



HyVee[®]

on Pacific

Chef Services

Hy-Vee on Pacific: Chef James & Chef Aubree

1000 South 178th Street | Omaha, NE 68118

402-334-4444 | 1478chef@hy-vee.com

choose a service

PLATINUM

\$40.00 per person

Location: Club Room

Includes: Gourmet four-course meal provided by chefs

- Class (lecture-style class provided by Chef James)
- Sit-down dinner
- Wine or beer pairings with wine and beer experts
- Healthy eating class and meal with Registered Dietitian Susan Coe and Chef James

GOLD

\$30.00 per person

Location: Club Room

Includes: Home-style three-course meal or gourmet sampling provided by chefs

- Class (lecture-style provided by Chef James)
- Sit-down dinner
- Private party
- Kids' class with full meal
- Wine or beer pairings with wine and beer experts
- Healthy eating class and meal with Registered Dietitian Susan Coe and Chef James

SILVER

\$15.00 per person *(15-person minimum)*

Location: Club Room

Includes: Meal sampling provided by chefs

- Class (lecture-style provided by Chef James)
- Kids' classes
- Private parties
- Healthy eating without Registered Dietitian

IN-HOME PRIVATE DINNER

Minimum \$200.00

(Varies per menu and amount of people)

Includes: Consultation with chefs, chef in-home services

Consultation Includes: Menu ideas from chefs; overview of services you are interested in. Chefs will follow up via email or phone. After menu is decided, pricing will take place.

Event: Chefs will bring all food, chafers and any other items that are wanted upon request; example: dishware, décor and any other miscellaneous items *(will affect cost)*.

menu options

All menus are customizable



Fire Roasted Tomato Parmesan with Grilled Cheese Garnish

APPETIZERS

Asian Chicken Lettuce Wraps

Bacon-Wrapped Water Chestnut with Agave Drizzle

Barbeque Brisket Sliders

Chardonnay Steamed Mussels with Grilled Garlic French Baguette

Chicken or Shrimp Alambre

- Chicken/shrimp with Monterey Jack cheese and jalapeno sliver wrapped in bacon with chili-chutney dipping sauce

Deep-Fried Alligator or Crawfish with Cajun Remoulade

Fire-Roasted Gazpacho with Gruyere Grilled Cheese Garnish

- Grilled Roma tomatoes pureed and served with Gruyere grilled cheese

French Onion Beef Tenderloin on Crisped Potato

Gourmet Egg Rolls

- Buffalo Chicken & Blue Cheese
- Philly Cheesesteak

Grilled Chicken Skewer with Choice of Three Dipping Sauces

- Barbeque
- Buffalo
- Cilantro-Lime
- Spicy Garlic
- Sweet and Sour
- Sweet Chili
- Thai Peanut
- Yellow or Red Curry

Grilled Flatbread Pizza (toppings customizable)

Hickory-Smoked Chicken Salad on Endive Petal

Kinky Gazpacho

- Chilled fruit soup infused with Kinky passion fruit liqueur

New Orleans-Style Barbeque Shrimp

- Not barbeque at all— butter-based sauce with the holy trinity and Cajun spice

Oysters on a Half Shell

Panko-Crusted Risotto Cake with White Truffle Aioli

Seafood Queso

Seared Ahi Tuna on Won Ton Chip with Meyer Lemon or White Truffle Aioli

Shrimp Cocktail Martini

Shrimp Scampi on Crostini

Stuffed Mushrooms:

Crimini mushroom stuffed with your choice of filling

- Bruschetta
- Cajun
- Crab
- Cranberry Pecan Goat Cheese
- Jalapeno Cream Cheese
- Risotto
- Spinach and Artichoke

Sushi

- Maki — Sushi that is rolled to form
- Nigiri — Hand-shaped sushi created by shaping vinegar rice into a block and draping a slice of fish or other toppings over the rice
- Temaki — Hand-rolled sushi using nori, a flavorful seaweed

Swiss Chard and Fennel Dip

- Sautéed Swiss chard and fennel adorned with cream cheese and seasoned blend served with pita chips

SOUPS

Beer Cheese and Cauliflower

- *Smooth and creamy cheddar cheese soup adorned with cauliflower and dark lager*

Butternut Squash Bisque

- *Pureed butternut squash and fennel bisque laced with fresh herbs and spices*

Classic French Onion

- *French classic, caramelized onions combined with beef consommé topped with French baguette and Gruyere*

Creamy Potato-Leek

- *Yukon gold potatoes combined with leeks, fennel, fresh herbs and spices*

Fire-Roasted Tomato Parmesan

- *Roma tomatoes and other vegetables grilled and pureed, garnished with a Parmesan crisp and fried basil*

