



Personal Chef Sample Entrées

Maple Braised Short Rib

with rutabaga red onion hash & bacon slaw

Miso Glazed Sea Bass

with soba, fennel salad, & an orange reduction

Vermont Bacon Wrapped Scallops

with crab fondue with pea tendrils

Chipotle Grilled Filet of Beef

with mango salsa & braised asparagus

Grilled Halibut Fish Tacos

avocado vinaigrette, cilantro corn cream & black beans

Lamb Stew

root vegetables, gremolata & long grain rice

Sweet Barbecue Pork Chops

with saffron risotto & bacon brussels sprouts

Above is a sample menu of one of Stowe Mountain Concierge's Personal Chefs.

This chef offers home catering and personal chef service for small special events (2-15 people). Holiday parties, anniversaries, birthdays, including the planning, shopping, cooking, serving and cleaning. Meals can be made to fit the needs of the client, from traditional or casual dinners to fine dining and gourmet meals. (Special diets too) Pricing is cost of groceries plus hourly rate. The sample entrees are an estimated \$25 per person for cost of the meal and \$25 per hour for professional services. Meals can be made to fit different budgets.