

THE ITALIAN TABLE

A PRIVATE DINING EXPERIENCE BY CHEF PETER

Starting at \$95 per guest

Invite chef Peter into your home for an elegant five course dining experience where every detail is thoughtfully prepared, beautifully presented, and professionally served. From the first course to the dessert, Carolina Gourmet transforms your home into an intimate fine dining experience, allowing you to relax and enjoy your guests while we take care of everything

Welcome to the Table
Home-made Focaccia Bread
served with Chef Peter's signature basil pesto and extra virgin
olive oil

First Course
Creamy burrata with heirloom tomatoes
micro arugula, aged balsamic reduction and first-pressed olive oil

Pasta Course

Shrimp Scampi

Jumbo shrimp sauteed with scallions and roasted garlic
served over pasta in a delicate white wine cream sauce

Garden Course

Organic Greens, cucumber ribbons, marinated chickpeas
vine-ripened tomatoes, shaved radish, chef's Italian vinaigrette

Main Course

Chicken Piccata

Free-range chicken breast served with wild mushroom risotto
seasonal vegetables and a bright lemon-caper beurre blanc

Dolce

Classic Tiramisu

Espresso-soaked cake

layered with mascarpone mousse and dusted with cocoa

We don't simply prepare dinner.

We create evenings your guests will remember
long after the last course is served

THE CHEF'S RESERVE

BEEF TENDERLOIN & FREE-RANGE CHICKEN EXPERIENCE

Starting at \$118 per guest

Some celebrations call for something extraordinary

Thoughtfully designed for intimate gatherings, anniversaries, birthdays and special occasions, this signature experience brings together premium ingredients, refined presentation, and the personalized hospitality that has become the hallmark of Carolina Gourmet.

From the moment your guests arrive until the final dessert is served, every detail is carefully orchestrated so you can simply enjoy the evening.

Reception Course

Curated Artisan Charcuterie

A thoughtfully selected assortment of imported and domestic cheeses, premium cured meats, local honey, house-made hummus, marinated artichokes, Kalamata olives, salted nuts, artisan bread and gourmet crackers

Garden Course

Strawberry & Pecan Salad

Organic field greens with ripe strawberries, toasted pecans, Greek feta cheese, and our signature apple cider vinaigrette

Signature Main Course

Roasted Beef Tenderloin & Free Range Chicken Breast

Hand-selected beef tenderloin roasted to perfection alongside tender free-range chicken breast, accompanied by truffle mac n cheese, seasonal farmers market vegetables, and finished with a rich red wine demi glace.

Dolce

Warm Apple Galette

A rustic apple gallette served warm with salted caramel vanilla ice cream

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THE HERITAGE COLLECTION

SLOW-BRAISED SHORT RIB EXPERIENCE

Starting at \$112 per guest

Some meals are remembered long after the plates have been cleared. Slow braised over hours and thoughtfully paired with elevated Southern flavors, the Heritage Collection celebrates comfort, craftsmanship, and refined hospitality. Perfect for intimate gatherings where exceptional food and meaningful conversation take center stage

Welcome Course

House-Baked Cheddar Biscuits

Warm cheddar biscuits served with Chef Peter's
signature pimento cheese

First Course

Jumbo Shrimp and Stone Ground Grits

Jumbo shrimp and smoked Andouille sausage
sauteed with garlic and scallions in a roasted tomato sauce,
served over creamy stone-ground cheddar grits

Garden Course

Classic Wedge Salad

Crisp iceberg lettuce topped with candied bacon
vine-ripened tomatoes and house-made buttermilk blue cheese
dressing

Signature Main Course

Cabernet-Braised Beef Short Ribs

Slow-braised beef short ribs served over buttery whipped potatoes
with roasted honey-glazed carrots and
finished with a rich Cabernet reduction

Dolce

Classic Creme Brulee

Traditional vanilla bean creme brulee
accompanied by fresh seasonal berries

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THE COASTAL COLLECTION

CHILEAN SEABASS EXPERIENCE

Starting at \$125 per guest

Inspired by the elegance of coastal dining, this refined menu showcases exceptional seafood, vibrant seasonal ingredients, and Chef Peter's signature attention to detail

Welcome Course

Artisan Bread Service

Freshly baked artisan bread accompanied by
whipped butter and flaky sea salt.

