

*Our Personal Chef Services make it easy to manage a busy week. No obligations or contracts. Imagine! You don't have to menu plan or go to the grocery store. We take care of everything.*

*All dishes serve 4, unless otherwise specified.*

*Advanced ordering is recommended.*

## **Chicken**

### **\$62 - Serves 4**

Chicken Parmesan with Marinara and Mozzarella, over Spaghetti Pasta  
Chicken Breast with Cranberry Orange Sauce and Toasted Almonds  
Chicken Marsala with Mushrooms and Marsala Wine Sauce, with Penne Pasta  
Chicken Piccata with Lemon Caper Sauce, with Spaghetti Pasta  
Chicken Scaloppine with Rosemary Garlic Cream  
Bistro Chicken with Rosemary Tomato Sauce, Penne Pasta  
Chicken Breast Stuffed with Artichokes, Lemon and Goat Cheese, Marinara Sauce  
Chicken Saltimbocca with Prosciutto and Sage, with Marsala Butter sauce  
Chicken Breast with Normandy Sauce - Mushrooms, Cognac and Cream  
Chicken Breast with French Tarragon Shallot Sauce  
Chicken Breast with Dried Cherries and Marsala Sauce  
Chicken Breast with Sun Dried Tomato and Pesto Cream Sauce  
Pecan Crusted Chicken Breast with Honey Orange Cream Sauce  
Chicken Tikka Masala with Creamy Tomato Sauce  
Chicken Enchiladas with Red Sauce and Cheddar  
Ginger Poached Chicken with Asian Dressing  
Thai Stir Fry Ginger Chicken with Vegetables and Jasmine Rice  
Moroccan Chicken Tagine with Tomatoes, Olives, Dates, Lemon and Cilantro  
Provencal Chicken Thighs Braised with Tomatoes, Olives and Basil  
Italian Chicken Cacciatore with Mushrooms

### **SERVES 6 - \$69**

Chicken Divan Casserole with Broccoli on Angel Hair Pasta  
Yellow Chicken Coconut Curry with Jasmine rice e  
Jambalaya with Chicken, Sausage, Shrimp Bell Peppers, Onion, Rice and Spices  
Rainbow Chicken Pasta with Pesto, Broccoli, Pine Nuts, Grape Tomatoes and Feta  
Pasta with Roasted Chicken, Mushrooms, Walnuts and Parmesan Cream Sauce

## **Beef**

### **\$68 - Serves 4**

Beef Flank Steak Teriyaki  
Beef Shepherd's Pie, topped with Mashed Potatoes  
Bacon, Mushrooms and Gruyere Meatloaf

### **\$78 - Serves 4**

Beef Tenderloin Tips Stroganoff with Mushrooms and Sour Cream, over Egg Noodles  
Beef Burgundy Braised in Red Wine with Mushrooms, Bacon and Pearl Onions, Egg Noodles  
Beef Tenderloin Tips with Mushroom Red Wine Sauce, with Egg Noodles  
Beef Tenderloin Tips with Cognac-Mustard Sauce  
Beef Tenderloin Medallions Sauce Diane - Cognac, Mushrooms, Cream  
Beef Tenderloin Medallions with Béarnaise Sauce

## Lamb/Veal

### **\$78 - Serves 4**

Rack of Lamb with Rosemary Garlic Dijon Crust and Curried Red Wine Demi-Glace  
Lamb Chop with Mediterranean Rub, Herb Capers Sauce  
Veal Burgers with Lemon Herb Sauce  
Greek Lamb Patties with Tzatziki Yogurt Sauce  
Duck Breast with Blackberry Red Wine Demi-Glace

## Pork

### **\$62 - Serves 4**

Pork Tenderloin with Mustard Maple Glaze  
Pork Tenderloin with Chipotle Orange Glaze  
Balsamic Roasted Pork Tenderloin with Cherry Glaze  
Pork Tenderloin Medallions with Fennel, Olives and Orange Pan Jus  
Pork Tenderloin with Honey Hoisin Glaze and Sesame  
Pork Tenderloin with Mushroom Marsala Sauce  
Bone in Pork Chop with Apple Chutney  
Maple Mustard Pork Tenderloin with Sautéed Apples  
Jerk Roasted Pork Tenderloin with Pineapple Chutney  
Bone in Pork Chop with Mustard Sage Sauce  
Chinese Sweet and Sour Pork with Bell Pepper and Pineapple

### **\$72 - Serves 4**

Pork Tenderloin Medallions with Morel Mushroom Cream  
Stuffed Pork Chop with Port, Dried Cherries and Orange

## Seafood

### **\$64 - Serves 4**

Tilapia with Tomato Caper Sauce  
Tilapia Meuniere with Capers and Lemon Butter Sauce  
Greek Style Mahi Mahi with Lemon and Feta  
Shrimp with Chipotle Lime Glaze  
Greek Style Shrimp with Tomatoes, Garlic, Lemon and Feta  
Shrimp Scampi with Spaghetti Pasta  
Shrimp Fra Diavolo – with Red Pepper Flakes, Tomatoes, White Wine, Oregano and Basil

