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# *We'll get you cooking, for the holidays!*

*Get your creative juices flowing and your guests interacting with our special holiday seasonally designed menus.*

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## ***French Steakhouse***

*\$160 / person*

Steak au Poivre with Red Wine-Truffle Reduction  
Pommes Farci (Gruyere Cheese-Stuffed Baked Potatoes)  
Haricot Verts Almondine (Sautéed Green Beans with Almonds)  
\*Dark Chocolate Mousse

## ***Winter Warming***

*\$140 / person*

Sautéed Pork Tenderloin with Whole Grain Mustard-Apple Cider Reduction  
Whipped Brown Butter Sweet Potatoes  
Cauliflower and Leek Gratin  
\*Pumpkin Bread Pudding

## ***Fireside Feast***

*\$120 / person*

Forty Clove Garlic Braised Chicken with Wilted Kale  
Potato-Parsnip Puree  
Sautéed Brussels Sprouts with Crispy Bacon  
\*Sticky Toffee Pudding with Whipped Cream

*(\*Desserts may be prepared in advance by your chef.)*

# We'll get you cooking together, again!

Get your creative juices flowing and your guests interacting with our two hour demonstration or hands-on style private cooking events.

## **\*Mystery Recipe Competition**

\$160 / person

*\*This menu is only available in our larger kitchens: Basil, Saffron and Thyme for events of 13 or more guests*

Our Mystery Recipe Competition is a fun and engaging way for teams to compete against each other while learning new skills in the kitchen. Teams of 4 to 6 people will work together to execute a mystery recipe provided by your chef that will include a protein, vegetable and starch. Groups will create this complete meal while being judged on creativity, cleanliness, execution, plating and presentation. Select your protein of choice, and we'll create the perfect mystery recipe to complement your selection. The mystery recipe will be revealed at the start of the event, so it will be a complete surprise to everyone, including the host! Additional kitchens/cooking stations and chefs, and their associated costs, may be additional requirements based on the event guest count to accommodate all teams.

Choose one protein: Chicken Breast, Pork Tenderloin or Salmon ~ *Option to upgrade your protein to choose Beef Tenderloin, Scallops or Duck Breast for an additional \$15 / person per protein.*

\*Choose one dessert: Chocolate Pot de Crème, Cheesecake with Raspberry Puree or Seasonal Fruit Crisp (*\*Dessert will be prepared in advance by your chef.*)

## **Paella Party**

\$150 / person

Cheddar and Black Bean Empanadas with Chipotle Sour Cream  
Bacon Wrapped Almond Stuffed Dates  
Seafood Paella  
\*Flan

## **Steakhouse Spectacular**

\$150 / person

Shrimp Cocktail  
Seared Steaks with Red Wine Mushroom Sauce  
Twice-baked Potatoes  
\*Individual Cheesecakes

## **Timeless Thai**

\$140 / person

Tom Kha Gai  
Shrimp and Vegetable Spring Roll  
Pad Thai  
\*Lychee Custard

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### ***Asian Adventure***

*\$140 / person*

Hoisin Glazed Salmon with Steamed Jasmine Rice  
Shanghai Drunken Noodles with Pork, Bok Choy and Shiitake Mushrooms  
\*Ginger Crème Brulee

### ***Mediterranean Mingle***

*\$140 / person*

Roasted Red Pepper Hummus and Pita Chips  
Moroccan Braised Chicken  
Citrus and Herb Couscous  
\*Baklava Pastries

### ***Fettuccine Festa Italian***

*\$120 / person*

Choose 1 homemade sauce to make: Alfredo, Marinara or Pesto  
Homemade Fettuccine  
Antipasto Salad  
\*Individual Tiramisu Parfait

### ***Chi-town Pie***

*\$120 / person*

Deep Dish Pizza  
Caesar Salad  
Parmesan Zucchini Fries  
\*Cannoli

*(\*Desserts may be prepared in advance by your chef.)*

***The Chopping Block's talented chefs can create personalized menus for your private cooking event for an additional fee of \$200.00.***

***\*Personalized menus start at \$160.00 per person and final price is dependent on ingredient selection.***

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## *Get the party started!*

*Cooking takes a little time, so don't make your guests wait.*

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### ***TCB Appetizer Selections***

\$22 / person

- Please choose 3 appetizer selections
- Guests receive 2 bites of each

**GLAZED COCKTAIL MEATBALLS**

**BACON-WRAPPED DATES**

**CURRY CHICKEN SATAY**

**CAPRESE SKEWER**

**SHRIMP COCKTAIL SHOOTER**

**SPICY TUNA ON A CUCUMBER**

### ***TCB Bar Package***

\*\$44 / person

Spirits can be added for +\$30 / person  
for events of 25 or more guests

**This package includes a variety of wines and suds:**

**1 Red Wine | 1 White Wine | 1 Rose or 1 Sparkling | 3 Beer Selections**

+ Sparkling water and assorted sodas

### ***TCB Bubbles***

\*\$6 / person

**Sparkling water and an assortment of sodas**

### ***TCB Beans***

\*\$8 / person

**Coffee and assorted teas**

*\*Costs listed are for the length of the a  
2 hour event only.*