



PORTRAIT ON A PLATE

DINNER FOR TWO

HAPPY
love
Day

PORTRAIT ON A PLATE CATERING

DINNER FOR TWO

About Us

Portrait on a Plate is synonymous with professionalism, integrity and fair business. We lead with our actions, honor our commitments and deliver on our promises. It is our mission and pleasure to bring five star chefs to your event. We take pride in the fact that all our chefs are culinary graduates that excel in everything from soup to dessert and are skilled in finding the best ingredients for any recipe.

Additionally, our team is known for stunning plate presentation and tabletop arrangements.

Rest assured that our culinary professionals will make your event stand out!

Setup

Chef will arrive 1 hour before start time to set up and elegant dinner for two. Included is a 3 course candle lit dinner with table set up. We ask that client provides china for dinner services.

\$400 per person

GUEST COUNT 2

18% GRATITUDE, TAX ADDITIONAL

Please select 1 salad, 2 accompaniments, 1 entree, 1 dessert and beverages from the menu listed below.

PICK ONE ENTREE

MARINATED MEATLOAF

With grilled pineapple, mango, red peppers and onions

CARIBBEAN MEATBALLS

In a rich tomato demi
-glace

BURGUNDY BEEF BOURGUIGNON

Tender beef tips braised with wine, herbs, mushrooms, onions and carrots

ISLAND GRILLED CHICKEN BREAST

With mango salsa, grilled red onions, roasted peppers, fresh cilantro and lime

APPLEWOOD SMOKED PORK CHOP

Smoked in apple wood chips with onion and apple chutney

ROASTED ROSEMARY CHICKEN BREAST

Roasted over fresh rosemary

CHICKEN MARSALA

Served over Buttered Penne

OVEN-ROASTED TILAPIA

With Caper Cream Sauce

HONEY GLAZED CHICKEN

Chicken Breast seasoned with Southwestern spices

PICK TWO

BROCCOLI ALMOND GARLIC BUTTER MEDLEY

GREEN BEAN MEDLEY

GRILLED CORN ON THE COBB

HERB RICE PILAF

ORANGE PEPPER CITRUS GLAZED CARROTS

PARMESAN MASHED POTATOES

RED BEANS AND RICE

ROASTED GARLIC VEGETABLE MEDLEY

ROASTED RATATOUILLE VEGETABLES IN HERB TOMATO SAUCE

PICK ONE STARTER

CLASSIC CAESAR SALAD

Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our Creamy Caesar Dressing.

MIXED GREEN SALAD

Mixed Greens, Cucumbers, Cherry Tomatoes & Shredded Carrots. Served with Ranch Dressing & Herb Vinaigrette.

GREEK SALAD

Crisp mixed greens, feta cheese, Kalamata olives, tomatoes, onions & pepperoncini's; served with our special Greek dressing

STRAWBERRY SALAD

Romaine lettuce, toasted almonds, fresh strawberries & croutons; topped with our house made creamy raspberry poppy seed dressing.

HONEY MUSTARD SPINACH SALAD

With sliced cremini mushrooms, red onion & sunflower seeds, and finished with a honey mustard dressing

BACON BLUE SALAD

With Apple-wood smoked bacon, Gorgonzola and homemade croutons, and finished with a balsamic vinaigrette



PICK 1 DESSERT

ASSORTED MINI CAKES

BANANA PUDDING SHOTS

ASSORTED CAKED POPS

MINI CHOCOLATE CREAM PUFFS

CHOCOLATE COVERED FORTUNE
COOKIES

CHOCOLATE COVERED
STRAWBERRIES

CHOCOLATE ECLAIRS

PETIT FOURS

INCLUDED

GEORGIA PEACH ARNOLD PALMER
OR LEMONADE, SWEET TEA
(pick one drink)

FRESH BAKED ROLLS W/ BUTTER



PLEASE NOTE ALL CREDIT CARD TRANSACTIONS
WILL BE SUBJECT TO A 3.5% SURCHARGE

Call in for Additional Menu Items & Vegetarian options

WWW.PORTRAITONAPLATE.COM