



# MENU

markcharles  
YOUR PERSONAL CHEF

My name is Mark, and I'm absolutely thrilled at the opportunity to bring my culinary expertise to your event. With over 31 years of international cooking experience, including training at the prestigious Sillwood International Culinary Academy in Cape Town, South Africa, I'm dedicated to ensuring that your event receives the same level of care and attention as the rich and famous guests I've had the privilege of cooking for throughout my career.

From former U.S. Presidents to celebrities, high-net-worth families, and renowned charity events, I've had the honor of serving a diverse range of clients. I would be genuinely delighted to have the opportunity to create a memorable culinary experience for you as well.

When it comes to your event, I take immense pride in presenting every plate with the highest quality standards. Each dish I prepare is crafted with meticulous attention to detail and a touch of loving care that sets it apart. I invite you to read the reviews and testimonials from satisfied clients who have experienced my culinary creations. The proof is in the pudding, as they say, and I'm confident that you'll taste the difference in every bite.

Please feel free to reach out with any questions or specific preferences you may have. I look forward to the possibility of creating a culinary masterpiece for your upcoming event.





# BREAKFAST

## MORNING SYMPHONY

Experience a delightful breakfast featuring Eggs Benedict, Grilled Bacon, Sausages, Farmhouse Potatoes, Blueberry Pancakes, Yogurt & Fruit Parfait, Fresh Fruit Salad, Orange Juice, Coffee, and Mimosa.

**\$80pp.**

## SUNRISE DELIGHTS

Enjoy a breakfast featuring Caramelized Onion & Sausage Quiche, Cheese Omelets, Grilled Sausage, Chocolate Pancakes, Breakfast Pastries, Yogurt Parfait, Fresh Fruit Salad, and more.

**\$80pp.**





# MEALS

## CULINARY SYMPHONY

Wedge Salad with blue cheese and bacon, fresh bread rolls, Rosemary Crusted Chicken with herbed cream sauce, Puff Pastry Baskets of mushroom and onion, and Roasted Vegetables. End on a sweet note with Apple Pie and ice cream.

**\$85pp.**

## ARTISANAL DELIGHT

Caprese Salad, Fresh Bread Rolls, Filet Mignon with Red Wine Reduction, and Chocolate Molten Cakes with Raspberry.

**\$100pp.**

## OPULENT DELIGHT

Grilled Sesame Shrimp, Polenta Cakes, and Honey Spiral Carrots, followed by Herb-Crusted 6oz Filet Mignon paired with Buttered Lobster, Potatoes au Gratin, and Roasted Vegetables. Finish on a sweet note with Crème Brûlée.

**\$110pp.**

## FEAST OF FLAVORS



Artichoke and Scallion Sauté, Gluten-Free Bread Rolls, Eggplant Gratin with Saffron Ricotta Custard, Chef's Salad, and Crème Brûlée for dessert.

**\$80pp.**



## FLAVORS OF ELEGANCE



Grilled Balsamic Pear Salad, Gluten-Free Bread Rolls, Dried Porcini and Mushroom Ragout with Seared Polenta and Herb-Roasted Vegetables, and Chocolate Molten Cakes with Raspberries.

**\$90pp.**

## CULINARY AFFAIR



Roasted Jerusalem Artichoke Soup, Spiral Pasta with Caramelized Onion and Walnuts, and Red Wine Poached Pears with Creme Anglaise.

**\$90pp.**

## GRILL & CHILL FEAST



BBQ Chicken, Hamburger, Hot Dogs, Caesar Salad, Caprese Salad, Potato Salad, Coleslaw, and Strawberry Shortcake. Add steak for an extra charge.

**\$80pp.**

## MEXICAN FIESTA



Enjoy a Mexican feast with Chicken Fajitas, Ground Beef Tacos, Spanish Rice, Refried Beans, Empanadas, and a variety of toppings. Complete with Red Velvet Cake for dessert.

**\$80pp.**

## TASTE OF ITALY

Chicken Alfredo, Spaghetti Bolognese, Meatballs, Caesar Salad, Brio Salad, Garlic Bread, and a choice of delightful Italian desserts.

**\$80pp.**





# CHILDREN'S MEALS

These kid-friendly options are sure to please even the pickiest eaters.

