

AMERICAN COLLECTION

PRIVATE CHEF EXPERIENCE · À LA CARTE

BBQ & Smokehouse

- Texas beef brisket
- St. Louis pork ribs
- Carolina pulled pork
- Smoked beef short ribs
- Chipotle BBQ chicken
- Caramelised burnt ends

Burgers & Sliders

- Classic smash burger
- Texas BBQ burger
- Inferno jalapeño-habanero burger
- Pulled pork burger
- Nashville hot chicken burger
- Blue cheese burger
- Assorted mini sliders

Tacos & Mexican Street Food

- Birria tacos with dipping consommé
- Al pastor tacos with pineapple
- Carne asada tacos
- Baja fish tacos
- Spicy shrimp tacos with mango-habanero
- Carnitas tacos
- Vegetarian mushroom tacos

Burritos, Quesadillas & Nachos

- California burrito
- Spicy beef burrito

- Chipotle chicken burrito
- Pulled pork burrito
- Chicken quesadilla
- Beef quesadilla
- Loaded chili nachos

Fried Chicken & Wings

- Buffalo wings
- Nashville hot chicken
- Honey sriracha wings
- Cajun chicken tenders
- Garlic parmesan wings
- Inferno wings

Hot Dogs & Sandwiches

- New York hot dog
- Chili cheese dog
- Chicago hot dog
- Philly cheesesteak
- Pastrami sandwich
- Cuban sandwich

Sides & Loaded Fries

- Loaded cheese fries
- Mac & cheese
- Spicy mac & cheese
- Coleslaw
- Chilli-butter corn on the cob
- Jalapeño poppers
- Onion rings
- BBQ baked beans

American Desserts

- New York cheesecake
- Chocolate brownie
- Pecan pie

- Apple pie
- Key lime pie
- Chocolate chip cookies
- Banana split

Prepared in the client's home using ingredients provided on site. Selected dishes depend on seasonality, market availability and kitchen equipment. Menus can be tailored on request.

Choose your heat: mild, medium, hot, extra hot or Inferno. Smoked BBQ depends on available equipment.