

Private Chef Services **BY CHEF RUSS**

**Thank You for Booking Your Stay in
the Beautiful Hocking Hills!**

**While enjoying your stay we are sure you will be
building up quite an appetite. With that in mind we
have built this menu
specifically for**

Cabins by the Caves

**To offer you the very best of
Private Chef Services. Within these
pages you will find a variety of
different cuisines and offerings to add that special
touch to your stay in the Hocking Hills**

After selecting a Menu Option reach out to

Cabins by the Caves

to book your event

Phone: 614.322.2283

[Email: Info@cabinsbythecaves.com](mailto:Info@cabinsbythecaves.com)

**after which Chef Russ will reach out to confirm
your selections any menu questions can be asked
directly to Chef Russ via email**

chefrussellferguson@gmail.com



**For Your
Convenience**

**You Can Add on Any
Leave Behind Service to
Your Order for the Listed
Price**

**If You Would Like any of
These Menus as a Drop
Off a \$25 Dollar Delivery
Fee Will Apply**

**Leave Behind
Options Start on Page 6**



Four Course Menu **BY CHEF RUSS**

First Course

Charcuterie

Chefs Whim | Locally Sourced | Thoughtfully Arranged

Nonna's Meatballs

Pork | Veal | Beef | Pomodoro

Magic Bread

Confit Garlic | Whole Butter | Parmigiano Reggiano

Second Course

Caesar

Romaine | Parmigiano Reggiano | Crouton

Caprese

Textures of Tomato | Basil | Burratta

Arugula

Lemon | Olive Oil | Parmigiano Reggiano

Third Course

Steak Marsala

| Mushroom | Roasted Fingerling

Chicken Marsala

Mushroom | Roasted Fingerling

Angolotti in Pomodoro

Lemon | Ricotta | Pomodoro | Parmigiano Reggiano

Short rib Pappardelle

Short rib Ragout | Fresh Pasta

With Wine Paring

\$200 Per Person

Without Wine Paring

\$150 Per Person

Fourth Course

Chocolate Pot De Creme

| Biscotti | Seasonal Berries

Creme Brulee

Bruleed Sugar | Seasonal Berries

Tiramisu

Marscapone | Ladyfinger | Espresso

Strawberry Tiramisu

Strawberry | Marscapone | Lemon



Interactive Menu

BY CHEF RUSS

Korean Barbecue & Hot Pot

Menu Includes Everything Listed Below

\$145 / Guest | \$185 / Guest Includes Beer and Soju

Gogi | Proteins

Galbi

Beef Short Rib | Korean BBQ Sauce

Bulgogi

Thinly Sliced Ribeye | Asian Pear | Sweet Soy | Gochujang

Samgyeopsal

Thinly Sliced Pork Belly

Saeu

Jumbo Shrimp

Myeon | Noodles

Udon

Thick Chewy Noodle

Cantonese

Wavy Egg Noodle

Ssam | Wrappers

Sangchu

Leaf Lettuce

Pajeon

Scallion Pancake

Gim

Roasted Seaweed

Banchan | Side Dishes

Chicken Mu

Pickled Radish

Kimchi

Fermented Cabbage

Gamja Jorim

Braised Potato

Oi Muchim

Cucumber Salad



Interactive Menu

BY CHEF RUSS

Authentic Taco Night

\$70 / Guest | \$100 / Guest Includes Beer & Margaritas
4 Guest Minimum

Starter

Choose 1 Total

Queso Fundito

Queso Oaxaca | Chorizo | Onion | Cilantro | Honey Pasilla | Hand Pressed Tortillas

