



Website: www.RedVelvet-CateringEvents.com ~ **Phone:** (770) 855-9672 ~ **Email:** RedVelvetCatering@gmail.com

ROMANTIC DINNER FOR TWO



We also provide romantic dinners for two! It is a perfect way to show your sweetheart how much you really care. Relax in the location of your choice with an intimate setting to pamper yourselves while our we prepare a multiple course meal. All you need to provide is your kitchen or a venue with a full operating stove, oven, sink and fridge. Hiring a personal chef for your very own "special night" together is a unique, personalized, and thoughtful gift that you and your significant other will remember for years to come!

Each Romantic Dinner for 2 Service Includes:

- Wine Pairing Recommendations
- Consultation & Customized Menu Development
- Personal Chef & Sous Chef (if needed based on menu choices)
- Food Costs & Personal Chef Fee
- Menu Shopping & Delivery
- Table Set Up w/Romantic Décor & Votive Candles
- Fresh Meal Preparation/Cooking
- Multiple Course Meal with Bread & Butter
- Fresh Fruit Infused Water (for pallet cleaning)
- Private Dinner Service
- 5 Hour Service Time (2 hours set up, 1-hour dinner & 2 hours break down)
- Break Down & Kitchen Clean-Up

Pricing Options for Two (2) People:

~ Starts at **\$350** ~ 3 Course Dinner ~ Sharable Appetizer, Entrée w/2 Sides & Dessert

~ Starts at **\$450** ~ 4 Course Dinner ~ Sharable Appetizer, Salad or Soup, Entrée w/2 Sides & Dessert

~ 7% tax and 18% gratuity will be added

~ All food pricing is approximate and based on market value. There's an additional cost of **\$50** for Premium (+) menu items. Final cost will be determined after your consultation with the chef is completed.

Additional Fees and Policies

~We require a 50% deposit of your event total and the signed contract at the time of booking. Payment can be made in cash, check or credit card. A processing fee of up to 4% will be added to all credit card payments by the processing company then the balance of your payment will be applied to our account. The balance of the payment, after fees have been deducted, must equal the amount required to book services.

~Please see our Service Requirements link on the Services page for additional details to book our services.

Additional Courses: Additional courses are available for an additional fee. Prices are primarily based on market value at the time of your inquiry.



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Servers: Additional servers are available for an additional fee of \$125 for the 5-hour event.

Ingredients: Fresh ingredients are already used in lieu of conventional store-bought ingredients whenever possible. However, if you would prefer all organic, gluten free &/or dairy-free ingredients, additional charges will be added.

Alcohol: The client is responsible for the purchase of any/all alcoholic beverages. We reserve the right to discontinue our services if the clients &/guests become intoxicated to the degree that it becomes abusive, inconsiderate &/or disrespectful.

Tables/Chairs/Plates etc.: Please keep in mind that we do not supply any of the following equipment, aside linens, tables and chairs. It is our practice to use what the client provides from the previous list. However, we'll be more than happy to provide rental companies in your area for these &/or similar items.

Sample Menu Ideas

We will assist you with designing your custom menu. Listed below, we have provided a sample of menu items to assist you in your decision making. Keep in mind that these are only suggestions. Your final menu will be designed to your specific dietary needs, culinary desires, and preferences.

Cold Appetizer Course Options

- ~ Fresh Tomato & Basil Bruschetta on Toasted Crostini with Balsamic Glaze
- ~ Hummus Duo: Roasted Red Pepper & Olive Hummus with Pita Chips
- ~ Loaded Deviled Eggs with Parmesan Cheese, Bacon Bits & Chives
- ~ Shrimp Cocktail, tail-on shrimp, cocktail sauce & lemon wedges
- ~ Mini Crab & Shrimp Salad Wonton Cups with Chives
- ~ Roast Beef & Sautéed Green Bean Bundles with Horseradish Cream (served warm)

