

Chef Rosana

events | catering | private dining | cooking classes



MENU

BREAD COURSE
Chef & the Baker parmesan rolls
with sea salt & honey glaze

SALAD COURSE

Watermelon & Burrata Crunchy
with Brick Street Farm's arugula
greens, sunflower vinaigrette
shoots & watermelon

ENTREE COURSE

Smoked brisket, smoked
slow smoked farm's kale greens,
brick street farm's mac 'n cheese,
crispy truffle mac 'n bbq

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DESSERT

Cheesecake Bavarian with
chocolate ganache,
chocolate gaults &
cherry cream

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Thank you for your inquiry into our private dining and entertaining with Chef Rosana. We understand that this is a very important occasion and we are committed to giving you our utmost attention and help you make your event memorable.

In addition to an assortment of the best foods and beverages, a knowledgeable and experienced staff, **events by Chef Rosana** boasts an award winning, celebrity Chef that will make sure your event is flawless and delicious.

Furthermore, we have strong relationships with the area's best vendors for any additional needs. Your dedicated event planner will work with you to design the best possible event which will reflect your own personal tastes and preferences. We are confident we can deliver all of these services while staying within your desired budget.

Consider this an initial overview of our offerings and should you have any questions about the possibilities, please do not hesitate to contact us directly at info@chefrosana.com or **813.444.3708**

Thank you for the opportunity. We very much look forward to the opportunity to work with you and to make this occasion a momentous one.

Sincerely,

Chef Rosana

Chief Deliciousness Officer

About Us

Chef Rosana has been in business for over 17 years. We fulfill distinct event needs with excitement and creativity, the best quality ingredients, and flawless elegance.

You name the celebration, describe the look and feel you are going for, and then relax. And relax some more. We take care of every detail of your memorable event.

With our unparalleled service, you can count on us to provide you with everything you need for your big event. When you hire us you are guaranteed one of the best and most delicious events you will ever attend.

Private Dining Events Multi Course Dinner



Our food is hand-crafted with love using the best quality ingredients. We source locally and in season, whenever possible. Should you have any questions on how a specific dish is prepared do not hesitate to ask us!

Our Multi-course Dinners consist of an optional cocktail hour menu, followed by a 3, 4 or 5 course dinner.

Cocktail hour consists of either "bar" station (s) or passed appetizers. This is usually the time that our Chef (s) are preparing dinner and it is a fun and enjoyable experience to spend time in the kitchen with them while enjoying some light foods and an aperitif. Cocktail hour is followed by a sit down dinner starting with a small appetizer, salad course (optional), second course or pasta course, entree and sides, and/or dessert.

You can choose from 3 to 5 courses. Traditionally, in a multi course dinner guests enjoy the same menu items and the portions are smaller than if having a regular dinner meal. However, we are happy to accommodate as many options as you would like. Once you have made your menu choices, Chef Rosana will prepare the wine pairings for each course (optional).

A menu will be printed and placed at the table during our set up. Following please find all the amazing choices you have for your perfect and memorable multicourse dinner!

Cocktail Hour

Grazing Table

Charcuterie & Fromage Board (s) - Selection of Imported Meats & Artisanal Cheeses with garnitures, dips, hand made crackers & in house made bread assortment. We will select an area in your kitchen or kitchen nook to set up an intimate bar with premium artisanal meats & cheeses for you and your guests to enjoy prior to formal dinner. This allows you to spend time with the Chefs while they prepare for dinner service.

Cocktail Hour Canapes

In addition or in lieu of a grazing board, you can add any of the following passed or family style serviced Canapes

Canapes

Typically Canapes are individual and bite-sized cold composed appetizers on bread/cracker or toast. We make all our breads from scratch in our bakery. Many of these items can be made as a Gluten-free option.