Priced per plate:

**Chicken Nuggets and Fries:** A classic favorite of crispy chicken nuggets served with golden fries.

**Chicken Tenders and Fries:** Tender strips of chicken with a side of delicious fries.

**Burger and Fries:** A juicy burger with all the fixings, paired with crispy fries.

**Pizza and Fries:** A slice of cheesy pizza accompanied by a serving of fries.

**Pasta:** A comforting plate of pasta, perfect for little pasta lovers.

**Chicken Breast and Rice:** Grilled chicken breast served with a side of fluffy rice.

**\$40pp.**





# TASTING MENU

## SENSATIONAL TASTING SYMPHONY

**Lobster Bisque:** A luxurious start.

**Haricots Vert and Tomato Tartare Salad:** Fresh and vibrant.

**Butter-Grilled Scallops with Caviar:** Delicate and indulgent.

**Filet Mignon with Lemon Asparagus:** Perfectly paired.

**Sea Bass with Vanilla Saffron Sauce:** A symphony of flavors.

**Poached Pear in Red Wine:** A sweet finish with crème anglaise.

**\$190pp.**

## CULINARY EXTRAVAGANZA

**Russian Eggs and Caviar:** A luxurious start.

**Linguine in White Clam Sauce:** A taste of the sea with creamy linguine.

**Australian Lamb Chop with Potatoes Dauphinois:** Succulent lamb, velvety potatoes, and buttered vegetables.

**Grilled Sesame Shrimp on Corn Cakes:** Shrimp on corn cakes with butternut squash and herb cream sauce.

**Roulette of Duck Breast with Corn and Morels:** Rolled duck breast with sweet corn and morel mushrooms.

**Butter Poached Lobster with Leeks:** Lobster with leeks and pommes maxim.

**Strawberry Soufflé:** A sweet, airy finish.

**\$190pp.**





# ENGLISH HIGH TEA

Savor both the flavors and the ambiance of a cherished British tradition

**Mini Sandwiches:** Delicate finger sandwiches filled with a variety of classic fillings.

**Scones with Clotted Cream and Jam:** Freshly baked scones served with luxurious clotted cream and your choice of sweet jam.

**Assorted Mini Pastries and Petit Fours:** A tempting selection of bite-sized pastries and delightful petit fours.

**\$90pp.**





# IMPORTANT INFORMATION

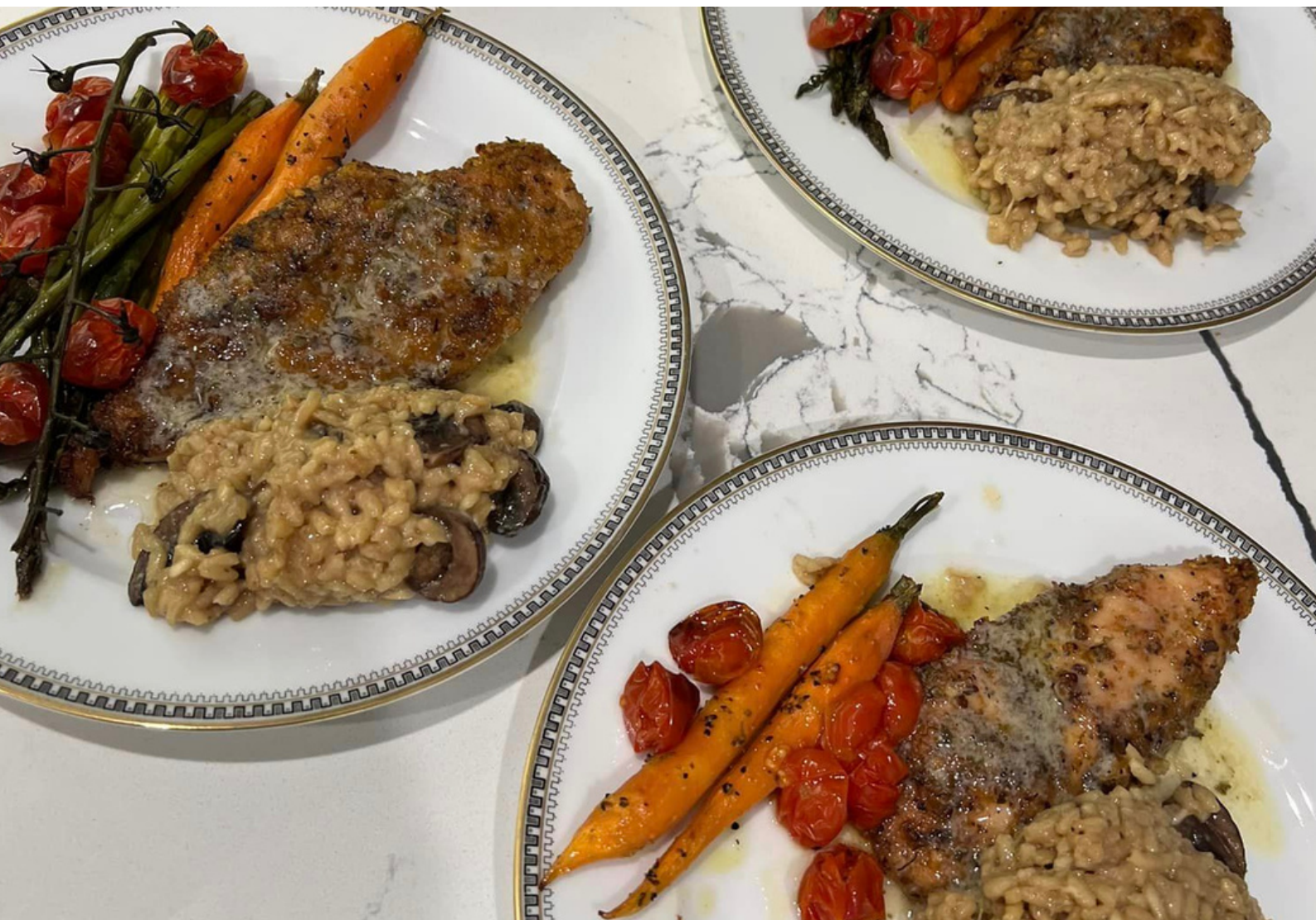
**Gratuity:** A 20% gratuity will be added to all parties.