Lobster Bisque

- *Creamy lobster bisque complemented with crème fraiche*

Mediterranean Lentil

- *Pureed lentils fortified with Mediterranean herbs and spices*

Southwestern Chili

- *Tomato-based chili with sirloin chunks and a perfect spice blend*



Mediterranean Lentil Soup

SALADS

Asian Edamame Salad with Ginger-Sesame Dressing

Bowtie Vinaigrette Pasta Salad

Caesar Salad

Classic Waldorf Salad

Creamy Purple Coleslaw

Deviled Egg Potato Salad

German Potato Salad

Greek Salad with Meyer Lemon Vinaigrette

Spring Mix with Almonds, Cran-Raisins and Chef James's White Truffle Balsamic Dressing

Tomato-Basil Mozzarella with Balsamic Glaze

Tropical Fruit Salad with Sweet Greek Yogurt

Wedge Iceberg Salad with Bacon, Cheese and Jalapeno Ranch Dressing



ENTRÉES

Chicken Carbonara

- *Grilled chicken over fettuccine with a bacon cream sauce*

Chicken Creole

- *Pan-fried chicken breast with blackened shrimp sauce*

Chicken De Provence

- *Roasted lemon-herb chicken breast*

Chicken Penne Pesto

- *Spinach-asparagus chicken pesto*

Fire-Roasted Chicken

- *Spice-rubbed barbeque chicken*

Heirloom Chicken

- *Tomato, Chardonnay and fennel-braised chicken thighs*

Mediterranean Chicken Roulade

- *Chicken breast filled and rolled with prosciutto, spinach and sundried tomatoes*

Soul Food Chicken

- *Southern-style fried chicken*

Wild Mushroom Chicken

- *Panko-cruste chicken breast stuffed with wild mushrooms and goat cheese*

Barbeque Beef Brisket

- *Low-and-slow-smoked dry-rubbed beef brisket*

Bolognese Lasagna

- *Lasagna with a classic Bolognese meat sauce*

Crab Filet

- *Filet mignon with crab hollandaise*

French Onion Beef Tenderloin

- *Filet mignon served with a caramelized onion reduction*

Prime Rib

- *Herb-crusted prime rib au jus and creamy horseradish*

Short Rib Cabernet

- *Cabernet Sauvignon-braised beef short rib with red wine reduction*

The Cowboy Cut

- *Chili-rubbed bone-in rib eye*

Alaskan King Crab Legs

- *King crab legs served with a Meyer lemon compound butter*

Asian Broiled Salmon

- *Pineapple teriyaki-glazed salmon filet*

Bass Beurre Blanc

- *Seared sea bass with fennel butter cream sauce*

Blackened Cajun Tilapia

- *Tilapia blackened in a Cajun spice blend*

Citrus-Seared Scallops

- *Pan-seared scallops with citrus-infused olive oil*

Dry-Rubbed Salmon

- *Seasoned salmon filet grilled*

Ocean Linguini

- *Shrimp and scallop Alfredo pasta*

Prawn Scampi

- *Large shrimp sautéed in a Chardonnay butter sauce*

Alexander Baby Backs

- *Slow-roasted hickory-smoked baby back ribs*

Barbeque Pulled Pork

- *Spice-rubbed pork butt*

Marinated Grilled Kabobs

- *Chicken*
- *Shrimp*
- *Steak*



Mediterranean Chicken Roulade with Quinoa and Squash Medley

SIDES

Blanched Asparagus with Lemon Compound Butter

Brown Sugar-and-Cinnamon Candied Yams

Cinnamon-and-Nutmeg-Glazed Carrots

Classic French Ratatouille

Creamy Rutabaga Mashed Potatoes

Fire-Roasted Corn on the Cob

Gorgonzola Au Gratin Potatoes

Hasselback Potato

Hickory-Smoked Pork Beans

Horseradish Mashed Potatoes

Israeli Citrus Couscous
Lavender Jasmine Rice
Red Quinoa with Squash Medley
Risotto Milanese
Roasted Corn Succotash
Roasted Pearl Onions & Baby Beets
Roasted Truffle Root Vegetables
Rosemary-Garlic Red Potato Hash
Sautéed Garlic Swiss Chard
Sautéed Squash and Bell Pepper Medley
Seasoned Home Fries
Seasoned Long Grain Brown Rice
Seasoned Sticky Long Grain White Rice
Southern-Style Collard Greens
Sweet Potato Chips with Coarse Sea Salt
Sweet Potato Hash
White Truffle Mashed Potatoes
Wild Rice Pilaf

DESSERT

Apple Sweet Potato Tartlet

Bananas Foster with French Vanilla Cannelle

Cabernet Poached Pear with Sweet Mascarpone

Chocolate-Covered Phyllo with Whipped Mascarpone

Chocolate Mousse with Raspberry Coulis

Meyer Lemon Cheesecake with Macerated Strawberries

Orange Vanilla Bean Crème Brulee



Cabernet Poached Pear with Sweet Mascarpone



No Event is Too Big or Too Small

Call 402-334-4444 and ask for Chef James or Chef Aubree. You can also email the chefs at 1478chef@hy-vee.com to book your next event:

- Anniversary Dinner
- Banquet
- Birthday Party
- Cocktail Party
- Company Picnic
- Corporate Event
- Family Reunion
- Holiday Party
- In-Home Private Dinner
- Open House
- Weddings



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