- Chicken waldorf cream puff
- Shrimp, Cucumber & Dill Butter brioche
- Beef Carpaccio on truffle butter brioche
- Tuna Carpaccio on cucumber
- Smoked Salmon & Chive Cream cheese
- Pate de Foie Gras with Caramelized Red onion & apple
- Micro crudite & tapenade bean spread
- Caviar in Season Toast Points* MP
- Blinis with Caviar & Creme Fraiche* MP
- Truffle Deviled Egg with caviar
- Truffled egg salad on buttered brioche finger sandwich
- Tuna tartare, avocado mousse, wonton
- Salmon tartare, avocado mousse, wonton
- Lobster salad slider
- Fresh fire grilled peaches & roquefort toast point
- Asian Inspired:
 - Scallop, spinach & lemongrass dumplings
 - Sushi selection (Maki): Salmon roll, Spicy Tuna roll, Eel & Shrimp roll, Hamachi roll, Spicy crab California roll, Vegan vegetable roll*
 - Hamachi crudo with citrus & pomegranate
 - Tuna tataki with wakame salad, ginger ponzu lime caviar
 - Chicken scallion Yakitori bites with pomegranate bbq
 - Peking Duck buns with Truffle Hoisin

Heavy Hors D'Oeuvres

Typically Hors D'oeuvres are individual and bite-sized hot composed appetizers. Many of these items can be made as a Gluten-free option.

- Oysters Rockefeller
- Burrata Arancini with Romesco

Cocktail Hour

- Yucca Croquettes (Mini mofongo) with Spicy garlic Aioli
- Grouper Ceviche shooter with Crispy Root Vegetable Chip
- Lamb Lollipop, Mojo Chutney
- Crab Cake bites with Lemon-paprika Aioli
- Honey Smoked Salmon, Orange Creme Fraiche Mini Napoleon
- Seabass with Celeriac Potato Pancake, pomegranate-onion compote
- Scallop & Chorizo with Romesco on Potato Crouton
- Beef Tenderloin bites with Demi glace & creamy polenta
- Mini Wagyu Wellington
- Mini Cuban Sandwich bites
- Mini Pulled Pork bites
- Mini Lobster burger bites with Honey Soy Pork Belly
- Harissa Lamb Kofte Bites, mint salsa verde
- Chicken waldorf on pate choux
- Mini empanadas that Beat Bobby Flay - selection of classic Beef Picadillo, Chicken or Vegan picadillo. Choose 1 type or an assortment of all*
- Braised short ribs tartlettes
- Roasted sweet potato, truffle cream & spicy maple seeds
- Escargot & Champagne Soup shooter
- Gochujang Roasted Pumpkin Soup shooter with Ube Creme Fraiche
- Carrot Ginger Soup shooter with wasabi Creme fraiche

Multi Course Menu

Salad Course Options

- Strawberry Burrata Caprese with Brick Street Farms Crunchy greens
- Brussel sprouts Ceasar, sourdough croutons, parmesan tuilles basket
- Poached peaches, goat cheese brulee, arugula & Brick Street Farms greens
- Fried baby artichokes, arugula & feta with farro
- Crab, mango & Brick Street Farms greens
- Roasted seasonal beets, goat cheese triple cream, Brick Street Farms sunflower shoots
- Maple Roasted Pumpkin & Spinach, Spicy Pepitas brittle, Blue cheese cream, black rice
- Apples 2 ways: poached & pickled, crispy pancetta, Brick Street Farms black kale, sourdough croutons, Finger Lakes apple cider vinaigrette

Multi Course Menu

First & Second Course Options

You can choose more than 1 item from this section to make your multi course dinner a 4 or 5 course.