First Course

Ahi Tuna Tartar

Sushi-grade tuna with avocado
toasted sesame oil, tamari, fresh ginger and furikake

Garden Course

Citrus and Fennel Salad

A blend of seasonal greens with cucumber, vine-ripened tomatoes
shaved fennel, and citrus vinaigrette

Signature Main Course

Slow-Roasted Chilean Seabass

Wild Chilean seabass gently roasted and served over
sauteed spinach with fragrant basmati rice and a
delicate Asian inspired broth

Dolce

Meyer Lemon & Berry Parfait

Layers of fresh seasonal berries, silky Meyer lemon cream, and
local honey

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THE SIGNATURE COLLECTION

SURF & TURF EXPERIENCE

Starting at \$165 per guest

For life's most memorable occasions, nothing compares to an evening designed exclusively for you and your guests.

The Signature Collection represents the finest of Carolina Gourmet - a thoughtfully curated multi-course dining experience featuring exceptional ingredients, refined presentations, and impeccable hospitality. Every course is carefully timed and beautifully served, transforming your home into an elegant private restaurant where every detail has been anticipated.

Whether celebrating an anniversary, milestone birthday, engagement, holiday gathering, or simply bringing friends and family together, this experience is designed to be remembered long after the final course is served.

Artisan Bread Service

Freshly baked Artisan bread served with
whipped butter and flaky sea salt

First Course

Heirloom Burrata

Creamy burrata with heirloom tomatoes, micro arugula
First pressed olive oil and aged balsamic reduction

Second Course

Cedar Plank Antarctic Salmon

60/South Salmon gently roasted on aromatic cedar
finished with shaved fennel and bright citrus

Garden Course

Organic greens with cucumber, vine-ripened tomatoes
avocados and Chef Peter's citrus vinaigrette

Seafood Course

Garlic Herb Jumbo Shrimp

Jumbo shrimp sauteed with fresh garlic and herbs, served with quinoa
marinated tomatoes, lemon and aged balsamic glaze

Palate Cleanser

Refreshing Sorbet accompanied by fresh seasonal berries

Signature Main Course

Roasted Beef Tenderloin & Lobster Tail

Hand-selected beef tenderloin paired with succulent lobster tail, served alongside
buttery whipped potatoes, seasonal farmers market vegetables, and finished with
demi glace

Dolce

Chocolate Delight

Layers of rich chocolate cake, raspberry preserves
and decadent chocolate mousse

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CHEF PETER'S SIGNATURE TASTING EXPERIENCE

AN MULTI-COURSE CULINARY JOURNEY

Starting at \$175 per guest

Every great chef has a signature experience.

This is mine, it is forged by my life in Austria, international culinary journey and my belief in exceptional ingredients, refined technique and creating food that not only tastes good but also is good for you. This thoughtfully curated tasting menu, this exclusive culinary journey showcases the dishes that have defined Chef Peter.

Each course has been selected to create a seamless progression of flavors, allowing every guest to slow down, savor the moment and experience an unforgettable evening of fine dining in the comfort of their own home.

This experience is offered in limited availability and is designed for life's most memorable celebrations.

Artisan Bread Service

Freshly baked Artisan bread served with
whipped butter and flaky sea salt

First Course

Ahi Tuna Tartar

Sushi-grade tuna with avocado
toasted sesame oil, tamari, fresh ginger and furikake

Second Course

Roasted Beet Salad

Roasted Beets, organic lettuce, Greek feta cheese, toasted pecans
artisan granola, orange and aged balsamic reduction

Third Course

Herb-Crusted Lamb Chop

Tender lamb chop served over creamy polenta with
Provencal ratatouille and rosemary au jus

Fourth Course

Prosciutto and Melon

Imported Prosciutto de Parma with sweet honeydew melon,
goat cheese stuffed piquillo peppers and balsamic-fig glaze

Fifth Course

Roasted Antarctic Salmon

Roasted 60/South salmon, sauteed leeks and local corn
silky lemon beurre blanc

Palate Cleanser

Refreshing Sorbet accompanied by fresh seasonal berries

Signature Main Course

Roasted Filet Mignon

Hand-selected beef tenderloin accompanied by truffle mac n cheese, seasonal farmers
market vegetables, and finished with red wine demi-glaze

Dolce

Meyer Lemon & Berry Parfait

Layers of fresh seasonal berries, silky Meyer lemon cream, and
local honey

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