

PRIVATE CHEF EXPERIENCE

Tans Creations

Greenville, SC - Travel available

Starting at \$300

A full-course, in-home dining experience with elevated presentation and chef-led service.

What's Included

- **Full-course meal:** Appetizer, Salad, Entrée with Two Sides, and optional Dessert Add-On
- **Luxury table setting:** Elegant place settings for each guest
- **Candlelit ambiance:** Soft candlelight and a custom centerpiece to set the perfect mood
- **Private chef service:** Your chef handles everything - from prep and plating to clean-up

Contact: 864-275-5231 • privatechef@tanscreations.com • Facebook: Tans Creations

How the Experience Works

Choose **one appetizer, one salad, one entrée protein, and two sides**. We arrive with everything needed to prep, cook, plate, and serve. After dinner, we leave your kitchen tidy.

Starting at \$300 is the base price for the private chef experience. Final pricing depends on guest count, menu selections, upgrades, and travel. We will always confirm your final quote before booking.

Dietary Needs

We can adjust for allergies and preferences (gluten-free, dairy-free, vegetarian) when possible. Please share restrictions at booking.

Menu Selections

Appetizers (Choose One)

- **Creamy Spinach Dip** - served warm with toasted tortilla chips; rich and cheesy.
- **Chicken Kabobs with Signature Sauce** - tender, marinated chicken skewers grilled to perfection and finished with house garlic-herb sauce.
- **Stuffed Zucchini Boats** - roasted zucchini filled with seasoned vegetables, breadcrumbs, and parmesan; light and elegant.
- **Sweet Asian Shrimp** - crispy shrimp tossed in a sweet and tangy Asian glaze with a hint of heat and sesame crunch.

Salad Course (Choose One)

- **Classic Caesar Salad** - crisp romaine, parmesan shavings, garlic croutons, and creamy Caesar dressing.
- **House Garden Salad** - fresh greens, cherry tomatoes, cucumbers, and red onions served with your choice of vinaigrette or ranch.
- **Pasta Salad** - tri-color rotini with black olives, bell peppers, cherry tomatoes, and Italian dressing; chilled and zesty.
- **Cucumber Ribbon Salad** - ribbon-cut cucumbers with fresh dill, heirloom cherry tomatoes, shaved red onions, citrus vinaigrette, feta, and sea salt.

Entrée Proteins (Choose One)

- **Steak Selections:** New York Strip; Ribeye **+\$7/person**; T-Bone **+\$8/person**; Filet Mignon **+\$10/person**
- **Lamb Chops **+\$8/person**** - Frenched lamb chops seared with rosemary, garlic, and a red wine reduction.
- **Chicken Breast** - pan-seared or grilled; served with lemon cream or garlic herb.
- **Salmon** - fresh Atlantic salmon pan-seared and served with lemon.
- **Stuffed Fish** - delicate white fish filled with seasoned crab, spinach, and herb stuffing; finished with a citrus beurre blanc.

Side Dishes (Choose Two)

- Steamed green beans with garlic butter
- Grilled asparagus
- Roasted broccoli
- Creamy mashed potatoes
- Baked mac & cheese
- Loaded baked potato with cheese, sour cream, bacon & chives
- Heart potato with creamy garlic sauce
- Roasted Brussels sprouts with balsamic glaze
- Seasoned white rice or herb rice pilaf

Add-On Enhancements

Customize your evening with romantic upgrades & sweet indulgences.

Beverage & Ambiance

- **House Wine - \$15** (red, white, or rosé)
- **Rose Petals (Tabletop Scatter) - \$7**
- **Extra Candles (Mood Lighting) - \$7**

Dessert Selections

\$10 each (optional dessert add-on)

- **Turtle Cheesecake** - caramel drizzle, pecans, and chocolate
- **Chocolate Mousse**
- **New York Cheesecake with Berry Purée** - classic cheesecake topped with house berry purée (strawberries, blueberries, raspberries)

To request a quote, send your date, address, guest count, and menu choices. We will reply with a confirmed total.

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