



# Home Chef Menu

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*The following entrees must be prepared on premise and therefore are more suitable for intimate gathering and home chef parties.*

***Shrimp Dalmatia** - lightly breaded and sautéed shrimp served with a rich brandy and paprika veloute.*

***Grilled Swordfish Steak** - served with toasted pecan lime butter.*

***Veal Chop** - hazelnut crusted veal topped with a port wine fig sauce.*

***Black Pepper Crusted Whole Beef Tenderloin** - served with horseradish cream.*

***Venison Chop or Elk Tenderloin** - prepared with black cherry and truffle oil reduction.*

***Braised Rabbit** - accompanied with tomato mixed olive ragout.*

***Chicken Kiev** - pounded and rolled breast, breaded and filled with a rich herbed butter.*

***Rack of Lamb** - prepared with a pomegranate pinot noir reduction.*

***Crown Roast of Pork** - stuffed with apple and sage stuffing.*

***Duckling Jubilee** - roasted half duck topped with caramelized onion and an apricot cognac sauce flavored with orange, honey and cream.*