

A Menu for Starters



Seafood s·e·l·e·c·t·i·o·n·s



Crab Cakes

Pieces of crabmeat jeweled with sweet peppers and succulent spices. [LC]

Salmon with Fennel

Steaks of salmon infused with fennel. [LC]

Ginger-Citrus Shrimp Skewers

Citrus juices, herbs and ginger marinated shrimp.

Teriyaki Glazed Salmon

Salmon steaks marinated in teriyaki sauce and baked.

Grouper with Thyme Butter Sauce

Sautéed grouper filet serviced with a thyme sauce. [LC]



s·e·l·e·c·t·i·o·n·s **Seafood**

Soup & Salad s·e·l·e·c·t·i·o·n·s



Veggie Beef Soup

Garden peas, crisp carrots, green beans and potatoes in a beef and tomato broth.

Chicken Noodle

Far more flavor-packed than that canned stuff, this soup is made with fresh vegetables and chicken.

Brunswick Stew

Traditional hearty fare of barbecue, chicken and vegetables, except there is no rabbit or squirrel in this version.

Pasta Fagioli

A zesty tomato-beef, veggie, bean and pasta soup.

Cream of Choice

A cream soup with your choice (or chef's choice) of vegetable. (i.e., broccoli, carrot, butternut, onion, potato, etc.)

Baked Potato Soup

A creamy potato soup with all of the accompaniments of the traditional baker...scallion, cheese, bacon, sour cream.

Chicken and Grape Salad

Pulled chicken in a creamy dressing and dotted with seedless grapes. [LC]

Classic Egg Salad

Simple egg salad with a mayonnaise base and flavored with herbs and spices. [LC]



s·e·l·e·c·t·i·o·n·s **Soup & Salad**

Snack Food s·e·l·e·c·t·i·o·n·s



Hummus

Chick peas pureed with olive oil, garlic, seasonings and tahini.

Pita Chips

Crisp, baked slices of pita bread. Perfect for dipping!

Assorted Dips

Choose from Creamy Spinach, Home-style Ranch, Honey Mustard or Bleu Cheese. **[LC]**

Crudités Variety

Fresh vegetables cut just right for snacking. Examples include carrot, celery, broccoli, cauliflower, green bean, asparagus, sweet pepper, squash, cucumber, radish, tomatoes, etc. **[LC]**

Gazpacho

A cold soup of tomato, onion and herbs. **[LC]**

Fresh Salsa and Chips

Tomato and onion blend with special herbs and spices to make a tasty salsa. Served with white corn chips.

Endive with Herbed Cheese

Spears of Belgian endive served with a whipped cream cheese. **[LC]**

Edamamme

Still-in-the-pod soy beans, blanched and served with a custom dipping salt. **[LC]**

Fruit and Cheese Assortment

Fresh fruits and a variety of cheeses at the ready for your snacking pleasure. **[LC]**



s·e·l·e·c·t·i·o·n·s **Snack Food**

Veggie Friendly s·e·l·e·c·t·i·o·n·s



Japanese Noodle Stir-Fry (VF)

Linguini sautéed with zucchini, onion, mushroom and carrot in a ginger-soy sauce.

Baked Ziti

Classic ziti baked in a tomato-basil sauce topped with melted mozzarella.

Squash Casserole

Yellow squash, onions, carrots, mushrooms and herb dressing combine to make a savory treat. **[LC]**

Quiche Lorraine

Bacon, cheese, cream and eggs in a flaky pastry crust.

Eggplant Parmesan

Breaded eggplant steaks baked in a tomato-basil sauce and topped with mozzarella.

Broccoli Risotto Cakes

Parmesan, broccoli and Arborio rice formed into cakes and sautéed.

Cheesy Corn Soufflé

Creamed corn, cheddar, cornmeal and sour cream make a sweet, moist and dense soufflé.

Tomato Pie

Fresh tomatoes layered in salad dressing, cheese and herbs in a flaky pastry crust.

Spinach Lasagna

Spinach layered between ricotta and tomato sauce with herbs and spices.

Wild Mushroom Ravioli

Shitake and crimini mushrooms blended with cream decorate simple cheese ravioli.

Black Beans and Rice

Southwestern flair on a traditional favorite.



s·e·l·e·c·t·i·o·n·s **Veggie Friendly**

meats s·e·l·e·c·t·i·o·n·s



Mom's Meatloaf

A traditional combination of lean ground beef, vegetables, herbs and that all essential condiment – ketchup. **[LC]**

Salisbury Steak

Ground sirloin combined with a mushroom sauce to make individual loaves. Served with a mushroom sauce. **[LC]**

Beef Wellington

Individual portions of beef tenderloin with sautéed mushrooms, pate and encased in a puff pastry.

Shepard's Pie

A savory ground beef mixture topped with rich mashed potatoes.

Veggie-Beef Stir Fry

Select beef sautéed with broccoli, carrot, onions and water chestnuts in a soy-based sauce.

Steak au Poivre

Lean cuts of steak encrusted in peppercorns and pan-seared. **[LC]**

Sweet and Sour Pork Chops

Center-cut loin chops topped with a sweet tomato-lemon sauce.

Lemon Pepper Cutlets

Your choice of pork or chicken cutlets lightly breaded in lemon and pepper. **[LC]**

Beef Satay

Skewered strips of beef loin in a peanut sauce. Served with rice.

Granny's Roast Beef

Round roast tenderly cooked with simple flavors. **[LC]**

Yankee Pot Roast

Choice cuts of beef slow-roasted with onions, celery, carrots and potatoes.