Hot Hors D'oeuvres Course

- ~ Spinach & Artichoke Dip with Crispy Tortilla Strips
- ~ Sausage & Blue Cheese Stuffed Mushrooms
- ~ Crab Rangoon with Sweet Chili Sauce
- ~ Grilled Shrimp Skewers with Basil Mango Sauce
- ~ Queso Cheese Fondue with Fresh Vegetable Dippers or Pretzel Bread Bites
- ~ Mini Chicken Eggrolls with Sweet & Sour Sauce
- ~ BBQ Chicken Flatbread (Grilled Chicken, BBQ Sauce, Cheese & Red Onions)
- ~ Marinated Beef Steak on Crostini with Chimichurri Sauce
- ~ Chicken Satay with Spicy Peanut Dipping Sauce

Soup Course (includes crackers)

- ~ Tomato Basil, Shredded Parmesan Cheese & Croutons
- ~ Loaded Baked Potato, Shredded Sharp Shredded Cheese, Bacon Bits & Chives
- ~ Chicken Tortilla, Shredded Cheese & Tortilla Strips
- ~ Broccoli & Cheese



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Salad Course

- ~ Garden: Iceberg, Romaine, Grape Tomatoes, Cucumbers, Shredded Carrots, Croutons & Choice of 1 Dressing
- ~ Caesar: Romaine, Shaved Parmesan Cheese, Croutons & Caesar Dressing
- ~ Wedge: Iceberg Lettuce, Blue Cheese Crumbles, Bacon Bits & Ranch Buttermilk Dressing
- ~ California Cobb: Iceberg, Romaine, Bacon, Boiled Eggs, Tomatoes, Blue Cheese Crumbles & Honey Mustard Dressing
- ~ Cranberry Pecan: Mixed Spring Greens, Shredded Carrots, Dried Cranberries, Sweet Pecans, Feta Cheese & Champagne Vinaigrette
- ~ Baby Spinach: Baby Spinach Leaves, Sliced Mushrooms, Chopped Walnuts, Red Onion, Boiled Eggs, Bacon & Raspberry Vinaigrette
- ~ Kale: Chopped Kale, Shredded Cabbage, Mint Leaves, Cilantro, Chopped Peanuts, Parmesan Cheese & Peanut Vinaigrette

Entrée Course ~ Add \$30 for premium entrees (marked with *)

Poultry

- Chicken Marsala: Boneless chicken thigh, mushrooms, onions, Marsala wine sauce with garlic mashed potatoes and roasted asparagus
- BBQ Mesquite Chicken: Leg & thigh quarter, homemade BBQ sauce with macaroni & cheese and sautéed green beans
- Chicken Scaloppini: Boneless chicken breast medallions, lemon & white wine cream sauce with yellow rice pilaf and steamed broccoli florets
- Chicken Fettuccini Alfredo: Grilled boneless chicken slices in Alfredo sauce tossed with fettuccini pasta and served with steamed broccoli florets
- Chicken & Cheese Lasagna: Layers of chicken, ricotta, shredded cheese, and spinach served with steamed vegetable medley
- Roasted Turkey: Boneless turkey cutlets, cornbread dressing with gravy, cranberry sauce, and mixed vegetables
- Lemon Rosemary Chicken: Chicken quarter, garlic mashed potatoes and sautéed spinach
- Cajun Chicken & Shrimp Alfredo: Sliced chicken breast, sautéed shrimp and linguini tossed in a parmesan Alfredo cream sauce

Beef

- Beef Bourgogne: Filet of beef, red wine sauce, mushrooms, steamed vegetable medley and buttered egg noodles (*)
- Bacon Wrapped Filet Mignon: Lightly seasoned steak filet, peppercorn cream sauce, loaded baked potato and roasted asparagus with garlic & lemon (*)
- Beef & Broccoli Stir Fry with jasmine rice and stir fry vegetables
- Braised Beef Short Ribs: Marinated beef ribs, baked sweet potato with cinnamon butter & brown sugar and sautéed spinach (*)
- Pan Seared Flank Steak: Tender marinated flank steak with chimichurri sauce, buttered baby red potatoes and roasted garlic asparagus (*)



