

The House Chef®

Of Colorado Springs



www.ColoradoHouseChef.com

(719) 964-0234

Email: Chef@ColoradoHouseChef.com



IN-HOME DINING MENU

Let *The House Chef*® do the cooking in your home tonight. *Chef Robert Brunet*, born in Southern Louisiana and raised in the City of New Orleans, is now available to cook some of his favorite Cajun and N'awlins dishes right in your own kitchen. Now we're also serving many of your favorite Mexican dishes as well, including Burritos, Enchiladas, and Chimichangas. Want more? How about an All-You-Can-Eat Sushi Party right in your own home?

We bring the food. We bring the seasonings. We even bring the pots and pans... everything we need to give you and your family or guests a one of a kind, in-home dining experience from *The House Chef*® of Colorado Springs.

This is all real, home-cooked comfort food. All services include sanitary food storage and kitchen clean-up when we're done. You even get to keep the leftovers! What could be better than that?



Dinner Parties

Louisiana Cajun Food

All-You-Can-Eat-Sushi

Party Platters

Special Events

Popular Mexican Dishes

Restaurant-Style Service

Private Chef Services

All Major Credit Cards Accepted

"We Come To Your House And Cook Dinner"

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In-Home Dining Menu

This is not a catering service. All meals are prepared in your kitchen and ready to eat. Table service also available. All Major Credit Cards accepted.



HOW IT WORKS



The House Chef® is a private, in-home cooking service with a complete menu of Appetizers, Entrees, and Desserts for your next Dinner Party or Special Event. You select the menu items you'd like to enjoy, you invite your family and friends, and *The House Chef*® does the rest. When you book your next meal with us, *Chef Robert Brunet* will personally come to your home and prepare everything on your order. When you choose our optional **Restaurant-style Table Service**, the Chef will professionally plate and serve each course to you and your guests with service you'd expect from any fine restaurant. You may even select our optional **Service Ware** including plates, bowls, glasses, cups and silverware for just \$2.50 per place setting. We'll also clean up when we're done and you won't have to lift a finger. If you'd prefer to do the serving yourself, *The House Chef*® offers our **Cook Only** services: we come, we cook, we clean, we leave, you serve... whenever you like.

- * All services are by reservation only, bookings required 3 to 5 days in advance
- * All meals are prepared on-site and stored in sanitary disposable food tins
- * Restaurant-style Table Service available for \$5.00 per guest, up to 12 persons
- * Buffet Service for 13 or more persons: \$50.00 per party
- * Optional Service Ware \$2.50 per place setting
- * Special Orders and On-site Catering Available (Please request a quote)
- * All prices are plus applicable taxes
- * Most meals can be refrigerated or frozen for later use
- * All major credit cards accepted
- * Gift Certificates also available



*Service calls outside of El Paso County may incur an additional travel charge
20% Gratuity for Table or Buffet Service of 8 or More Guests*

RESTAURANT-STYLE TABLE SERVICE

The House Chef® offers Restaurant-style Table Service for \$5.00 per person for dinner parties of up to 12 guests. For large parties (13 or more), we offer a Buffet Service which includes heated chaffing dishes and serving utensils for up to 5 menu selections for up to one hour after your meal has been prepared. Buffet service cost is \$50.00 per party.

CANCELLATION POLICY

All services are booked in advance. Cancellations must be made by telephone or email no less than 72 hours prior to the service date. A 25% booking fee will be charged on all orders cancelled within 72 hours of the booking date and time. This fee may be waived if the order is re-scheduled within 30 days of the original booking date.

INCLEMENT WEATHER POLICY

The House Chef® wants to assure safety for you and your guests as well as that of our employees. In cases of inclement weather, The House Chef® will contact you within 8 hours of the service time to notify you of a weather related cancellation. At that time you may re-schedule your event at the next possible opportunity. The House Chef® accepts no liability for any expenses incurred by the customer for any scheduled event that may be cancelled due to invocation of our Inclement Weather Policy.

