



Chef Scotty's Tasting Table

The Ultimate Dining Experience!





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Let Chef Scotty create your special tasting menu based on seasonal items for the ultimate dining experience.
Menu below is an example

Libations

Elderberry Flower & White Peach Bellini

The Beginners

Smoked Eggplant-Fava Bean Tapenade on Pedano Tuille
Earl Grey Tea cured Ahi Tuna, Pickled Honeydew, Kumquat Wheel
Saffron poached Bay Scallop, Prosciutto, Wild Rocket Leaf

The Ultimate Dinner

Artisan Wine pairing

Amuse

Moroccan Lamb "Scotch" Quail Egg & Preserved Lemon Gremolata

Hot Shot

Curried-Coconut Persimmon Soup with Lemongrass Snow

The Crème Puff

Maine Lobster Medallion Sous Vide, Poached Quail Egg, Sauce Béarnaise, Tsar Niccolai Estate Caviar

Line Caught

Hole Mole Poblano enraptured Pacific Grouper, Forked Avocado, Goat Feta Tamale with Tomatillo-Sweet Corn Relish

Intermezzo

Candied Ginger-Bosc Pear Sorbet

Piece de Resistance

Wild Sage-Balinese Peppercorn smoked Venison with Sangiovese Reduction, Sun-dried Tomato & Sunchoke Hash, Crispy Shallot

Menage a Trois

Caramelized Adriatic Fig Napoleon of Black Walnut Shortbread, Cashel Blue Cheese & 100 yr old Balsamic Vinegar

Pricing is dependant on final menu items.



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Special Considerations by ChileCo

When speaking with caterers, you should consider the following services provide by ChileCo. Are they providing you with the same options?

Food Quality & Freshness

We prepare all of culinary delights from scratch. We use seasonal organic and only the freshest, top quality local produce, seafood and meats. We do not use pre-made items, bulk prepared items, industry food, no frozen prepared products. We assemble and cook most of our items on site at your event to insure the quality standards of the menu served to your guests.

Bar service

We want to be sensitive to your budget and recommend you purchase the alcohol for your event. Our specialty and focus is the dining experience for your guests, we do not want to charge you unnecessarily for the bar aspect of your event. ChileCo can assist in recommending quantities and types of alcohol, wines & beer for your event. It's simple – we can place your with [Holiday Wine Cellars](#) and either ChileCo can pick it up or they will deliver directly to the event site. (or of course you may choose your own vendor of choice) We provide the ice, mixers, straws, cocktail napkins and serve your guests. Our bar service saves you the cost of additional sales tax and service charge for alcohol.

Rentals

As part of our services at ChileCo, we will assist you in ordering all of the rental items necessary for your special event. As a Caterer we are governed by the Franchise Tax Board, which means that anything on a caterer's bill automatically becomes taxed and is subject to the 20% service charge. To avoid having you pay additional sales tax and the 20% service charge on the rental amount, we will place the order for you and you would simply pay the rental company directly. Easy & saves you the additional costs & taxes. [Allie's Party Rental](#)

Staffing

We proudly boast an exceptional team of servers and bartenders that were meticulously selected for their professionalism, customer service skills, industry experience, aptitude and genuinely charming demeanor. Our chefs and kitchen staff are from some of world's most prestigious culinary and food service establishments and maintain all proper food safety & sanitation certification. Event charges below are based on eight hours total service. Traditionally receptions are 5 hours. We estimate 1-2 hours of set-up and 1 hr of cleaning up after the event. We staff based on your menu and services requested during the event. We offer fine dining experience to you & your guests and staff one server per 12 guests. Event Manager/Chefs \$250 - Service Staff/Bartender \$195