

À la Chef, Personal Chef Service Comfort Cuisine Menu

Selections include Italian, Country, Asian, American, Mexican and Creole Cuisines.

Lasagna – Hearty Italian Delight layered with an Italian Tomato Sauce and Three Cheeses

- Ground Beef and Cheese
- Ground Turkey and Cheese
- Ground Pork and Cheese
- Vegetarian and Cheese
- Black Bean and Spinach

Spaghetti – An all-time favorite!

- Ground Beef Meat Sauce
- Ground Beef Meatballs
- Ground Turkey Meat Sauce
- Ground Turkey Meatballs
- Italian Sausage Meat Sauce
- Vegetarian Sauce

Shepard's Pie – A meal all in one pan.

- Ground Beef
- Ground Turkey
- Ground Chicken

Asian Stir-Fry – This dish is served with steamed Jasmine or Basmati rice.

- Beef and Vegetables
- Chicken and Vegetables
- Pork and Vegetables
- Shrimp and Vegetables
- Vegetarian

Roasted Whole Chicken – You choose your chicken seasoning and your side dish.

Chicken:

- Barbecued
- Herbed
- Lemon-Peppered
- Creole

Sides:

- Roasted New Potatoes, Celery and Onions
- Confetti Orzo
- Sautéed Green Beans
- Steamed Broccoli
- Rice Pilaf

Meatloaf – Who doesn't love a good hearty meatloaf?

Meatloaf:

- Ground Beef
- Ground Turkey
- Ground Chicken
- Lentil & Brown Rice

Sides:

- Garlic Mashed Potatoes
- Herb Roasted New Potatoes
- Steamed Broccoli
- Wilted Garlic Spinach

Enchiladas – Ole!

- Ground Beef and Cheese
- Chicken Breast Strips and Cheese
- Black Beans and Cheese
- Mushrooms, Onions and Cheese
- Vegetarian (squash, carrots, spinach) and Cheese

Marinated Meats for the Grill – A Spring and Summer Favorite.

- Chicken Breast
- Flank Steak
- Salmon Fillets

Italian Frittata - A Great Light Meal.

- Cheese Only
- Smoked Salmon, Scallions, and Dill
- Spinach, Sun-Dried Tomatoes, and Asiago Cheese
- Potatoes, Pesto, and Mozzarella
- Zucchini, Sautéed Mushrooms, Roasted Red Bell Peppers, and Swiss Cheese

Baked Ziti Casserole – Goes Great with a Fresh Green Salad and Crusty Bread.

- Ground Beef, Mozzarella and Parmesan Cheese
- Ground Turkey, Mozzarella and Parmesan Cheese
- Chicken Breast Strips, Mozzarella and Parmesan Cheese
- Spinach, Mozzarella, Romano and Parmesan Cheese
- Mushrooms, Caramelized Onions, Mozzarella and Parmesan Cheese
- Vegetables (squash, carrots, bell peppers) Mozzarella and Parmesan Cheese

Hearty Dinner Salad – A Crowd Pleaser! – A Fresh Serve Selection

- Vegetarian Deluxe
- Grilled Chicken Breast Strips
- Grilled Steak Strips
- Grilled Salmon Chunks
- Albacore Tuna

Jambalaya – A Creole Family Tradition. Pick your starch, then your contents.

Starch:

- White Rice
- Brown Rice
- Pasta

Contents:

- Chicken and Sausage
- Chicken and Ham
- Chicken and Shrimp
- Shrimp and Sausage
- Shrimp and Ham
- Vegetarian

Chicken Dinner – An American Staple.

Chicken: Tenders Breast

- Parmesan Herb
- Maple Chipotle
- Cajun Seasoned
- Honey Mustard

Sides:

- Garlic Mashed Potatoes
- Sautéed Green Beans
- Broccoli, Corn and Tomato Sautee
- Oven Roasted Herb Potatoes

Cold Spring / Summer Salad Entrée - A Fresh Serve Selection

- Chickpea Salad with cucumbers, red onions, roasted red bell peppers, parsley with Dijon mustard vinaigrette
- Chicken and Pasta Salad with grapes, walnuts, carrots and celery and a creamy pesto dressing.
- Spicy Peanut Noodles with green onions, cucumbers and bean sprouts and an Asian peanut dressing
- Tortellini Salad with grape tomatoes, corn, fresh herbs and Italian vinaigrette.

Gourmet Baked Potato Dinner. – Place Potato in Microwave and the topping is already prepared for you.

- Sun-Dried Tomato and Onions
- Spinach and Swiss
- Cubed Chicken and Pesto
- Roasted Red Bell Pepper Sour Cream
- Mushrooms and Shallots

Fajitas – A Mexican Fiesta!!! Along with the fixins.

Fajitas

- Beef with Peppers and Onions
- Chicken with Peppers and Onions
- Shrimp with Peppers and Onions
- Vegetarian with Peppers and Onions

Sides:

- Sour Cream
- Guacamole
- Pico de Gallo
- Lettuce
- Cheese