Questions??? Email us at: Chef@ColoradoHouseChef.com



THE HOUSE CHEF® WEEKLY SERVICE SCHEDULE



There are 21 slots available each week for you to book The House Chef® services. Early mornings are for cooking services only, those customers who do not wish to choose Restaurant-style Table Service should book these times. Weekday noons can be booked either for Cook Only services or Lunch Services. Lunch Services are great for small get-togethers among friends who wish to meet for a Lunchtime meal. Weekday Dinner Services may be booked for service anytime between 6:00 PM and 7:00 PM depending on your time requirement. On Weekends, The House Chef® offers three service times each day: Cook Only at 9:00 AM, Early Dinner at 3:00 PM and Late Dinner at 7:00 PM. Weekends usually book 3 to 5 weeks in advance while Weekdays fill in with less lead time. To book your reservation with The House Chef® call (719) 964-0234 today.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
9:00 AM Cook Only Service	9:00 AM Cook Only Service	9:00 AM Cook Only Service	9:00 AM Cook Only Service	9:00 AM Cook Only Service	9:00 AM Cook Only Service	9:00 AM Cook Only Service
3:00 PM Early Dinner Service	12:00 PM Lunch Service or Cook Only	12:00 PM Lunch Service or Cook Only	12:00 PM Lunch Service or Cook Only	12:00 PM Lunch Service or Cook Only	12:00 PM Lunch Service or Cook Only	3:00 PM Early Dinner Service
7:00 PM* Dinner Service	6:00 PM Dinner Service	6:00 PM Dinner Service	6:00 PM Dinner Service	6:00 PM Dinner Service	6:00 PM* Dinner Service	7:00 PM* Dinner Service

* Coupons, Vouchers, and Auction Prizes may not be used to book Friday Dinner or Saturday and Sunday Late Dinners.

Call: (719) 964-0234 Today To Reserve Your Date



The House Chef® Salad

A Chef Salad for everyone. Each individually plated salad is based with Iceberg Lettuce and topped with Spring Mix lettuce for color and texture. Sliced Tomatoes, Cucumber, Onions, Bell Pepper, and Matchstick Carrots are dressed with a detectible Vidalia Onion Vinaigrette dressing.

Serves 8 \$39

All Prices Plus Tax. Gratuities Are Appreciated.



NEW ORLEANS SANDWICHES & PO-BOYS



Central Grocery Muffaletta Sandwich

This family-sized sandwich starts out with a large seeded kaiser roll. Smoked Ham, Genoa Salami, Provolone, and Swiss Cheese are added and topped with a tasty Olive Salad. Like nothing you've ever tasted outside the French Quarter.

Serves 6 to 8 \$50

New Orleans Style Po-Boys

Similar to submarine sandwiches, Po-boys are made with crispy French Bread baguettes and layered with your favorite meats and seafoods. If you like it with all the fixin's, just say you want it "dressed" with lettuce and tomato. All Po-boys come with a side of Zapps® Cajun Crawtater potato chips.

Roast Beef 8 - 6" Sandwiches \$45

Hot Sausage 8 - 6" Sandwiches \$39

Fried Shrimp 8 - 6" Sandwiches \$50

Fried Oyster 8 - 6" Sandwiches \$50

▲ SALAD WITH YOUR MEAL ?



PARTY PLATTERS



Bacon, Lettuce, & Tomato (BLT) Pinwheels

Bite-sized BLTs with a secret mayonnaise blend spun round in a flour tortilla.

48 Pieces \$50

Ham & Turkey Pinwheels

Ham & Turkey rolls with a secret mayonnaise blend spun round in a flour tortilla.

48 Pieces \$55

Mini-Muffaletta Pinwheels

Ham, Salami, Provolone, Swiss cheese, and Olive Salad spun round in a flour tortilla.

48 Pieces \$59

Mini-Muffaletta Sandwiches

Ham, Salami, Provolone, Swiss cheese, and Olive Salad on slider sized rolls.

16 Sandwiches \$59

Cold Vegetable Platter

Cauliflower, Broccoli, Carrots, Cherry Tomatoes, & Cucumbers with Bleu Cheese Dip

Serves 8 \$53

New Orleans Style Pecan Pralines

Pecan candy made with brown sugar. A sweet treat for your sweet tooth.

16 Pieces \$32

Peanut Butter Fudge Squares

Rich crunchy home made peanut butter fudge squares.