Chips, Salsa, and Guacamole

Fried Tortilla | Cantina Salsa | Guacamole

Shrimp Ceviche

Chile | Lime | Cilantro | Red Onion | Popcorn Dusted with Chile

Protein

Choose 1 / Guest

Papas Con Chile y Queso

Potato | Green Chile | Queso Oaxaca

Mahi Mahi

Citrus Brine | Lightly Fried

Carnitas

Pork | Garlic | Citrus

Asada

Thin Sliced Ribeye | Citrus | Chile

Chicken Tinga

Adobo | Chipotle | Chipotle | Chorizo

Chorizo

Chile Guajillo | Garlic | Clove | Cinnamon

Tortillas

Included

Hand Pressed Corn

Hand Pressed Flour

Accoutrement

Included

Lime | Salsa | Onion | Cilantro



Leave Behind Menu

BY CHEF RUSS

Brunch

\$30 / Guest | \$50 / Guest with Mimosas

Baked Goods

Choose 1 Total

Muffins

Choice of

Blueberry | Lemon Poppy Seed | Banana Nut | Chocolate Chip

Scones

Choice of

Orange Cranberry | Scallion & Cheddar | Blueberry | Bacon & Gouda

Protein

Choose 1 Total

Bacon

Thick Cut | Double Smoked

Sausage Link

Pork | Maple

Sausage Patty

Pork | Sage

Turkey Bacon

Double Smoked

Strata

Baked Eggs | Inclusions | Bread

Choose 1 Total

Italian

Italian Sausage | Potato | Sourdough | Sweet Peppers | Mozzarella

Greek

Feta | Spinach | Filo

French

Bacon | Leeks | Gruyere | Baguette

Mexican

Chorizo | Queso Oaxaca | Onion | Cilantro | Bolillo

Mimosa

Prosecco | Juice

Choose 2

Peach | Orange | Watermelon | Mango



Leave Behind Menu

BY CHEF RUSS

Hikers Lunch

Designed & Packaged Beautifully to Slip inside a Back Pack

Please Consume Sandwich Within 4 Hours of Removing from Refrigeration

\$25 / Guest

Fresh Fruit

Choose 1 / Guest

Honey Crisp Apple

Orange

Red Grapes

Fococcia Sandwiches

Choose 1 / Guest

Ham & Gruyere

Honey | Dijon

Turkey & Swiss with Bacon

Maple Vinaigrette

Capresse

Burrata | Tomato Jam | Basil

Chips

Choose 1 / Guest

Jalapeño | Salt & Vinegar | Sea Salt

Granola Bar

Included

Honey | Almond | Dried Fruit | Dark Chocolate

Extra Energy

Choose 1 / Guest

Beef Jerky | Fruit Leather | Second Granola Bar | Dark Chocolate



Leave Behind Menu

BY CHEF RUSS

Picnic Lunch

Designed & Packaged Beautifully to Travel to Your Picnic Destination

Please Consume Perishables Within 4 Hours of Removing from Refrigeration

\$30 / Guest | \$50 / Guest with Champagne

Salad

Choose 1 / Guest

Cucumber

Dill | Red Onion | Red Wine Vinaigrette
Potato

Celery | Onion | Mustard | Egg

Hawaiian Macaroni

Carrot | Bed Bell Pepper | Onion

Fococcia Sandwiches

Choose 1 / Guest

Ham & Gruyere

Honey | Dijon | Arugula

Turkey & Swiss with Bacon

Maple Vinaigrette | Heirloom Tomato | Leaf Lettuce

Capresse

Burrata | Tomato Jam | Basil

Chips

Choose 1 / Guest

Jalapeño | Salt & Vinegar | Sea Salt

Big Cookies

Choose 1 / Guest

Chocolate Chip | Sugar | Lemon Poppy Seed

Crudite

Included

Bell Pepper | Cucumbers | Broccoli | Cauliflower | Ranch | Hummus



Leave Behind Menu

BY CHEF RUSS

Heat & Eat Dinner

Single Serving Meals Ready For The Microwave

\$20 / Meal

Protein

Choose 1 / Meal

Salmon
Chicken
Steak
Pork

Style

Choose 1 / Meal

Japanese

Steamed Rice | Sesame Flashed Zucchini | Yum Yum & Sweet Soy Sauce

American

White Wine Butter Sauce | Garlic Mashed Potatoes | Steamed Broccoli

Italian

Parmesan & Herb Crust | Angel Hair Pasta with Vegetable Ragout | Herb Butter

Indian

Tikka Masala | Steamed Rice | Spiced Chickpeas | Garlic Nann



Leave Behind Menu

BY CHEF RUSS

Provisions

Granola

Honey | Almond | Dried Fruit | Dark Chocolate
\$15 / LB

Granola Bars

Honey | Almond | Dried Fruit | Dark Chocolate
\$20 / DZ

Big Cookies

Chocolate Chip | Sugar | Lemon Poppy Seed
\$20 / DZ

Muffins

Blueberry | Lemon Poppy Seed | Banana Nut | Chocolate Chip
\$20 / DZ

Scones

Orange Cranberry | Scallion & Cheddar | Blueberry | Bacon & Gouda
\$20 / DZ

Coffee Cake

Lemon Blueberry | Traditional
\$15 / Cake

Fococcia

\$10 / Loaf

Country Sourdough Loaf

\$10 / Loaf

Bulk Meats

\$15 / LB

Double Smoked Bacon | Ham, Turkey, Roast Beef Deli Meats | Maple Sausage Links | Breakfast Sausage