- Cream of Mushroom, house made Creme Fraiche, Oyster mushroom & Shiitake chutney Classic Lobster bisque, Lobster Parmesan Tuile
- Decadent slow cooked French Onion Soup with Comte Sourdough Crouton
- Arancini ~ Risotto Croquettes with Pancetta, Red Pepper Romesco
- Smoked Paprika-crusted Octopus, Olive Oil Potatoes, Brick Street Farms Sunflower shoots Seared Scallop & Pancetta, sauteed Garlic Spinach, Citrus Beurre Blanc
- Moules mariniere, roasted garlic toast points
- Double bone Lamb Chop, Mint Chimichurri, Spicy Carrot Puree
- Cacio e Pepe Bi color Raviolo with Lobster & Crab
- Sachetti duo with Spinach & Triple Cream, Squash blossom cream,
- Bi color Tortellini with Crab, gruyere & caviar cream
- Risotto with seasonal Mushrooms & Pecorino
- Risotto with Asparagus & Parmigiano-Reggiano
- Riccotta gnocchi with toasted garlic gream & walnut romesco
- Duck Breast à l'Orange, creamed garlic Spinach, smoked beets
- Pork Tenderloin Medallion, Chorizo, Patatas bravas
- Smoked Pork belly lechon, sweet plantain chutney, guava BBQ
- Moules mariniere, roasted garlic toast points, truffle Pommes Frites
- Smoked Turkey Ballotine, candied tomatoes, warm panzanella
- Chicken Chasseur, hand made noodles, roasted chestnuts
- Creamy truffle mini Chicken Pot Pie souffle
- Foie gras medallion, apple & cranberry gastrique, Fleur de sel butter brioche

Entree Course Options

- Tenderloin Filet, Porcini Demi, Olive Oil smashed Fingerling, Asparagus & Spring Cauliflower
- Petit Rib Eye, rosemary Butter emulsion, roasted Spring vegetables, Potato Dauphnoise
- American Wagyu Pot Roast, spoon Cornbread, Crispy brussel Sprouts
- Classic Beef Bourguignon, Potatoes Au Gratin, Green beans almondine
- Classic Coq Au vin, duck fat crispy potatoes, roasted chestnut & honey glazed Carrots
- Filet Wellington, double cream potatoes, Asparagus terrine
- Ostrich Tenderloin, Pomegranate Glace, Parsnip cream
- Lobster Surf & Turf, Petit Tenderloin, Lobster Cream, Butter poached potato, Asparagus
- Organic Chicken Paillard, Vin Blanc Sauce, Brussel Sprouts Panzanella with Dried Apricots & Pine Nuts
- Salmon or Florida Fish in Season, wild-caught, whipped Parsnip Puree, Romesco, Asparagus
- Miso glazed Chilean Sea Bass, Spicy & Smoky Carrot Puree, Spicy Mustard greens
- Compressed Roast Pork, root vegetable hash, Cilantro Chimichurri
- Rack of Lamb, Herb marinade, Mint & pomegranate reduction, Honey glazed rutabaga

Multi Course Menu

Dessert Options

All desserts are plated with very special garnishes and sauces

- L'Opera Torte
- Roasted Honey Pumpkin & Almond Torte
- Triple Berry Gateau
- Guava Almond Clafoutis Tarte
- Modern Apple Tarte Tatin

Upgrades

White or Black Truffles* Seasonal item MKT price

Imperial Osetra Caviar service – classical presentation at the table \$275 1 oz

Cancellation:

The 50% deposit is non-refundable. The event can be rescheduled no questions asked if you cancel within 15 days prior to the event but is subject to a 15% rescheduled fee. Cancellations due to inclement weather or Hurricanes are not an exception but we will work with you to the best of our ability in the unlikely chance that your event is cancelled due to inclement weather or Hurricane. Once full balance payment is issued we start our vendor payments. We will work with you to the best of our ability should cancellations for your event are required but we make no guarantees to a full credit.

Changes:

We reserve the right to change the menu without notice in the unlikely event that an ingredient is not available. Any pricing change will be notified in writing with ample time prior to event.

Next Steps

Once you have reviewed this proposal you may be asking, what is next?

First, sleep on it! Think about your theme, favorite foods on the menu, and your event needs. Next, contact us with feedback. Don't forget that this is only a starting point and we can customize anything to your liking.

Follow up with a budget and allow us to make adjustments to t your budget needs (and not the other way around!). We are a team and we are here to serve your needs.

Let's get the conversation started as soon as possible! Once budget is nalized, it is time to schedule your tasting and move to the preliminary estimate.

Questions? No problem, email info@chefrosana.com
Call or text 813.444.3708

Let's get Social: [@chefrosanarivera](https://www.instagram.com/chefrosanarivera)