24 Pieces \$29



APPETIZERS



Crab-Stuffed Mushrooms

Mini-portabello mushrooms stuffed with creamy goodness and Seasoned Lump Crabmeat.
24 Mushrooms \$45

Twice-Baked Potatoes

Russet Potatoes stuffed with Bacon, Garlic, Butter, and Sour Cream topped with Cheddar Cheese.
Serves 8 \$32

New Orleans Bar-B-Que Shrimp Boat

Large Tail-on Shrimp simmered in New Orleans BBQ sauce swimming in a hollowed Kaiser Roll.
Serves 8 \$75

Mexican Style Beef Nachos

Perfectly seasoned Carne Asada and fried tortilla chips covered with Cheddar-Jack cheese.
Serves 8 \$42
Cheese only \$32

Crawfish Sushi Rolls

Japanese-style sushi roll made with Cream Cheese, Avocado, Cucumber and Crawfish
4 Rolls (32 Pieces)..... \$32

California Sushi Rolls

Japanese-style sushi roll made with Cream Cheese, Avocado, Cucumber and Lump Crabmeat
4 Rolls (32 Pieces)..... \$39



TORTILLA WRAPS



Bacon, Lettuce, & Tomato (BLT)

Bacon, Lettuce, & Tomato with a secret mayonnaise blend wrapped in a flour tortilla.
8 Wraps \$50

Ham & Turkey

Ham & Turkey with a secret mayonnaise blend wrapped in a flour tortilla.
8 Wraps \$55

Muffaletta

Ham, Salami, Provolone, Swiss Cheese, and Olive Salad wrapped in a flour tortilla.
8 Wraps \$59



CHILDREN'S ENTREES



Denver Chicken Nuggets

White meat Chicken Tenders battered in Zataran's® Fish Fry and fried to crispy goodness.
16 Tenders \$39

Rockin' Mac'n Cheese

Corkscrew pasta topped with a rich and creamy homemade cheddar cheese sauce.
Serves 8 \$29

CHILDREN'S ENTREES 50% OFF WITH ANY FULL PRICE MENU

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N'AWLINS CAJUN ENTREES

All Cajun entrees come with Fresh French Bread and Butter



Louisiana Seafood Gumbo

Made with fresh Roux, Onions, Celery, and Bell Pepper, the "holy trinity" of Cajun cooking, this Louisiana staple comes complete with Lump Crabmeat, Large Tail-on Shrimp, and Okra.
Serves 12 \$95

Louisiana Chicken & Andouille Sausage Gumbo

Made with fresh Roux, Onions, Celery, and Bell Pepper, the "holy trinity" of Cajun cooking, this Louisiana staple comes complete with dark meat Chicken, Andouille Sausage, and Okra.
Serves 12 \$75

New Orleans Red Beans & Rice With Pork Sausage

If it's Monday in New Orleans, it must be Red Beans & Rice day. This traditional comfort food is served over White Rice with grilled Pork Sausage.
Serves 8 \$45

Chef Brunet's Own Crabmeat Bisque

Chef Brunet's most requested dish, this bisque is a thick, cream based soup or chowder made with real Lump Crabmeat and a savory blend of Cajun seasonings topped with Parmesan Cheese.
Serves 8 \$69

Cajun Crawfish Etouffe

Etouffe is reminiscent of a thick tomato-ee stew made with Crawfish, or as the tourists call them, "Craw-dads", and lots of real butter, served over a bed of White Rice.
Serves 10 \$85

Shrimp Creole

A delicious blend of Shrimp, Celery, Onions, and Tomato based seasonings, this is one of Chef Brunet's personal favorites, served over a bed of White Rice.
Serves 8 \$65

Shrimp and Pork Sausage Jambalaya

This tomato based rice dish comes complete with Fresh Medium Shrimp and Grilled Pork Sausage with Onions, Celery, and a well-healed blend of Cajun Seasonings.
Serves 8 \$55
Vegetable-aya (No Meat) \$45

White Beans & Shrimp

Camellia® brand white beans are the secret to this traditional Louisiana family meal. Chef Brunet adds Fresh Medium Shrimp served over White Rice to give the dish his own unique taste.
Serves 8 \$49

Mama Pearl's Coco Rice

With a house full of children, Mama Pearl knew how to stretch a dollar. This fried-rice dish was usually made with left-over rice and whatever else was available from the fridge. Chef Brunet makes his own version of his Mother's coco-rice with Onions, Bacon, Ham, or Turkey all topped with melted Cheddar Cheese, Green Onions and an Avocado Wedge.
Serves 8 \$40

