

Menu descriptions & pricing

30a Vacation Chef (as of 4/23/2025)

Panhandle Classics menu (MOST LOVED): \$135pp plus tax (7%) & gratuity (20%)

Thanks to its coastal location in the Panhandle of Florida, the Emerald Coast offers a little bit of everything! This is the MOST LOVED menu for our Bachelorettes & Families!

Chef's Tasting menu: \$145pp plus tax (7%) & gratuity (20%)

This special menu provides a tasting of many of our local cuisines and specialties. It also allows the Chef to take advantage of fresh Seafood ingredients. You choose the journey, and your personal Chef will help you choose a wine pairing that will go along with each portion of the evening.

Taco bar menu: \$105pp plus tax (7%) & gratuity (20%)

This menu is a family favorite for poolside parties, spring breaks and of course Taco Lovers! Fish tacos are a local favorite, but Chef is a Taco connoisseur and loves all delicious things when it comes to Tacos. Served two ways, pre-made tacos displayed on our beautiful taco boards or family style make your own.

Mediterranean style menu: \$135pp plus tax (7%) & gratuity (20%)

Greek style food so good you will think Yia-Yia is in the kitchen. Abundant selection of seafood, free range chicken and New Zealand lamb chops- a favorite family style dinner with our beach visitors.

Mediterranean Gyro bar: \$105pp plus tax (7%) & gratuity (20%)

Experience classic Greek style food wrapped into a modern and delicious gyro bar. Our Mediterranean- style Gyro Bar offers a mouthwatering selection of freshly grilled meats, including succulent lamb and beef, juicy chicken, and crispy falafel. Each gyro is wrapped in warm pita bread and topped with a dollop of creamy tzatziki sauce, crisp romaine lettuce, tomatoes, red onions and more. Customize your gyro with a variety of sides including hummus, carrot sticks, cucumber, stuffed grape leaves, and whipped feta dip with baked pita chips.

Low Country boil: \$105pp plus tax (7%) & gratuity (20%)

Cajun style shrimp, sausage, corn and potatoes with melted butter for dipping. YUM! YUM!! Kick it up a notch by adding fresh crawfish (when in season), blue crab (when in season) or snow crab. You can also add low country sides like pulled pork, jambalaya or Grandma's creamy mac-n-cheese...but please-don't slap Grandma!

Hook and Cook menu: \$115pp - \$135pp plus tax (7%) & gratuity (20%)

You hook'em and I'll cook'em! The chef will debone and portion your catch, and then excellently cook it from the kitchen of your vacation rental home. How do you prefer your fish cooked? Blackened, grilled or pan-fried – plus your choice of sides and dessert.

Brunch menu: \$120pp - \$150pp plus tax (7%) & gratuity (20%)

Indulge in a decadent brunch experience with a curated menu featuring classic cocktails, gourmet starters, and a selection of savory breakfast entrees. Enjoy a delightful spread with fresh fruit, warm cinnamon rolls, and your choice of sides like scrambled eggs, bacon, sausage, or grits. Plus choose two of our signature brunch dishes and conclude your feast with a dessert. * Alcohol is included in the estimated price, with an average of 2 cocktails per person.

Wedding parties and Formal events menu: Custom pricing

Upgrade your formal 30A dinner party with our private chef cooking and plating everything from your kitchen. Perfect for beach homes hosting all types of wedding parties! This more formal style menu is a great choice for in-home dinner parties and formal seated dinner events from your vacation rental.

Cocktail party and hors oeuvre's menu: \$115pp - \$135pp plus tax (7%) & gratuity (20%)

Take your cocktail party to the next level with our private chef services. Choose between a variety of appetizers, party platters, a la carte entrees and desserts.