



## CHEF RASHAAD SHEARS

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Classically Trained Chef and Industry Certified Executive Chef with over 20 years of Industry Experience. Graduate From the Art Institute of Atlanta with a Culinarian Degree. 10 Years of Line Cook and Industry Training ( Disney World Chef) and 10 Years of Executive Chef Experience; Hosting Events/ Catering Weddings for over 10 years. Hosting Live Group Cooking Classes for 7 years, I have been cultivating my Talent and Craft to give my Guest the most memorable experience as they discover new flavors and dishes with their food.

I love the Fellowship and the Love shared by Everyone at the Dinner table, It is the Cornerstone of Family and Culture in the Human Race. The Dinner Table is where we share stories, and show the people we love we love them, Food is the most common factor in showing love and fellowship with others.



# GOOD MORNING ATLANTA

## (Breakfast Menu)

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### Main

(Choose 6)

Choice of Bread

*Biscuits, Croissant, Cinnamon roll or Pancakes*

Fresh Fruit

Skillet Potatoes

Eggs your way

*Choice of Protein: Bacon, Turkey bacon, Sausage, Chicken Sausage, Salmon croquettes*

Signature Meal

Shrimp & Frits

Crab and shrimp omelette

### Drinks

Juice

Tea

Coffee



## **TAPAS**

**(Dinner Menu)**

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### **Appetizer**

(Choose One)

**Basil Crusted Shrimp**

*With a Roasted Pepper Coulis*

**Chili Rubbed Scallops**

*With Chili Aioli*

**Candy Coated Chicken Wings**

**Open Faced arepas**

**Mini Steak Tacos**

*With Chimichurri Sauce*

### **Soups & Salad**

(Choose One)

**Shrimp Jambalaya**

**Chilled Peach Soup**

**Mediterranean Tomato Salad**



## **TAPAS**

**(Dinner Menu)**

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Blackened Catfish on a Floribbean Slaw

Seafood Chowder

### **Entree**

(Choose One)

Stuffed Pork Loin

*Topped With Balsamic reduce onion jam*

Grilled Salmon

*With Blueberry Reduction*

NY Strip Steak

Grilled Citrus Marinated Pork Chops

### **Dessert**

(Choose One)

Mango Crème Brule

Drunken Berry Chocolate Tart

Chocolate Covered Banana Cake



## **ITALIAN**

### **(Dinner Menu)**

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#### **Starters**

(Choose One)

##### **Charcuterie Board**

*Italian Meats and Cheese with olives and Spreads*

##### **Freshly Baked Focaccia with Herb infused Olive Oil**

*Hand made Italian Bread and olive oil infused with fresh Italian Herbs.*

##### **Italian Flatbread with Pesto, Fresh Mozzarella and Roma Tomatoes**

*Crispy Toasted Flatbread topped with homemade pesto, fresh buffalo mozzarella, Fresh Roma tomatoes and a balsamic glaze.*

#### **Appetizers**

(Choose One)

##### **Fresh Bruschetta**

*Fresh Roma tomatoes, Garlic, Minced Shallots and Fresh basil with a balsamic dressing*

##### **Basil Crusted Shrimp**

*Fresh shrimp coated in basil infused Panko with a drizzle of brown butter sauce*



## **ITALIAN**

### **(Dinner Menu)**

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#### **Panko crusted Polenta with an olive Tapenade**

*Homemade Polenta coated with a crispy panko coating topped with a medley of olives and sundried tomatoes*

#### **Roulade of Heirloom tomatoes and goat cheese**

*Fresh goat cheese mixed with sundried tomatoes served with heirloom tomatoes.*

#### **Grilled Artichokes**

*with parmesan cheese and Balsamic glaze*

### **Salad**

*(Choose One)*

#### **Petite Herb Salad**

*Watercress tossed, with marinated artichokes, hearts of palm, and a fresh Herb vinaigrette*