Deep Fried Turkey

You've heard about it. You've seen it on TV. But until you've tried it yourself, you won't know just how good deep fried turkey is until you try it yourself. Chef Brunet uses the patented Cajun Injector to permeate an incredible buttery garlic marinade into each 10-12 Lb. Turkey. He then rubs on a generous portion of Creole Seasoning before frying this foul in pure Peanut Oil at 325 degrees. You've never tasted turkey so moist and flavorful as this.
1 Turkey \$75

ENJOY OUR COOKING? GIVE A GIFT CERTIFICATE TO A FRIEND



MEXICAN ENTREES

All Mexican entrees come with your choice of Black or Refried Beans, and Spanish Rice



Green Chili Cajun Spiced Breakfast Burritos

Fresh scrambled Eggs seasoned with Zataran's® Crab Boil, these burritos are "Awesome". Stuffed with Green Hatch Chili Peppers, Chorizo Sausage, Sour Cream, and Cheddar-Jack Cheese.

8 Burritos \$48

Beef & Bean Burritos

Baked Flour Tortillas stuffed with Taco Seasoned Ground Beef and Refried Beans topped with Sour Cream, Picante Salsa, and Cheddar-Jack Cheese garnished with an Avocado Wedge.

8 Burritos \$65

Mexican Tacos

Your choice of crispy corn tortilla taco shells or soft flour tortillas stuffed with your selection of Beef, Chicken, or Fish (Talapia), topped with Lettuce, Tomato, Cheddar-Jack Cheese, and Sour Cream.

Beef (16 Tacos) \$65

Chicken (16 Tacos) \$60

Fish (16 Tacos) \$69

Enchiladas

Soft corn tortilla shells stuffed with Chicken, or Beef, topped with Red Chili Sauce, Cheddar-Jack Cheese, Sour Cream and garnished with an Avocado Wedge.

Cheese (16 Enchiladas) \$60

Chicken (16 Enchiladas) \$65

Beef (16 Enchiladas) \$70

Quesadillas

Soft flour tortilla shells layered with Cheese, Chicken, or Beef, topped with Cheddar-Jack Cheese, Sour Cream, Picante Salsa, and garnished with an Avocado Wedge.

Cheese (8 Quesadillas) \$60

Chicken (8 Quesadillas) \$65

Beef (8 Quesadillas) \$70

Fajitas

Grilled Carne Asada, Onion, Bell Peppers and Seasonings, served with soft Flour Tortillas, Cheddar-Jack Cheese, Sour Cream, Picante Salsa, and garnished with an Avocado Wedge.

Beef - Serves 8 \$75

Surf-n-Turf (Shrimp & Carne Asada) - Serves 8 \$85

Chimichangas

Deep fried Flour Tortillas stuffed with Taco Seasoned Ground Beef and topped with Cheddar-Jack Cheese, Sour Cream, Picante Salsa, and garnished with an Avocado Wedge.

Beef - (8 Chimichangas) \$65

Fried Fajita-Changas (Chimichangas with a Fajita Twist)

Can't decide between Chimichangas or Fajitas... Just Have Both! These deep fried Flour Tortillas are stuffed with Carne Asada, Onion, Bell Pepper and Seasonings topped with Cheddar-Jack Cheese, Sour Cream, Picante Salsa, and garnished with an Avocado Wedge.

Beef - (8 Fajita-changas) \$85



DELECTABLE DESSERTS



White Chocolate Croissant Bread Pudding

Inspired by The Palace Restaurant in New Orleans, Chef Brunet has his own take on this classic Southern Louisiana dessert. He starts with fresh Butter Croissant Rolls and bakes them with a creamy Flan Custard Sauce topped with Golden Raisins, Walnuts, and lots of White Chocolate Chips. Served a la mode with Vanilla Bean Ice Cream with a drizzle of hot buttered Caramel Rum sauce.

Serves 8 \$59

Bananas Foster

A New Orleans original, Bananas Foster is a delightful combination of Brown Sugar, Caramel Sauce, Cinnamon, Rum and Banana Liqueurs cooked to perfection and drenched over lightly glazed Bananas and served over creamy Vanilla Bean Ice Cream.

Serves 8 \$45

Bourbon-Chocolate Chip Pecan Pie

Can't get to Bourbon Street, try the next best thing... our Bourbon-Chocolate Chip Pecan Pie. Everything you like about pecan pie and more, with Chocolate Chips and a little extra kick of Jack Daniels® Bourbon. Served a la mode with Vanilla Bean ice cream to satisfy any sweet tooth.