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Seafood

- Teriyaki Salmon: Baked salmon cutlet basted in teriyaki glaze, vegetable fried rice and sautéed zucchini squash medley (*)
- Salmon New Orleans: Pan seared salmon cutlet topped with shrimp Alfredo sauce, garlic mashed potatoes and sautéed spinach (*)
- Blackened Tilapia: Seasoned tilapia filet, scampi sauce, cheddar mashed potatoes and sautéed green beans
- Sautéed Shrimp Scampi: Tender medium shrimp and linguini pasta tossed in scampi sauce and steamed broccoli (*)
- Lump Crab Cakes: Pan-fried sweet lump crab, remoulade sauce, sweet potato fries and Cole slaw (*)
- Pan Seared Sea Scallops: Fresh scallops, brown butter caper sauce, angel hair pasta and roasted garlic asparagus (*)
- Stuffed Flounder: Lightly seasoned flounder filet filled with cornbread stuffing, wild rice and sautéed spinach
- Duo Lobster Tails: Two broiled lobster tails with garlic butter, baked potato and side salad (*)

Pork/Lamb

- Grilled Pork Chop: Lightly seasoned bone-in pork chop, pineapple salsa, potato wedges and succotash (*)
- Herb Encrusted Pork Tenderloin: Boneless pork chop roasted in herbs, macaroni & cheese and collard greens (*)
- Dijon Pork Medallions: Boneless pork loin slices, honey Dijon gravy, wild rice w/mushrooms and sautéed spinach (*)
- Baby Back Ribs: Marinated ribs basted in BBQ sauce, scalloped cheddar potatoes and vegetable medley (*)
- Sausage Lasagna: Layers of seasoned ground sausage, ricotta and mozzarella cheese served with steamed broccoli florets
- Herbed Rack of Lamb: Pan seared raked lamb lollipops, mashed sweet potatoes and roasted garlic asparagus (*)
- Lamb Chops: Herbed pan seared lamb, garlic mashed potatoes and green beans (*)

Vegetarian

- Vegetable Lasagna: Layers of marinara sauce, seasonal sautéed vegetables, ricotta, mozzarella cheese, roasted red potatoes and buttered corn
- Fettuccini Alfredo: Herbed parmesan cream sauce, linguini pasta and steamed broccoli florets
- Pasta Marinara: Tomato marinara sauce, thin spaghetti, shredded parmesan cheese, roasted sweet potatoes and sautéed spinach
- Stuffed Bell Peppers: Bell peppers, white or brown rice, corn, tomatoes, basil, sharp shredded cheese with black beans & cucumber salad
- Three Cheese Manicotti: Manicotti stuffed with mozzarella cheese, ricotta, parmesan cheese, marinara sauce served with vegetable medley
- Eggplant Parmesan: Slices of pan-fried eggplant, angel hair pasta in marinara sauce and green peas with almond slivers



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- Mushroom Ravioli: Ravioli stuffed with mushrooms in a mushroom cream sauce, roasted grape tomato medley and sautéed spinach
- Tofu Steaks: Pan seared tofu, jasmine rice, and sautéed mushrooms & peppers

Desserts

- Red Velvet Cake Parfait: Layers of red velvet cake, cream cheese pudding & whipped cream
- Mini Red Velvet Layer Cake with cream cheese frosting and chopped pecans & vanilla ice cream
- Fresh Strawberry Duo: Chocolate Dipped & Stuffed Strawberries
- Maple Butter Blondie: Blonde brownie, walnuts, white chocolate chips, vanilla ice cream, warm maple butter sauce
- Turtle Cheesecake with Whipped Cream & Caramel Sauce
- Walnut Brownie Sundae: Warm fudge brownie with walnuts, vanilla ice, chocolate sauce and a strawberry
- Strawberry Short Cake: Layers of pound cake, strawberry sauce, fresh sliced strawberries, and whipped cream
- Mini Cherry Cheesecakes: Mini plain cheesecake, cherry topping, whipped cream

*****NOTE*** Breakfast, Brunch and Lunch Menus also available upon request**