ravioli

Handmade ravioli filled with lobster and ricotta, tossed in a champagne cream sauce and topped with chives

Vegetarian Wild Mushroom Risotto

Creamy arborio rice with wild mushrooms, parmesan, and a touch of truffle oil

Slow-Braised Short Ribs

Fall-off-the-bone short ribs braised in a rich red wine sauce, served with buttery polenta and roasted root vegetables

Grilled Swordfish with Lemon-Caper Sauce

Juicy swordfish steak grilled to perfection, topped with a tangy lemon-caper sauce, served with couscous and charred broccolini

Stuffed Free-Range Chicken Breast

Chicken breast stuffed with spinach, goat cheese, and sundried tomatoes, served with wild rice pilaf and sauteed green beans

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5 Course Dinner



Amuse-Bouche

Lobster and Pancetta Croquette

Crispy croquette filled with buttery lobster and pancetta, served with a lemon aioli and a microgreens garnish for a bite-sized flavor burst.

Appetizer

Seared Scallops with Pork Belly

Perfectly caramelized scallops paired with crispy, slow-braised pork belly, served on a bed of pea puree, drizzled with a honey-soy reduction.

Soup

Crab Bisque with Truffle Foam

Velvety crab bisque infused with cognac, topped with a delicate truffle foam and a sprinkle of chive oil, accompanied by a mini gruyere gougere.

Main Course

Filet Mignon and Butter-Poached Lobster Tail

Tender filet Mignon with a red wine reduction, alongside a butter-poached lobster tail, served with a parsnip puree, asparagus spears, and a drizzle of bearnaise sauce.

Dessert

Salted Carmel Panna Cotta with Candied Bacon Crumble

Creamy panna cotta infused with salted caramel, topped with a candied bacon crumble, served with a side of passionfruit coulis for a sweet and savory finish.

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Buffet Style Party



Cold Appetizers

Shrimp Cocktail Shooters

Chilled shrimp served in mini glasses with tangy cocktail sauce and a lemon wedge

Caprese Skewers

Cherry tomatoes, mozzarella pearls, and fresh basil drizzled with balsamic glaze

Smoked Salmon Canapes

House-smoked salmon with dill cream cheese on pumpernickel rounds, garnished with capers

Charcuterie Cups

Individual servings of cured meats, cheeses, olives, and dried fruits in elegant cups

Vegetarian Options

Mini Stuffed Bell Pepper

Sweet bell peppers filled with quinoa, feta, and herbs, baked until tender

Spinach & Feta Phyllo Triangles

Flaky phyllo pastries filled with a savory spinach and feta mixture

Warm Appetizers

Mini Crab Cakes

Bite Size crab cakes served with a dollop of lemon-dill aioli and smoked paprika

Beef Wellington Bites

Tender beef wrapped in puff pastry with mushroom duxelles and served with a red wine jus.

Coconut Shrimp

Crispy coconut-crusted shrimp served with a sweet chili dipping sauce

Truffle Mac and Cheese Bites

Creamy mac and cheese infused with truffle oil, baked into golden, crunch bites

Interactive Station

Oyster Bar

Freshly shucked oysters served with mignonette, lemon wedges, and cocktail sauce

Mini Taco Station

Guests can customize mini tacos with a variety of surf and turf fillings, salsas, and toppings

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