### **\$78 - Serves 4**

Salmon with Spiced Brown Sugar Orange Rub  
Red Snapper Provençale with Grape Tomatoes, Bell Pepper, Olives and Basil  
Shrimp and Grits – with Slow Cooked Yellow Grits, Bacon, Mushrooms, Sherry Sauce  
Flounder Meuniere with Capers and Lemon Butter Sauce  
Flounder Meuniere with Almonds and Lemon Butter Sauce  
Flounder with Almond and Parmesan Crust  
Sesame Seared Salmon with Sweet-Sour Chutney  
Teriyaki Salmon with Scallions and Sesame  
Pan Seared Salmon with Roasted Bell Pepper Sauce  
Salmon with Horseradish Crust  
Grilled Salmon with Italian Lemon Rosemary Sauce  
Honey Lime Glazed Salmon  
Slow Roasted Salmon with Herbs and Lemon Zest

### **\$92 - Serves 4**

Pecan Crusted Salmon Filet with Honey Orange Cream Sauce  
Fresh Herbs Crusted Salmon with Basil Tomato Sauce  
Halibut in Spanish Escabeche Sauce  
Halibut with Soy Ginger Dressing  
Parmesan and Almond Crusted Halibut  
Maryland Crab Cakes with Creamy Chipotle Sauce  
Fluffy Crab Cakes with Roasted Red Pepper Sauce  
Sea Bass with Curried Red Wine Sauce  
Sea Bass with Saffron Cream Sauce  
Sea Bass with White Wine Saffron Broth and Bell Pepper  
Sea Bass Poached in Fennel, Tomato, Saffron and Orange Zest Sauce

## Starch Side Dishes

***\*Most starches will freeze well. Cream based starches will be harder to freeze\****

### **\$32 - Serves 4**

Risotto with Parmesan  
Saffron Risotto Milanese  
Pesto Risotto  
Risotto with Tomatoes and Basil  
Pan Fried Risotto Cakes  
Basmati and Wild Rice  
Brown Basmati Rice  
Basmati Rice  
Steamed Jasmine Rice  
Orzo Pasta with Lemon and Parsley  
Bowtie Pasta  
Spaetzle Pasta  
Whole Wheat Couscous  
Couscous with Turmeric, Raisins, Pine Nuts and Green Onions  
Mashed Potatoes with Butter and Cream  
Garlic Mashed Potatoes  
French Potato Gratin with Cream and Gruyère Cheese  
Roasted Red Potatoes with Garlic and Rosemary  
Twice Baked Potatoes with Cheddar and Scallions  
Corn Pudding  
Slow Cooked Yellow Grits with Cheddar  
Italian Polenta with Parmesan and Butter  
Polenta with Gorgonzola Blue Cheese  
Mashed Sweet Potatoes  
Mashed Sweet Potatoes with Maple and Orange  
Mashed Sweet Potatoes with Chipotle  
Honey Lime Roasted Sweet Potatoes  
French Lentils with Onions  
Sesame Red Lentils with Scallions  
Cauliflower Puree  
Roasted Parsnips Puree

## Vegetable Side Dishes

### **\$34 - Serves 4**

Asparagus with Lemon Garlic Gremolata  
Asparagus with Balsamic Reduction  
Baby Bok Choy with Ginger and Garlic  
Broccoli with Lemon, Olive Oil and Garlic  
Broccoli with Asian Sesame Vinaigrette  
Broccoli Casserole with Parmesan and Cheddar  
Maple Roasted Brussels Sprouts  
Braised Cabbage with Parsley and Thyme  
Braised Red Cabbage with Apple and Bacon  
French Glazed Carrots with Butter and Parsley  
Braised Cauliflower with Garlic and Tomatoes  
Sautéed Corn with Thyme and Shallots  
Southwestern Corn with Red Bell Pepper, Jalapenos and Cilantro  
Calico Corn with Black Beans, Zucchini, Jalapeno, Olives and Tomato  
Buttered Edamame with Shallot and Basil  
Edamame with Ginger, Garlic and Sesame  
Sautéed Eggplant in Tomato Sauce with Basil  
Collard Greens with Bacon and Onion  
Southern Green Beans with Bacon and Onions  
Green Beans with Caramelized Onions  
Green Beans with Toasted Almonds  
Green Beans Braised in Tomatoes, Onion and Garlic  
Asian Spicy Green Beans with Sesame  
Peas with Sautéed Shallots and Thyme  
Snow Peas with Spicy Asian Sauce  
Sugar Snap Peas with Shallots and Basil  
Spinach with Indian Spices  
Sautéed Spinach "Aglio Olio" with Garlic and Olive Oil  
Spinach with Caramelized Onions, Pine Nuts and Dried Apricots  
Creamed Spinach  
Creamy Parmesan Spinach with Artichokes  
Roasted Root Vegetables  
Vidalia Onions Baked with Rosemary and Cream  
Roasted Butternut Squash with Herbes de Provence  
Roasted Zucchini, Yellow Squash and Red Bell Pepper with Herbs  
Sautéed Zucchini and Squash with Lemon and Herbs  
Yellow Squash Casserole  
Stuffed Zucchini with Corn, Black Beans and Chipotles  
Ratatouille with Eggplant, Zucchini and Tomatoes