Roasted Pork Tenderloin

A tender cut of pork flavored with fresh rosemary and garlic. **[LC]**



s·e·l·e·c·t·i·o·n·s **meats**

Some Assembly Required s·e·l·e·c·t·i·o·n·s



The following 'kits' are set up for you and placed in the refrigerator and/or freezer. (Laws of physics may apply.) Complete assembly instructions will be included.

Taco Bar

Ground beef browned in a custom masala with tomatoes, cheese, lettuce and hard or soft taco shells. (Laws of physics do not allow tomatoes and lettuce to freeze.)

Fajita Bar

Chicken, beef or veggies seared in a mild spice, flour tortillas, cheese, tomatoes, sour cream, guacamole, lettuce. (Laws of physics do not allow tomatoes and lettuce to freeze.)

Salad Bar

Chopped romaine (or requested greens), and up to six of your favorite toppings. (i.e, red onion, croutons, cheese, tomatoes, egg, bacon, ham, etc.) Special ingredients or additional ingredients available upon request. Choice of two fresh salad dressings (Blue cheese, Ranch, Herb Vinaigrette, Warm Bacon Vinaigrette, Italian, Creamy Tarragon)

Pizza Prep

Your choice of crust – whole wheat or honey white – will be prepared and baked and either frozen or refrigerated. Your choice of toppings is limited only by your imagination. (Additional charge may apply for pizzas with certain high end ingredients such as duck breast.)

Sandwich Prep

Allow your chef to do your shopping for you and prepare ingredients ready for assembly. (Laws of physics definitely apply here...minimal freezing allowed.)

And for those who want to experience more of the fun in the kitchen...

Lemme Cook!

Your secret chef can shop, chop, peel, dice and prepare all ingredients for almost any recipe so that all you do is a little light cooking according to detailed instructions and viola! Look like a chef - in your own right - in front of your guests!



s·e·l·e·c·t·i·o·n·s **Some Assembly Required**

Poultry s·e·l·e·c·t·i·o·n·s



Chicken Pesto-Parmigana with Linguini

Boneless breast of chicken coated in breadcrumbs, topped with pesto and baked in a tomato-basil sauce.

Old Fashioned Oven-Roasted Chicken

A whole chicken roasted on a bed of mire poix. [LC]

Island Jerk Roasted Chicken

Choice cuts of chicken marinated in a sweet and spicy blend of herbs and Caribbean flavors.

Colonel Cordon Bleu

Boneless breast of panko crusted chicken stuffed with shaved Virginia ham and Monterey Jack cheese.

Chicken Marsala

Sautéed boneless chicken breast topped with a creamy Marsala wine sauce. [LC]

Curried Chicken

Pulled chicken atop raisin rice in a mild curry sauce.

Chicken Pot Pie

A creamy broth of chicken and vegetables beneath a flaky pastry.

Chicken and Dumplings

Old-fashioned drop biscuit dumplings prepared with flavorful pieces of boneless chicken.

Chicken Fricassee

Boned chicken sautéed in butter and onions then smothered in a white wine sauce. [LC]

Chicken Française

Boneless breast of chicken stuffed with an herb and cheese dressing. Served with a mushroom sauce. [LC]

Traditional Roast Breast of Turkey

A whole breast of turkey roasted 'Thanksgiving-style', complete with gravy.

Stuffed Chicken Casserole

Chicken, mushrooms and herb dressing combine to make a moist and creamy casserole.

Brunswick Stew

Traditional hearty fare of barbecue, chicken and vegetables, except there is no rabbit or squirrel in this version.

Oven Baked Parmesan-Ranch Chicken

Boneless breast of chicken prepared in a crunchy topping of cheese and herbs.

Asian-Style Roasted Chicken

A whole chicken cut into eight pieces and roasted in an oriental marinade.

Coq au Vin

Chicken braised in a vegetable and wine sauce. [LC]



Accompaniments s·e·l·e·c·t·i·o·n·s



Ginger Glazed Carrots

Carrots poached in a light ginger infused glaze.

Perfect Mashed Potatoes

Potatoes whipped with butter and cream.

Seasonal Steamed Vegetables

Fresh vegetables of the season gently steamed. [LC]

Mashed Sweet Potatoes

Baked sweet potatoes mashed with butter and cinnamon.

Roasted Brussel Sprouts

Tiny sprouts tossed in olive oil and roasted in the oven. [LC]

Green Bean Summer Salad

Crisp green beans tossed in horseradish-garlic dressing with hard-boiled egg and bacon. [LC]

Potato Salad

Classic southern-style potato salad with hard-boiled egg, sweet pickles and bacon.

Summer Squash Casserole

Yellow squash, carrot, onion, mushroom and herb dressing. [LC]

Risotto Milanese

Arborio rice flavored with chicken broth, white wine and parmesan cheese.

Momma's Baked Beans

Sweet southern-style baked beans – with or without bacon.

Southern Green Beans

Green beans slow cooked with bacon. [LC]

Potatoes Dauphines

Thinly sliced potatoes layered in cream and cheese and baked until golden.

Roasted New Potatoes

Quartered new potatoes tossed in olive oil and freshly cracked pepper and oven roasted.

Decadent 3-Cheese Macaroni & Cheese

Classic macaroni and cheese made with Cheddar, Monterey Jack and Asiago cheeses.

Ultimate Poultry Dressing

Traditional dressing made from torn French bread, onions, celery, butter and chicken broth.

Broccoli Casserole

A creamy mushroom base combined with broccoli. [LC]

Butter Gleamed Sugar Snaps

Steamed sugar snap pea pods in a simple butter sauce. [LC]

