

## **PERSONAL CHEF SERVICE SAMPLE MENUS**

### **SALADS**

Grilled pears, shaved Montgomery cheddar, buttered walnuts, baby spinach and a port wine dressing.

Roasted, marinated beets with baby arugula, Greek yogurt, caramelized pecans and a white balsamic reduction.

Shredded kale with blueberries, quinoa, red onion and a grain-mustard dressing

Winter squash, lardons of bacon, grilled red onions and pine nuts with a paprika, poppy seed dressing

Chipotle Caesar salad with shaved Parmesan, croutons, egg and grilled shrimp.

### **FISH**

Chili and garlic crusted shrimp with three cheese grits.

Panko crusted tilapia with parmesan

Grilled salmon on a bed of ratatouille and wilted spinach.

Smoked trout terrine wrapped in smoked salmon with horseradish panna cotta, micro-greens and a pureed herb dressing

Tuna and penne pasta casserole with corn

Pepper crusted teriyaki tuna with a mango and cilantro salsa and edamame brown rice salad.

Maryland crab cakes with smoked paprika aioli

### **CHICKEN/TURKEY**

Chicken Eden Isle – breast of chicken, wrapped in prosciutto and baked in a creamy, mushroom sauce served with a wild rice medley.

Mushroom duxelle stuffed chicken breast with hollandaise sauce with shredded brussels sprouts with bacon and onion.

Healthy chicken gumbo

Honey and lime glazed cilantro chicken breast

Adobo chicken – chicken thighs slow braised in a soy, garlic ginger stew

Lemon and thyme roasted chicken with creamy mashed potatoes

Chicken scaloppini with artichokes, capers, mushrooms and pasta

Chicken enchilada casserole

## **BEEF**

Beef tenderloin steaks stuffed with Cypress Grove Truffle Tremor and a rosemary, red bell pepper sauce.

Braised beef and red wine pot roast with cream cheese mashed potatoes.

Seared beef tenderloin with Burgundy, balsamic reduction, compote of tarragon scented wild mushrooms and fondant potatoes.

Classic beef pot roast with vegetables.

Terriyaki beef tri-tip with stir-fried vegetables and noodles.

Bacon wrapped mini meat loaves.

Grilled, marinated flank steak with onions, peppers, cilantro and tortillas.

## **LAMB**

48-hour braised lamb shanks with polenta, stewed cherry tomato compote and gremolata.

Shepherds pie – braised ground lamb stew topped with creamy mashed potatoes and cheddar cheese and baked.

Irish stew – chunks of slow cooked lamb and vegetables in a Guinness sauce.

Lamb Koftas – ground lamb, cumin, mint, cilantro and garlic mixed together, formed into rolls and skewered and grilled. Served with saffron rice.

Sous-vide grilled leg of lamb cutlets with mint jelly and scalloped potatoes.

## **PORK**

Sous-vide pork loin with caramelized apples, macaroni cheese balls and grain Mustard Sauce

Fennel and garlic roasted loin of pork with sage scented jus.

Chipotle rubbed pork tenderloin with slow cooked charro beans

Smothered pork chops with sweet potatoes.

Pork carnitas with blue corn pancakes and jalapeno jelly.

## **DESSERTS**

“Princess Diana’s” Bread and butter pudding with salted caramel sauce.

Rustic fig and goat cheese tart with agave syrup drizzle.

Crème brulee with a Cointreau orange compote.

Sticky toffee pudding with clotted cream.

Crème brulee cheesecake with salted caramel sauce and compote of fruit.

Triple chocolate brownies with Chantilly whipped cream.