#### **Caprese Salad**

*Fresh Buffalo Mozzarella, Roma Tomatoes and Fresh Basil drizzled with extra virgin olive oil*

#### **Antipasto Salad**

*Olives, Marinated Artichokes, Sun Dried Tomatoes, Rotini Pasta*



## **ITALIAN**

### **(Dinner Menu)**

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#### **Entree**

(Choose One)

##### **Chicken Piccata**

*Lightly breaded, butterfly chicken cooked in white wine and caper served on a bed of Angel Hair served with garlic sauteed broccoli*

##### **Chicken Marsala**

*Chicken cutlets cooked in Marsala Sauce served on top of mushroom risotto*

##### **Shrimp Scampi**

*Jumbo Shrimp Sauteed in Garlic and white wine tossed in Angel Hair*

##### **Shrimp Alfredo**

*Jumbo Shrimp, Homemade Alfredo sauce tossed with Fettuccine Pasta*

##### **Salmon Puttanesca**

*Pan seared salmon tossed in homemade puttanesca sauce served with Fettuccine*

##### **Grilled Beef Tenderloin**

*Marinated Beef Tenderloin Grilled to Perfection served with herb garlic Fingerling Potatoes and Sauteed Broccoli*



## ITALIAN

(Dinner Menu)

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### Dessert

(Choose One)

Drunken Strawberries served over Chocolate Ganache

*Strawberries cooked in port wine served over chocolate truffles*

Fresh Vanilla Panna Cotta

*Sweet Cream Custard served with a vanilla bean sauce.*

Lemon Cake with a Blueberry Glaze

Tiramisu

*Layers of ladyfingers soaked in espresso and mascarpone cheese*





# SOUTHERN HOSPITALITY

## (Dinner Menu)

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### Starters

(Choose One)

Sliced Tomatoes and Fresh Herbs

Crostini

*with peach onion Jam*

Cornbread

*with Compound butter*

Cheese and sausage platter

### Appetizers

(Choose One)

Fried Green Tomatoes

Shrimp and Grits

Bbq Chicken Eggroll

Salmon Croquets



## **SOUTHERN HOSPITALITY**

### **(Dinner Menu)**

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#### **Salads**

(Choose One)

##### **Seafood Salad**

*Market Fresh seafood with mixed with garlic aioli, scallions*

##### **Watermelon Feta Salad**

*Market Fresh watermelon tossed with fresh Mint, Basil and Feta*

##### **Spinach and Apple Salad**

#### **Entree**

(Choose One)

##### **Grilled Steak**

*with Chimichurri sauce served with Herb and Garlic Mash Potatoes and Sauteed Broccoli*

##### **Blackened Chicken Breast**

*with Candied Peach Preserves served with Roasted Potatoes and Shredded Cabbage*

##### **Pan Seared Pork Tenderloin Medallions**

*with Candied Sweet Potatoes and Collard greens*



## SOUTHERN HOSPITALITY

(Dinner Menu)

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### Peppercorn Crusted Salmon

*with a Blueberry Balsamic Reduction served with Sauteed Broccoli  
and Roasted Corn Pudding*

### Dessert

(Choose One)

Home-Made Banana Pudding

Lemon Blueberry Pound Cake

Bourbon Glazed Bread Pudding



## **DINNER PARTY 1**

### **(Dinner Menu)**

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#### **Starter**

(Choose One)

#### **Cheese/ Wine Pairing**

An assortment of 3 three cheese/ olives/ wine

*Aged Asiago, White Cheddar, and Chef Selected import accompanied with a balsamic onion jam, Fresh Baked Ciabatta paired with Select Salami and Capicola*

#### **Tuna Lettuce Wraps**

*Thinly sliced Ahi Grade tuna marinated in Chefs special blend on a petite salad with pickled onions and brunoise of crisp spring apples.*

#### **Oysters on the half shell**

*Freshly shucked Oysters basted in herb butter and a splash of champagne vinegar*

