

PERSONAL CHEF SAMPLE MENU ITEMS

Please Note: These are only a few samples of what we may offer. If you have a favorite meal or an old family recipe, we will do our best to accommodate you. The accompanying side dishes are merely suggestions and may be changed or substituted according to your individual taste.

Beef/Veal

Coffee-Braised Short Rib
goat cheese polenta, baby carrots

Tamarind Glazed Beef Kebobs
roasted peppers, saffron rice

Carne Asada
grilled skirt steak, chimichurri sauce, tomatillo, Mexican rice

Beef Bourguignonne
red wine braised beef, bacon, baby carrots, tomatoes, sweet onions, creamy Yukon gold mashed potatoes

Grilled Ribeye
red bliss garlic mashed potatoes, caramelized onions, long green beans

Veal Roulade
tender veal rolled with proscuitto, spinach, mozzarella cheese, pan roasted in red wine
mashed potatoes, fresh vegetables

Ancho Chili Crusted Flank Steak
wilted spinach, black beans and rice

Parmesan Crusted Veal Cutlet
wild mushrooms, white wine demi glace, gnocchi and chives

Poultry

Panko Crusted Chicken Breast
red coconut curry, sweet plantains, basmati rice

Herb-roasted chicken
asparagus, wild rice, in natural jus

Pollo Travieso

roasted poblano chiles, corn, goat cheese, tomatillo salsa, Spanish rice

Cornish Hen

sour cherry glaze, pecan-sage stuffing, Chinese long beans

Coq Au Vin

tender chicken in red wine with onions, mushrooms, bacon, mashed potatoes

Mango Grilled Chicken Breast

mango-lime salsa, baby bok choy, orzo

Bourbon Maple Glazed Chicken

Yukon Gold mashed potatoes, roasted squash

Thanksgiving Dinner

turkey, sweet and sour cranberry relish, cornbread stuffing, corn, garlic mashed potatoes

Piccatta style

lemon-caper white wine sauce, red pepper, artichoke, rice pilaf

Pork

Guava Glazed Pork Tenderloin

Cuban rice, roasted vegetables

Hoisin-Marinated Pork Chop

Spiced apples, Chinese five-spice spinach, jasmine rice

Pork tenderloin with Gorgonzola and Figs

cider-braised cabbage, gorgonzola mashed potatoes

Pork Mole`

chile-peanut mole`, cornbread, pickled vegetables

West Indian Pork Shoulder

Jamaican jerk spices, red beans and rice

Barbeque Pork Ribs

“fall-off-the-bone” tender in our secret sauce, buttermilk mashed potatoes, corn

Lamb

Morrocan Lamb Stew

honey, cous cous, root vegetables

Lamb and Black Bean Chili
pickled red onion relish, crema, American fry bread

Mediterranean Spice Roast Lamb
slow-roasted, onion, tomato, tatziki (greek yogurt sauce), flatbread

Braised Lamb Shank
red wine, carrots, fennel, wilted greens, roasted potatoes

Lamb Medallion
white bean cassoulet, spinach, thyme jus

Seafood

Roasted Butterfish
charred pineapple salsa, black forbidden rice

Seared Red Snapper
green coconut curry, Asian vegetable slaw, cumin-scented basmati rice

Swordfish
roasted tomato-black olive tapenade, orzo

Sea Bass
ginger-scallion broth, shitake mushrooms, baby bok choy

Sesame Crusted Salmon
honey-soy glaze, stir-fry vegetables

Broiled Tilapia
creamy shrimp sauce, roasted pepper salad

Chipotle Marinated Mahi Mahi
sweet potato puree, zucchini

Crab Crusted Halibut
herb vinaigrette, snap pea

Crab Cakes
spicy dijon aoli, edamame

Pasta

Gnocchi
brown butter, spinach, pecorino romano

Papardelle (wide ribbons)

duck ragu

Orrichetti (ear shaped)

sweet pea, parmesan, sage cream sauce

Tagliatelle (broad ribbons)

portobello mushroom, arugula, parmesan

Pasta Primavera

fresh basil, roasted vegetables

Fettucine

roasted chestnuts, oxtail ragout

Classic Lasagna

sausage, mozzarella, plum tomato sauce, parmesan

Vegetarian

(please note: many dishes may be made vegetarian or vegan)

Pad Thai

stir-fried rice noodles with tofu, carrot, scallion, peanuts, tamarind-lime sauce

Lasagna

root vegetable, carrot, mushroom, red pepper, sweet onion, mozzarella, plum tomato sauce

Sweet Onion-Mushroom Tart

puff pastry, goat cheese, balsamic reduction, steamed asparagus

Stir-Fried Tofu

seasonal vegetable, ginger-soy glaze, roasted pepper quinoa

Soba Noodles

fava bean, pistachio, ponzu glaze

Soups

Shrimp Bisque

Oxtail Soup with Sweet Onions

Crab and Corn Chowder

Miso Soup with Tofu

Matzah Ball Soup

Tataki and Uzu Dashi

Cream of Wild Mushroom

Gumbo

Desserts

Caramel Apple Tart

Chocolate Chip Banana Bread

Lemon Pound Cake

Flourless Chocolate Torte

Fresh Fruit tart