**Minimum Group Size:** A minimum of 6 people is required for reservations.

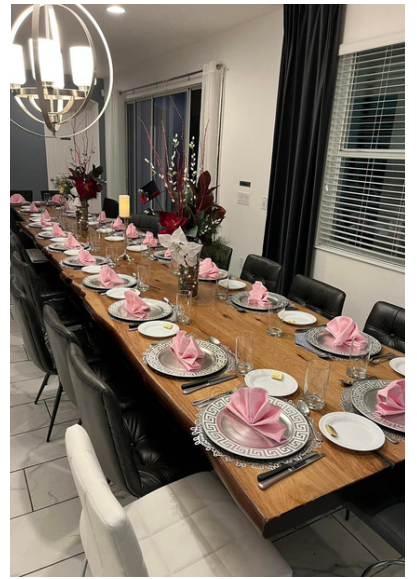
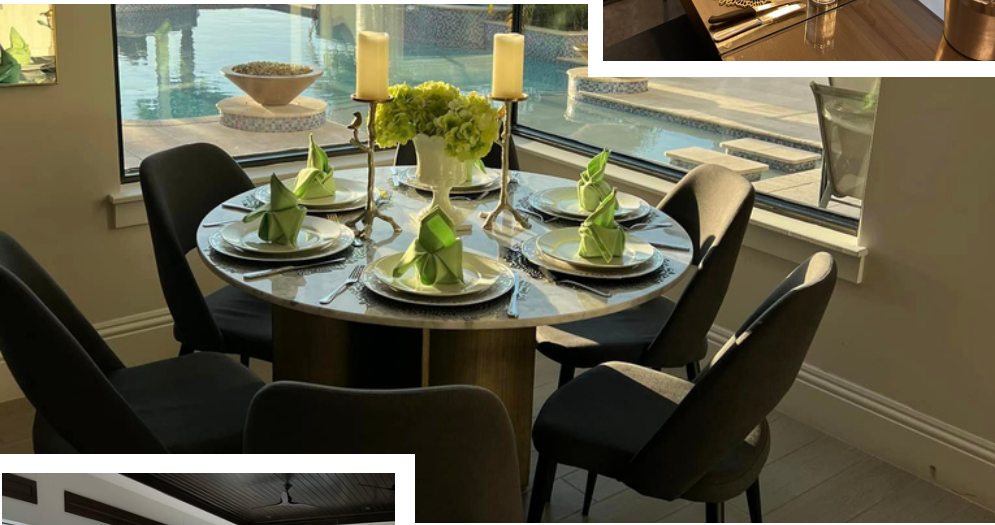
**Deposit:** To secure all events, a 50% deposit is required at the time of booking. The remaining balance is settled at the conclusion of the event.

**Menu Customization:** While we offer a set menu, we are more than happy to accommodate changes based on dietary preferences, dislikes, and religious requirements. Please inform us of any special requests at the time of booking.