Serves 12 (2 Pies) \$55

French Market Beignets

It's 3:00 in the morning on world famous Jackson Square. The Caf' DuMonde is the only place open 24 hours a day serving hot, steamy, sweet Beignets. Like a big square donut, without the hole, our French Market Beignets are light and fluffy treats covered with Powdered Sugar just like they do it on the 'Square.

Serves 8 \$32

Pecan Carmel Flan

Once again, Chef Brunet couldn't leave well enough alone. This traditional Mexican dessert is taken to the next level with a creamy Flan Custard topped with chopped Pecans and rich Buttered Caramel sauce topped with Whipped Cream.

Serves 8 \$32



SIDE ORDERS 'N STUFF



Guacamole

Fresh ripened Avocados blended with Tomoato, Onion, Garlic, Sour Cream and seasonings make a creamy topping for any Mexican Dish or dipped with tortilla chips or even your own finger.

Serves 8 \$25

Refried Beans

Serves 8 \$27

Black Beans

Serves 8 \$23

Spanish Rice

Serves 8 \$32

Flour Tortillas

Serves 8 \$10

Sour Cream

Serves 8 \$18

Tortilla Chips

Serves 8 \$12

Zapp's® Cajun Crawtaters

Kettle fried in peanut oil, these highly seasoned Potato Chips are a Southern Louisiana favorite. Perfect as a side with any Po-boy or sandwich, also a great snack when you're getting ready for your next Cajun dining adventure.

Serves 8 (1 Large Bag) \$14



ALL-YOU-CAN-EAT-SUSHI PARTY



The House Chef® and the folks at The Sushi Ring are great friends in Colorado Springs. Now we've teamed up to bring you the Ultimate Exotic In-Home Dining Experience, the All-You-Can-Eat Sushi Party. That's right, he said, "All-You-Can-Eat!" This ain't no dried up sushi tray made day before yesterday and set on a shelf. This is real, made-to-order sushi right in your own dining room. This party special includes 6 kinds of Nigiri Sushi, 5 kinds of Sushi Rolls and Steamed Edimame exquisitely prepared by a Sushi Master.



SUSHI PARTY SELECTIONS

NIGIRI SUSHI

- Black Pepper Seared Tuna**
(Maguro)
- Fresh Water Eel**
(Unagi)
- Salmon**
(Sake)
- Shrimp**
(Ebi)
- Tuna**
(Maguro)
- Upside Down Shrimp**
(with Scallops)

SUSHI ROLLS

- California Roll**
(Crab, Avocado, Cucumber)
- Colorado Springs Roll**
(Tempura Shrimp, Avocado)
- Philly Roll**
(Cream Cheese, Avocado, Salmon)
- Basil Salmon Roll**
(Salmon, Jalapeno, Tobiko, Avocado)
- Dragon Roll**
(Eel, Tempura Shrimp, Avocado)
- Edimame**
(Steamed Soy Beans - 2lbs.)

*All Sushi must be consumed on-site. No "to-go" orders. Minimum 10 Guests Per Party
Chef will serve for approximately 2 hours. Sushi Chef Gratuities Are Appreciated.*

10-19 Guests: \$35.00* Per Person

20-29 Guests: \$30.00* Per Person

30+ Guests: \$25.00* Per Person

* Plus Applicable Taxes

* Some Items Shown Here Not Available With This Special

CALL (719) 964-0234 To Book Your Sushi Party Today

Chef Robert Brunet



Email: Chef@ColoradoHouseChef.com

Chef Robert Brunet was born in 1959 in Houma, Louisiana, the heart of Louisiana Cajun country. The 10th of 13 children born to Maurice and Pearl Brunet, Chef Brunet was raised on southern Louisiana favorites including Gumbo, Etouffee, Red Beans & Rice and Jambalaya. Many of these staple dishes, Chef Brunet learned to cook from watching his mother and five sisters. He's also spent the last 30 years cooking in his own home for his wife and three children.

In 2005, Chef Brunet relocated his family to Southern Colorado after hurricane Katrina "remodeled" his home just outside of New Orleans. Since then, he's shared his favorite dishes with friends and business associates throughout the Colorado Springs area.

Now you can experience real Southern Louisiana comfort food, authentic Mexican favorites, and a variety of Party Platters right in your own home from Chef Robert Brunet, The House Chef® of Colorado Springs.

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10% OFF
Your Next Meal Service
(With This Coupon)




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