



# CHEF KENNETH TEMPLE PRIVATE SERVICE PACKAGES

## **\$50 PER MEAL FOR DROP OFF**

Select your meal, cooked fresh and delivered to your door.

## **\$75 PER PERSON FOR DROP OFF AND SET UP**

Select your meal, cooked fresh and chef will come and reheat everything on the stove in pans in case you want to impress a friend. Cookware must be provided.

## **\$100 AND UP PER PERSON FOR PRIVATE CHEF**

Select the meal, prepped off site, meals finished on site, served restaurant style. Kitchen is fully cleaned after service.  
Customizable menu available.

**Meal options include: Breakfast, Lunch, Dinner, Dessert**

*\*Sourcing only high quality, seasonal ingredients. Menu is subject to change due to seasonal availability.*

# CHEF KENNETH TEMPLE

## PRIVATE DINING MENU

### BREAKFAST:

All items are served with fruit bowl and choice of 10 oz. Orange Juice, 10 oz. Cranberry Juice, Milk of choice, Coffee or Tea.

Select your meal, cooked fresh and delivered to your door.

#### Chicken and Waffles

Marinated Buttermilk Fried Chicken with Chef's Signature  
Chocolate Waffles

#### Blackened Shrimp & Grits

Gulf Deveined Shrimp with a Butter sauce over Creamy Stone  
Ground Grits

#### Bayou Breakfast

Three eggs, Sausage or Bacon with Croissant or Whole Grain  
Toast

#### Steak & Eggs

8 oz. NY Strip with Three eggs and Croissant or Whole Grain  
Toast

*Please specify any allergies for possible substitutions.*

# CHEF KENNETH TEMPLE

## PRIVATE DINING MENU

### LUNCH AND DINNER:

All items are served with choice of side salad or croissant and a beverage:  
12 oz. Coke, Diet Coke, Sprite, Barq's, 18 oz. Gold Peak Lemon Ice Tea, Dasani or 8 oz. Perrier Sparkling Water. Wine, Beer or Champagne can also be purchased for additional cost.

Side salad: spring mix, carrots, cherry tomatoes and croutons with Ken's Italian, Ken's Balsamic, or Ken's Caesar.

### Salads

#### Steak Salad

NY Strip, Spring Mix, Cucumbers, Cherry Tomatoes, Carrots, and Feta with Croissant

#### Blackened Salmon Salad

Fresh Caught Salmon, Spring Mix, Cherry Tomatoes, Corn, Squash with Croissant

#### Blackened Chicken Salad

Fresh Range Chicken, Spring Mix, Cherry Tomatoes, Corn, Squash with Croissant

# CHEF KENNETH TEMPLE

## PRIVATE DINING MENU

**LUNCH AND DINNER:**  
All items are served with choice of side salad  
or croissant and a beverage.

### **Gumbo and Beans**

New Orleans Seafood Gumbo  
Fresh Gulf Shrimp, Andouille Sausage, and Blue Crabs in  
Traditional Dark Roux Gumbo

New Orleans Chicken and Sausage Gumbo  
Fresh Range Chicken, Andouille Sausage in Traditional Dark  
Roux Gumbo

Creole Red Beans and Rice  
Creamy Red beans, Andouille Sausage and Smoked Turkey  
cooked for 6 hours

Creole White Beans and Rice  
Creamy White beans, Andouille Sausage and Smoked Turkey  
cooked for 6 hours

*Gumbo and Beans are served with white rice and have a  
minimum half gallon order*

# CHEF KENNETH TEMPLE

## PRIVATE DINING MENU

**LUNCH AND DINNER:**  
All items are served with choice of side salad  
or croissant and a beverage.

### **Meat & Seafood**

#### Salmon Piccata

Fresh Caught Salmon with a Buttery Caper Sauce over Creamy  
Alfredo Pasta

#### Chicken Piccata

Fresh Range Chicken Breast with a Buttery Caper Sauce over  
Creamy Alfredo Pasta

#### Six Hour Short Ribs

Braised Short Ribs with Red Wine Sauce over Fluffy Parmesan  
Mash Potatoes

#### Lamb Shanks

Braised Lamb Shanks with Red Wine Reduction over Rosemary  
Cannellini Bean Puree

#### Pan Seared Red Fish

Gulf Red Fish with Pearl Couscous and Roasted Seasonal  
Vegetables

# CHEF KENNETH TEMPLE

## PRIVATE DINING MENU

**LUNCH AND DINNER:**  
All items are served with choice of side salad  
or croissant and a beverage.

### **Meat & Seafood Continued**

Half Roasted Chicken

Free Range Chicken Roasted with Chef's Savory Seasoning with  
Root Vegetables and Sautéed Spinach

*Please specify any allergies for possible substitutions.*

### **Dessert**

Bananas Foster

Classic New Orleans Dessert of Caramelized Bananas in a Rum  
Sauce served with Toasted Walnuts and Vanilla Bean Ice Cream

Grilled Lemon Pound Cake

Moist Lemon Pound Cake with Blueberry Coulis and Vanilla Bean  
Ice Cream

*Please specify any allergies for possible substitutions.*