



### Private Chef

#### In Room Brunch For Two \$59

Each Guest Picks a Main and Two Sides

#### Mains

Your Belgian Waffle- Served with Maple Butter; add Pecans, Chocolate Chips or Blueberries at your own pleasure.

Cream Cheese and Berry Stuffed French Toast

Hickory Smoked Ham Eggs Benedict with Fresh Hollandaise Sauce

Your Favorite Omelet-Two eggs with your choice of fixings

USDA Prime Breakfast Steak

Brown Sugar Caramelized Pork Chop

Square Brunch-Your Choice of Four Sides

#### Brunch Sides

\*Whole Wheat Toast

\*Pork Sausage Patty

\*Turkey Breakfast Sausage

\*Biscuits and Gravy

Butter

\*Roasted Breakfast Potatoes

\*Bacon Wrapped Asparagus

\*Mixed Fresh Berries

\*Toasted Bagel and Cream Cheese

\*Hickory Smoked Ham Steak

\*Assorted Fruit Yogurt

\*Toasted English Muffin &

\*Thick Cut Applewood Bacon

\*Farm Fresh Eggs-Two any style

\*Irish Steel Cut Oatmeal

#### Juices

Cranberry Juice, Orange Juice or V-8

Daily Service Times: 9:30am and 11am. Chef arrives approximately 30 minutes prior to service. \$59 per couple plus tax. **Gratuities are greatly appreciated.** Contact Front Desk for availability. Chef

Bryan direct: 479-981-2058 or [okccchef@gmail.com](mailto:okccchef@gmail.com)

24 Hour notice recommended but not always necessary. Please Inquire.



**Private Chef**  
**In Room Dinner For Two \$119**

Each Guest Chooses one Starter and one Entree and share a Dessert

**Starters**

Three Cheese Stuffed Tortellini in a Basil Pesto Cream with Shrimp and Asparagus (or Chicken and Broccoli)

Organic Charred Chicken Piccata with Meyer Lemon and Caper Sauce over Wild Rice and Asparagus

Brown Sugar Brined Double Pork Chop over Ying Yang Mashed Potatoes and Green Beans with Crimini Mushrooms and Red Onion

Bronzed Wild Caught Salmon over Wild Rice and Asparagus then crowned with Gulf Shrimp and Cajun lemon butter sauce

Lobster and Shrimp Raviolis in a Sun Dried Tomato Cream Sauce with Sauteed Shrimp and Asparagus

USDA Prime Top Sirloin with Loaded Baked Potato and Green Beans with Crimini Mushrooms and Red Onion

**Desserts**

Chocolate Fudge Cake with Blackberries and Dark Chocolate Syrup  
Pecan Strudel with Molten Praline Sauce

Mixed Berries with Raw Sugar and Whipped Cream (GF Option)

Nightly Service Times: 5pm, 7pm, or 9pm. Chef will arrive approximately 30 minutes prior to service. \$119 per couple plus tax.

***Gratuity is greatly appreciated.*** Contact the Front Desk for availability. You may also contact Chef Bryan directly at 479-981-2058 or [okccchef@gmail.com](mailto:okccchef@gmail.com)

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