



PRIVATE CHEF SERVICES

When the best venue is your own, let us come to you! Sit back, relax and our chef will prepare a fantastic meal to rival that of a fine dining restaurant, all in the comfort of your home. The chef will set the table using your dinnerware, pour wine and serve you a memorable multi-course meal, leaving the kitchen and dishes completely clean at the end. The chef will arrive one hour prior to service, a server to accompany him or her when there are 6 or more guests. We recommend starting your meal between 5:00pm and 6:00pm to allow time for a leisurely dining experience.

We offer two great dining options below. Our fine dining menus rival the quality and presentation of the best restaurants in Tahoe. The casual menus are more suitable for less formal occasions and are served family style but are equally as delicious. Our menus are very flexible, and we can easily accommodate special dietary needs and requests.

A deposit of 50% is required to reserve your private chef dinner and the remaining balance is due on or before the event date.

FINE DINING

A server/chef assistant is included for 6 or more guests. Note; rental fees will apply if additional china, silver, glass and linen rental are required.

CASUAL DINING

For 10 or more adult guests, a chef's assistant/server will be included.

CHILDREN'S MEALS



FINE DINING

PLATED | FAMILY STYLE | BUFFET

TASTES OF TAHOE

Butternut Squash Fritters, Sage Creme Fraiche
Caramelized Dates and Walnuts, Goat Cheese, Crostini
Pear and Shaved Fennel with Feta, Prosciutto, Toasted Pine Nuts, Blood Orange Vinaigrette
New York Striploin, Zinfandel Pan Sauce, Balsamic Shallots
Pan Seared Steelhead Trout, Herbs and Brown Sage Butter
Roasted Cauliflower with Toasted Pine Nuts
Soft Sweet Corn Polenta
Fresh Baked Bread, Sweet Butter
Molten chocolate cake, Vanilla Bean Ice Cream, Toasted Pistachios

PACIFIC RIM

Shrimp Satay, Wasabi Cream, Herb Oil
Sesame Seared Ahi, Wasabi Cream Cheese, Wakami Salad, Won Ton Chip, Sesame Vinaigrette
Crab Salad, Butter Lettuce, Mango, Avocado
Filet Mignon, Shiitake, Scallion, Sake Glaze Mahi Mahi, Panko Crusted, Miso, Sesame
Wok Charred Green Beans
Smashed Potatoes
Fresh Baked Bread, Sweet Butter
Grilled Pineapple, Coconut Ice Cream, Caramel Sauce, Toasted Coconut

MEDITERRANEAN

Prosciutto and Basil Wrapped Prawn, Dijon Vinaigrette
Strawberry and Goat Cheese Tart, Black Pepper, Balsamic Glaze
Burrata Salad, Kale, Fresh Mozzarella, Citrus, Pomegranate Vinaigrette
Rack of Lamb, Mint pesto, Chianti Reduction
Vegetable Napoleon
Orzo with Kalamata Olives, Preserved Lemon
Fresh Baked Bread, Sweet Butter
Berries Mascarpone, Fresh Berries, Dark Chocolate Biscotti



FINE DINING

PLATED | FAMILY STYLE | BUFFET

BAJA SUR

Roasted Corn and Black Bean Quesadilla with Cilantro Pesto
Three Cheese Stuffed Jalapenos
Crisp Greens, Roasted Peppers, Onions, Corn, Avocado, Pepitas, Lime Vinaigrette
Fajitas, Chicken, Beef, Shrimp
Black and Pinto Beans
Cilantro Lime Rice
Warm Tortillas
Chips, Salsa, Guacamole
Tres Leches, Ice Cream

TUSCAN TABLE

Heirloom Tomato Bruschetta Sweet Basil, Danish Feta Cheese
Gamberi Grilled Shrimp, Garlic Aioli
Panzanella, Ripe Tomato, Fresh Herbs, Crispy Pancetta
Braised Beef Short Rib, Red Wine Reduction, Preserved Lemon and Hazelnut Gremolata
Pan Roasted Sea Bass, Orange, Fennel, Shallots
Roasted Root Vegetables
Wild Mushroom Risotto
Focaccia, Olive Oil, Balsamic
Tiramisu, Lady Fingers, Espresso, Chocolate, Mascarpone, Hazelnut Cream

LAKESIDE

Petite Lamb Chops, Pistachio Mint Crust
Crispy Polenta Cake, Butternut Squash, Lemon Ricotta, Fresh Sage
Pear and Shaved Fennel, Feta, Prosciutto, Rosemary Pecans, Blood Orange Vinaigrette
Grilled Tri Tip, Smoked Sea Salt, Pinot Demi
Pan Seared Sea Bass, Meyer Lemon and Thyme Vinaigrette
Braised Fennel
Wild Mushroom Risotto
Fresh Baked Bread, Sweet Butter
Grown Up S'mores, Graham Crust, Ganache, Soft Marshmallow



CASUAL DINING

PLATED | FAMILY STYLE | BUFFET

CABIN COMFORT

Spinach Caesar, Oven Dried Tomatoes, Garlic Crouton, Asiago, Creamy Garlic Dressing
Roasted Red Potatoes, Basil Aioli
Herb Roasted Chicken
Wild Mushroom
Roasted Root Vegetables
Molten Chocolate Cake, Vanilla Bean Ice Cream, Toasted Pistachios

TAHOE MEX

Crisp Romaine, Corn, Tomato, Jicama, Cilantro Lime Vinaigrette
Grilled Mahi Mahi, Poblano Chili Buerre Blanc
Vegetable Broschetas, Sundried Tomato Pesto
Roasted Heirloom Potatoes
Fudge Brownies, Ganache, Cinnamon Whipped Cream

HINTS OF HAWAII

Baby Lettuces, Citrus, Hearts of Palm, Pecans, Tahini Dressing
Teriyaki Chicken and Beef, Sweet Peppers and Onions
Wok Charred Green Beans, Garlic Breadcrumbs
Fried Basmati Rice
Haupia Cake, Coconut Custard, Shortbread Crust

BISTRO

Wedge Salad, Blue Cheese, Bacon, Grape Tomato, Blue Cheese Vinaigrette
New York Steak, Smokey Jus, Sweet Onion Jam
Maple Glazed Carrots
Smashed Potatoes, Roasted Garlic
Bread Pudding, Pecan Caramel

CHILDREN'S MEALS

Includes Crunchy Vegetables, Ranch Dressing, Warm Cookies
Please choose one meal for all children:

Pasta with Butter and Parmesan
Macaroni and Cheese
Spaghetti with Marinara
Chicken Tenders with Ketchup, Mashed Potatoes
Sirloin Sliders with Ketchup and Fries

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