#### **Fresh Fruit Display**

*Custom Fruit carvings adorned with seasonal fruit and import cheese selections*

#### **Antipasto Platter**

*Medley of Marinated Olives with Fresh Baked Bread, Homemade Hummus*



# DINNER PARTY 1

(Dinner Menu)

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## Appetizer

(Choose One)

### Crab Cakes With Mango reduction

*Lump Crab Meat seasoned with fresh herbs, and pan-seared to perfection drizzled with chipotle aioli*

### Marinated Lamb Chops Drizzled

*with Herb Garlic Sauce*

### Brown Butter Sauteed Prawns Drizzled

*with a coconut Beurre Blanc*

### Blackened Chicken Cutlets

*with a Candied Onion Compote*

## Salads

(Choose One)

### Salmon Ceviche on a bed of mixed greens

*Salmon Cured with Chef Blend of Spices Himalayan Pink Salt and Fresh squeezed Lime arranged on a bed of mixed greens*

### Signature Chef Salad

*Curried Chickpeas, Spiced Mangos, Julienne Vegetables served with fresh watercress.*



## **DINNER PARTY 1**

### **(Dinner Menu)**

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#### **Tomato Onion Salad**

*Simple yet Elegant arrangement of Slivered Onions, Heirloom Tomatoes, and Danish Blue Cheese*

#### **Pepper Crusted Seared Tuna on a bed of spring vegetable**

*Ahi Tuna Coated with a Blend of Red and Madagascar Peppercorns Arranged with Fresh Butter Crisp Lettuce and Pickled vegetables*

#### **Asian Pear Salad with marinated seaweed.**

*Marinated Asian Pears, Fresh Scallions, with a seaweed salad*

### **Entree**

*(Choose One)*

#### **Petite 8-ounce Filet Mignon Basted**

*with Fresh Herbs and topped with Boursin Cheese served with Grilled Asparagus and Roasted Garlic Potatoes*

#### **Blackened Chicken**

*with a Candied Pear Reduction Served with Mixed Vegetables and Japanese Sweet Potatoes*

#### **Pan-Seared Salmon**

*with Balsamic Blueberry Reduction served with Asparagus and Curried Sweet Potatoes*



# DINNER PARTY 1

(Dinner Menu)

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Linguini Tossed In Roasted Pepper Coconut Sauce

*With Shrimp*

## Dessert

(Choose One)

Dark Chocolate Ganache Truffles

*With Drunken Strawberry Reduction*

Bread Pudding

*With Bourbon Caramel Sauce*

Homemade Banana Pudding

*With Homemade Filling And Real Bananas*

Roasted Pineapple Rum Cake Served

*With Sweet Cream*



## **DINNER PARTY 2**

### **(Dinner Menu)**

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#### **Starter**

*(Choose One)*

Herb Scented Focaccia

Spinach Artichoke Dip

*With Garlic Flat Bread*

Handmade Hummus

*With Pita*

#### **Appetizer**

*(Choose One)*

Chili Rubbed Sea Scallops Drizzled

*With Herb Infused Olive Oil Topped With Chili Aioli*

Brown Butter Seared Scallops Topped

*With Pickled Apple Chutney On Top Of A Crispy Tostone*

Lemon Scented Scallops

*With Capers Served With A Basil Crusted Polenta*





## **DINNER PARTY 2**

### **(Dinner Menu)**

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#### **Salads**

(Choose One)

Marinated Asian Pears Seaweed Salad

Watercress Sour Mango Salad

Heirloom Tomato And Onion Salad

#### **Entree**

(Choose One)

Marinated Grilled Lamb Chops

*With Gold Garlic Potatoes Drizzled With Infused Herb Oil*

Sliced Lamb Loin Coated

*With Peppercorn Medley Served With Demi Glace*

#### **Dessert**

(Choose One)

Mango Cardamom Creme Brûlée

Beignets

*With Whiskey Caramel*