



## **Some Like It Hot Catering & Personal Chef Services**

**Local to Folly Beach, we cater to vacationers and residents alike with our personal chef & meal planning services!**

www.somelikeithotllc.com  
jessicasaracobb@gmail.com  
706-716-9606

Vacations are a time to relax and recharge. While there are plenty of delicious, eclectic restaurants on the island to visit, inviting a personal chef to cook for you allows you the luxury of enjoying a bit of pampering at your vacation home.

From family style get-togethers to formal dinner parties, our broad range of services are sure to exceed your expectations. Spending the day on the beach or taking a boat tour on the water? Chef Jessica Cobb will put together a packaged lunch of gourmet sandwiches, wraps, and dips that will satisfy the taste buds of everyone in your group.

Included are a few sample menus that showcase our seasonal bounty of local foods found in the Lowcountry. These are some of our more popular selections to start sparking ideas, but don't feel boxed in by these... we love creating custom menus to create the perfect event just for you! Check out our website the full catering menu. We also are happy to help with weekly meal planning for your family.

### **Casseoles/Bakes/Covered Dishes:**

Chicken Pot Pie//Roasted Tomato Glazed Meatloaf//Southwestern Tamale Pie//Creamy Poppy Seed Chicken Casserole//Rosemary Chicken & Dumplings//Three Cheese Baked Ziti//Chipotle Beef Shephard's Pie//Smoked Sausage & White Bean Cassoulet//Spinach Chicken Alfredo Bake

### **Picnic Lunches:**

*Artisanal Sandwiches/Wraps:*  
Pesto Chicken & Goat Cheese / Smoked Turkey, Brie, Cranberry Spread / Roast Beef, Cheddar,

Horseys Mayo / Rosemary Ham, Swiss, Balsamic Mustard / Roasted Veggie & Feta

### *Sides/Snacks:*

Boiled Peanuts / Caprese Salad / Hearts of Palm Dip / Kettle Chips / Veggie Chips / Macaroni Salad / Fresh Fruit Salad / Pimento Cheese

### **Lowcountry Spread:**

Warm Pimento Cheese & Baguette  
Cornbread Panzanella Salad & Heirloom Tomatoes  
Frogmore Stew with Shrimp, Sausage, & Potatoes  
Charleston Red Rice  
Rum Praline Bread Pudding

### **Classic Dinner Service:**

Iceberg Stack with Bacon, Crispy Leeks, & Buttermilk Dressing  
Creamy Wild Mushroom Soup  
Bistro Steak with Garlic Butter & Braised Greens  
Scalloped Herb New Potatoes  
Mascarpone Cheesecake with Brandied Berries

### **Family Style Italian:**

Antipasti Platter with Assorted Cured Meats  
Zucchini Fritters with Whipped Goat Cheese  
Seared Chicken Piccata with Lemon & Capers  
Shaved Parmesan Bucatini Pasta  
Chocolate Budino with Sea Salt & Roasted Nuts

### **From the Sea:**

Baked Oysters with Garlic Herb Panko  
Sesame Glazed Seaweed Salad  
Seared Wreckfish over Spaghetti Squash with Coconut Curry Sauce  
Garlic Broccolini with Red Peppers  
Lemon Tartlets with Sweet Basil Drizzle

### **Veggie Garden:**

Ricotta Stuffed Grilled Eggplant Rolls  
Sweet & Spicy Cauliflower Puree Stuffed Wontons  
Roasted Brussels Sprout & Pear Skewers  
Creole Ratatouille over Orzo  
Grilled Peaches with Almond Butter Crumble

### **Party Time:**

Classic Oyster Roast Set-Up with Old Bay Cocktail  
Bacon Wrapped Mac & Cheese Bites  
Watermelon, Tomato, & Feta Salad Cups  
Warm Hearts of Palm Spread with Baguette  
Chicken & Waffle Skewers with Spiced Maple Glaze

***Menus are locally sourced as much as possible based on what is currently in season // Minimum 4 ppl to order // Order must be placed in advance // Pricing is based on menu selections & guest count. Please message for more info.***