

Romantic Dining with Meal Makers, Inc.

Appetizers, Small Plates and Platters for Two

Try one of our Appetizers, Small Plates or Platters especially designed to enhance and appease the appetite while getting to know someone better, and or sharing quality time together. We'll freshly prepare the food and deliver. All you have to do is follow the directions and serve.

Fresh Fruit, Chocolate and Cheese Platter

A platter with Seedless Grapes, Strawberries, Kiwi, Mango and Apples with Brie cheese topped with toasted almonds and raspberry coulis accompanied with Godiva Dark Chocolate and breads.

Caviar Plate

Paddleback Caviar, chopped eggs, Bermuda onions and toast points.

Fresh Cold Seafood Tray

Six jumbo poached Shrimp, four oysters and six clams on the half shell, Grilled Sea scallops Salad with Mango, and avocado displayed on a tray with a spicy cocktail sauce.

Dark Chocolate Fondue

A fondue pot with dark chocolate and fresh Strawberries, Gouda cheese, toasted pound cake and marshmallows. (You keep the fondue pot.)

Oysters Rockefeller dz

Baked Oysters on half shell topped with spinach, Pernod, breadcrumbs and Parmesan cheese.

Clams Casino dz

Baked Clams on the half shell topped peppers, onion and turkey bacon and bread crumbs in a pan on salt ready to bake.

Scallop Rumaki 1/2 dz

Sea Scallops and shiitake mushrooms wrapped in bacon

Crab and Lobster Quesadillas with orange avocado salsa 8 pieces

Lump Crab and Lobster meat in flour tortilla grilled with Mexican cheeses and scallions.

Corn & Black Bean Empanadas

Bite size Pastries filled with chicken, black beans and Manchego cheese.

Black Bean & Brown Rice Patties with Strawberry Papaya Salsa (v)

Artichoke & White Bean dip in bread boule (v)

This healthy dip is served with carrot, celery and seasoned pita wedges.

Roasted Tofu and Cauliflower with Indian Barbecue Sauce Plate (v)

Seasoned tofu cubes and cauliflower roasted and then tossed in a sensational barbecue sauce to entice the taste buds.

Contact us for Pricing

A Romantic Dinner

Dining at home creates opportunity for a romantic setting. Especially when you have our Chef prepares a dinner for you and your love one in your home. We'll shop for the groceries prepare the meal according to dietary requirements, set the table with your china. We will assist you in serving your love one the meal. You can also use one of our waiters to serve the meal. We can also prepare the meal prepared ready for you to heat and serve. Please ask for more information.

A Three Course Meal starting at \$150.00 with Server add \$50.00
Salad or Soup, Entrée and Dessert

Menu A

Mixed Greens with mandarin oranges, toasted almonds and balsamic vinaigrette
Petit Beef Filet and Lobster Tail
Mashed Potatoes, Fresh Vegetable
Dinner rolls with honey butter
Strawberry Short Cake

Menu B

Mixed Greens with Shrimp Avocado and tomato tossed with Lemon Herb vinaigrette
Maryland Crab Meatballs
Zucchini and Yellow Squash Noodles
Garlic Toast
Crème Brulee

Menu C

French Onion Soup with Cheese Crouton
Lobster Risotto
Fresh Vegetable
Chocolate Fondue with Cake & Strawberries

We are happy to serve your Wine or Champagne with your meal

Special diets and Vegan Menus options are available

Gift Certificates Are Available!


MealMakersinc.com chef@MealMakersinc.com
267-702-6266 215-850-6342

Deluxe Romantic Dinner for Two

Celebrate a romantic occasion by having a personal chef prepare a three or five course gourmet meal in the comfort of your own home, or a getaway location for Just the two of you. Just relax and enjoy a romantic evening.

An elegant idea for Anniversaries, Engagements, or Just because or a perfect Gift for Newlyweds.

Your evening **may** include...

- Appetizer
- Three course gourmet meal
- Table Linen and Napkins
- Flatware & Stemware
- Fresh Flower bouquet and Candles for the table
- Cheese & Fruit Plate
- Mineral Water
- Breakfast basket left for the following morning including Fresh baked muffins with spreads and Fruit.

Pricing for Dinner for two starts at \$350 and include shopping, meal preparation and server. Tax and gratuity will be added to the above pricing.

Add a guitarist – enjoy easy guitar music to accompany your dinner or and in home massage before or after dinner

Please let us know of any special a special dietary requirement or allergic reaction to any foods.

We are happy to provide Vegetarian selections!

Deluxe Romantic Dinner Menu

Appetizers

Wild Mushrooms

Assorted wild mushrooms, shallots, organic greens, Crostini

Smoked Salmon Latkes

Crisped potato latke layers with smoked salmon, caper and red onion crème fraîche

Crab Cakes with smoked tomato aioli

Intermezzo

Lemon Sorbet with Kiwi

Salad

Avocado & Greens

Avocado, tomato, daikon, carrot and watercress with a sesame ginger dressing

Pear Gorgonzola

Organic greens, pears, gorgonzola, candied walnuts and prosciutto with a maple balsamic reduction

Mixed Greens Salad

Baby Field Greens tossed with walnuts, apples and cranberries tossed balsamic vinaigrette.

Entrees

Lamb Chops

Rosemary Scented lamb chops roasted with garlic, mint couscous,

Beef Tenderloin

Filets of beef with cracker black pepper, cognac, and cream Sauce

Sole Wellington

Fillet of sole with shrimp, crab and oyster mushroom duxelle wrapped in puff pastry with a chardonnay beurre blanc, grilled seasonal vegetables

Breast of duck

Seared breast of duck with port demi glace, roasted shallots, portobello mushroom ragout, seasonal vegetables

Salmon with pesto crust, lobster oil and chive potato puree, basil oil emulsion, pan grilled asparagus and plum tomatoes with parmesan crisp

Shrimp with vanilla beurre blanc, lemon champagne risotto, seasonal vegetables



MealMakersinc.com chef@MealMakersinc.com

267-702-6266 215-850-6342

Lobster

Steamed Lobster with drawn butter and lemon, seasonal vegetable and baked potato

Chef's Choice of Fresh Bread with Honey Butter

Option Cheese course

Cheese, Nut & Fruit Plate

Dessert

Individual Baked Alaska

Chocolate Dipped Champagne infused Strawberries with Truffles

Chocolate Fondue with Cake & Fruit

The menu options presented represent a small selection of menus to inspire you.

We are happy to serve your Wine or Champagne with your meal

Gift Certificates Are Available!