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## Standard Menu Personal Chef & Server

### Personal Chef/ Prepared On-Site:

**\$65.00 per person parties of 12 to 25 ppl**

\*Dinner: 4 course meal (appetizer, salad, entrée, 2 sides, dessert & beverage)

\*Server: (6) guests or more

\*Bottle wine or champagne: additional cost per bottle

### Beverage

Sweet or Unsweet Iced Tea

Lemonade

Bottled Water

### Appetizer

Charcuterie Board- Imported Cheese, Cured Meats, Breads, Crackers, Fruit, Nuts, Spread & Jam

### Poultry

Jerk, Curry, BBQ, Herbed Baked, Blackened, Teriyaki, Bourbon, or Fried

Lemon Buttered Chicken w/Feta Cheese

### Vegetarian

Three Cheese Ravioli

Stuffed Shells

Manicotti

### Seafood

Creamy Alfredo

Shrimp & Grits

Grilled Salmon

### Pork

Ribs

Savory Pork Chops

### Beef

Roast Beef

Salisbury Steak

Stuffed Bell Peppers

Beef Stroganoff

New York Strip Steak

**All menu items served & prepared on-site subject to a 20% gratuity and applicable sales tax.**



## Premium Menu Personal Chef & Server

### Personal Chef/ Prepared On-Site:

**\$75.00 parties of 12-25 ppl.**

\*Dinner: 4 course meal (appetizer, salad, entrée, 2 sides, dessert & beverage)

\*Formal Table Setting: white linen, glasses, chinaware, silverware & center piece

\*Server: included (6) guests

\*Bottle wine or champagne: additional cost per bottle

### Beverage

Sweet or Unsweet Iced Tea

Lemonade

Bottled Water

### Appetizer

Charcuterie Board- Imported Cheese, Cured Meats, Breads, Crackers, Fruit, Nuts, Spread & Jam

### Chicken

Chicken Marcella

Chicken Cordon Bleu

Chicken Piccata w/Capers

Grilled Chicken Oscar

Chicken Riesling

### Pork

Smothered Pork Chops

BBQ Rib Tips

### Vegetarian

Mushroom Wellington w/Rosemary and Pecans

Pot Mushroom Stroganoff

Southwest Vegetarian Stuffed Peppers

Vegetarian Gumbo

Tofu Veggie Stir Fry

Vegan Jambalaya

### Seafood

Seared Ahi Tuna

Seafood Newburg w/Shrimp, Lump Crab & lobster served on a bed of pasta w/parmesan cream sauce

Lemon Butter Cream Salmon

Lump Crab Cakes

Lemon Butter Bass

Lobster Tails

Shrimp w/Bourbon & Mushroom

### Beef

Ox Tails

Lamb Dish, Smothered Onions

Smoked Beef Brisket

Sirloin Steak covered w/ Sautéed mushroom sauce



## Premium Menu Personal Chef & Server

### Dessert

\*Chocolate Mousse  
\*Strawberry Shortcake  
Banana Pudding  
Brownie with Vanilla Ice Cream  
Chocolate Cake  
Classic Carrot Cake  
Key Lime Pie  
Chocolate Truffles  
New York Cheesecake  
Chocolate covered Strawberries  
Coffee Macaroon- Assorted Flavors

### Sides

Caesar Salad  
Pasta Salad  
Broccoli Salad  
White Rice  
Couscous  
Rice Pilaf  
Succotash  
Grilled Spinach  
Roasted Red Potatoes  
Potato Au Gratin

Greek Salad  
Spinach Salad  
Fruit Salad  
Steamed Cabbage  
Broccoli  
Collard Greens  
Macaroni & Cheese  
Mixed Vegetables  
Braised Red Cabbage  
Brussel Sprouts

House Salad  
Fruit Salad  
Sweet Corn  
Asparagus  
Green Beans  
Glazed Carrots  
Sautéed Kale  
Sweet Potato Soufflé  
Creamy Mash Potatoes w/Gravy  
Kale, Cranberry, Apple, Almonds

- **Chef preparing food on-site: salary included**
- **Your kitchen including your oven and counter tops will be used by chef. Food can be prepared in our commercial kitchen when requested.**
- **Formal Table Setting included: white linen, glasses, chinaware, silverware & center piece**
- **Server \$30 per hr. minimum 5 hours: salary not included**
- **20% gratuity and applicable sales tax**