



September 2020

Chef Jon Personal Chef Jonathan McDonough

Hi There.

Hope you and your family are doing well.

It feels like 2020 has lasted a long couple of years already! 😊

I am thinking some of us would love to have a party. A nice dinner party of course, with friends and family and **lots of fun food**.

So, I'm reaching out with this personal note to my favourite clients to share a new menu concept.

If you can gather **6 or more people** sometime this fall and winter, the idea is to serve a "family style" presentation of all three delicious and extravagant comfort food recipes for the group. You could also choose "a la carte", and I can of course take care of any allergies or food intolerances, but wouldn't this be a great way to live it up a little in 2020?

The feast starts with some neat appetizers and a new healthy salad, and after the main dishes, we finish with two desserts. Or maybe even three!

Hope to hear from you soon....

BTW I have a new website at www.chefjon.ca and new email at Bluelavant97@outlook.com

*AND YES the old Email and iPhone info still work too. ChefJono57@yahoo.com and **416-995-0368***

(The Fine Print) The new menu prototype is included on another page, and just so you know pricing remains basically the same, at \$65 per person, \$25 travel, HST included. Of course, the 3-item menu design is a suggestion; I am sure there are easy work-arounds to keep us all happy. (For a celebration type menu with spectacular seafood and extra courses, we can bump up to \$85 each if you like, and Xmas and New Years are still open as I write this at \$100 pp.)

CHEERS!

Jonathan McDonough.....

Fall/Winter
2020 Menu



A selection of chilled hors d' oeuvres
and hot appetizers to start

A salad of spiralizer-woven cucumber as well as an Antipasto of fried Artichokes,
Pear slices & Grilled Roasted Red Peppers.

3 Main Courses to share...

Served Family Style in Le Creuset Cast Iron pieces.

Beef Short Ribs

Braised forever in Red Vermouth
and served with Roast Garlic Mashed Potatoes

Chicken stuffed with Dried Plums and Gouda Cheese

Served with Asparagus Filled Crepes

Shrimp Stuffed Shrimp & Lobster Cream

Sesame Ginger Noodles

Pistachio Brittle Crusted S'mores

&

Eton Mess

(Pavlova Meringue with Berries and Lemon Curd)