

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

\$50 - 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 - \$64

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

\$56 - Serves 4

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

\$65 - 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

\$65 - 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

\$54 - 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

\$65 - Serves 4

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

Seafood

\$54 - 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

\$64 - 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

\$82 - 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****

\$28 - 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

\$28 - 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