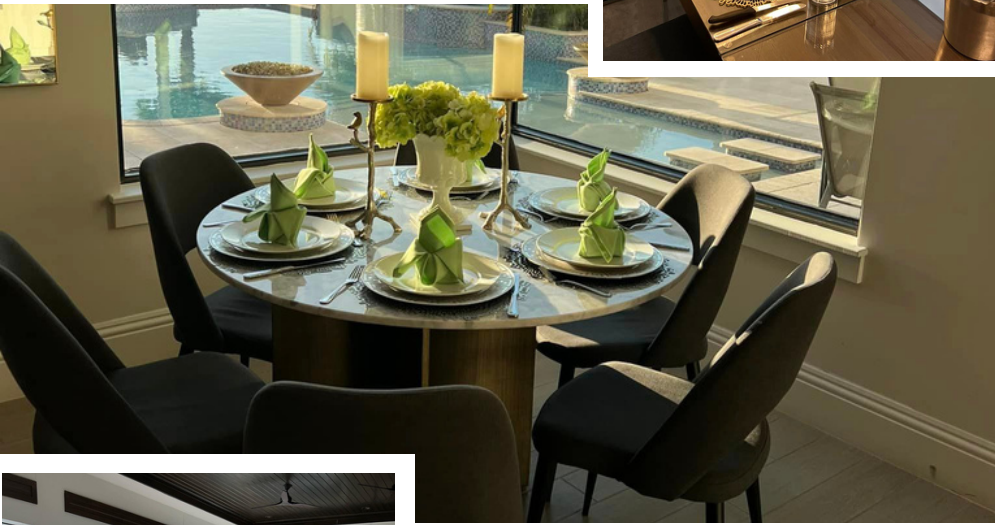
**Limited Availability:** Due to limited availability, we recommend booking early to secure your desired date and avoid disappointment.







Please note that prices are per person.  
Menu items and prices are subject to change.  
Lobster prices can vary at anytime.



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# CLIENT TESTIMONIALS

*"Chef Mark is amazing. Every bite melts in your mouth. I give him my highest recommendation."*

RAVEN ROBERTS HENDERSON

*"Chef Mark served an amazing meal to my family tonight giving us time to catch up and relax. A lot of laughs were had at a wonderful dinner. From the salad to the shrimp and finally that chocolate cake, nothing was ordinary and it was over the top delicious. The table looked beautiful and Mark was a pleasure to have as he was professional and funny. Thank you!!!"*

LISA GRAZIANO MORGIA

*"Professionalism was exceptional and a delight to work with. Chef Mark sees to every detail of your needs and his creativity, skills and food presentation takes everything to another level."*

TERESA LEE

*"Mark made the most delicious dinner/dessert and was such wonderful company to be around The entire experience was amazing Thank you Mark for a wonderful evening."*

TRACY HOBSON DAVIS

*"Chef Mark Charles was fantastic from start to finish! From the moment we first spoke, he was professional and ready to please! He wanted us to be completely happy and worked with us comprising a personalized menu for 5 days of breakfasts, delicious appetizers and lovely dinners! Our party of 10 couldn't wait to see each day what Chef Mark Charles had in store for us! Every evening, he decorated the table beautifully and made each dish a work of art! Chef Mark made sure each day that we were very pleased with the food and service- not hard when he is cooking for you! I would highly recommend using Chef Mark for any size group-you won't be disappointed."*

TAMMIE JERNIGAN FLAMMER

*"Chef Mark and his assistant Pam were wonderful!!! Everyone was so incredibly happy. He created an entirely vegan menu for us that everyone was raving about - some people didn't even realize it was vegan until we were done! We 1000% will be using him again. Thank you Chef Mark!"*

MACKENZIE M.

*"Chef Mark cooked our family Christmas Eve dinner. Every bit of it was absolutely delicious. His professionalism was outstanding. We would definitely recommend his services!"*

HALEIGH M.

*"Chef Mark was very professional, creative and the food was fantastic! We appreciate your expertise and value your service making our event one to remember. Thanks, Chef!"*

LINDA P.

*"Chef Mark was incredibly amazing to work with from start to finish and the meal was outstanding! I would highly recommend Chef Mark. Our company event had nothing but amazing things to say about the meal he had cooked for us!! Everyone enjoyed each and every dish."*

SAM D.

*"Chef Mark Charles was superb and he did an amazing job on our brunch for 12. He was timely and punctual, and a pleasure to have. Very responsive and flexible with my request. The food was amazing, flavorful and plentiful. I would highly recommend him for your next event."*

KENYA W.

*"We planned to hire a personal chef to host one dinner for our 16 person family reunion. Mark was so easy to work with that we booked him for three nights! Best decision ever!"*

SUSAN B.

