

Sample In-House, Personal Chef Menu



ENTREES:

All entrees can be customized. Just ask!

Poultry --

Chicken Saltimboca
Chicken Caprese
Cajun Chicken Pasta
Chicken Tikka Masala
Herb Roasted Whole Chicken
Coq au Vin (Red or White wine)
Wild Mushroom Chicken Marsala
Spinach-Stuffed Chicken Parmesan
Chicken Picatta with roasted potatoes OR pasta
Lemony-Garlic Braised Chicken with Orzo pasta

Pork --

Blackberry Jalapeno Pork Tenderloin (or Mojo \-spiced)
Shredded BBQ Pork Sliders (or Tacos)
BBQ Pork Ribs

Lamb --

Braised Lamb Shanks
Rack of Lamb with Mint Jus
Roast Leg of Lamb with Rosemary, Garlic, Lemon

Beef--

Braised Beef Short Ribs
Veal Scallopini or Veal Marsala
Beef Tenderloin with Shallot-Red Wine sauce
Pan Seared New York Strip Steak with Brown Butter
Prime Rib with Horseradish Creama and Au Jus

Seafood --

Maple Dijon Baked Salmon
Shrimp Scampi Risotto *or Pasta*
Sesame-crusted Tuna Steak with Sweet Soy Syrup
Pan-Seared Trout with Brown Butter Sauce *or Roasted Tomato*
Pan Seared Sea Scallops with Ginger Butter
Halibut, Sea Bass, or Cod (*dependig on availability*) Pan Seared with Citrus Butter

Chicken Pot Pie
Blackened Chicken
Cheesy Chicken Enchiladas
Creamy Spinach Artichoke Chicken
Chicken Fajitas with Fixin's
Green Chile & Feta Turkey Burgers

Create Your Own Protein + Sauce

Sauces:

Maple Dijon Glaze
Sage Brown Butter
Shallot-Red Wine sauce
Whole Grain Mustard sauce
Marsala Mushroom
Horseradish Chive Crema
Bacon and Bleu Cheese Crumble
Balsamic Reduction
Citrus Beurre Blanc
Roasted Garlic Tomato
Chimichurri
Romesco

Pot Roast with Carrots, Celery, Potatoes
Regular (*or *Sausage and Eggplant*) Lasagna
Mamma's Meatloaf
Beef Stroganoff over Egg Noodles
Taco Bar (*beef, steak, chicken, or veggie*)

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SIDES

All sides can be made: low fat, gluten free, nut free, low sodium, vegetarian, etc. Just ask!

Starches --

Garlic Mashed Potatoes
Mac n' Gruyere with Panko Topping
Herbed Quinoa w Roasted Veggies
Roasted Red Potatoes
Homestyle Potato Salad (or vinaigrette)
Maple-Pecan Sweet Potatoes
Wild Rice, Craisen, Butternut Squash
Creamy Polenta with Roasted Tomato
Potato Latkes with Applesauce
Truffled Mushroom Risotto
Side of Pasta

Veggies --

Roasted Balsamic Beets
Creamed Corn (*with or w/o Green Chiles*)
Cauliflower & Parsnip Puree
Roasted Root Vegetables
Sauteed Green Beans with Mushrooms
Roasted Broccoli and Cauliflower
Sauteed Cabbage with Bacon
Sugar Snap Peas & Carrots (*seasonal*)
Cilantro Corn and Red Pepper Saute
Garlicky Sauteed Greens
Steak Mushrooms
Buttery Succotash with Craisins
Honey-Thyme Roasted Butternut Squash
Truffled Mushrooms w White Bean Puree

Bread--

Tx-Style Cheddar Cornbread
(with or w/o jalapenos)
Homemade Dinner Rolls
Buttermilk Biscuits
Baguette with olive oil & balsamic
Garlic Bread

Soups --

Butternut Squash
Vegetarian Black Bean
Roasted Tomato Basil Bisque
Homestyle Chicken Noodle
Veggie Minestrone with Pesto
Lentil -Sausage
French Onion with Gruyere Toasts
TX-Style Chile with all the fixin's

Salads --

Cesar Salad
Classic Greek
House Salad with Dijon Vinaigrette
Caprese Stack with Balsamic
Wedge with Gorgonzola & Bacon
Beet, Goat Cheese, Walnut, Balsamic Vin.
Quinoa, Spinach, Apple, Pecans & Cider Vinaigrette
Kale, Brussels Sprouts, Craisins & Almonds with
Honey-lemon vin.
Rainbow Slaw with Cilantro Vin.

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Desserts--

Peach Cobbler with Vanilla Bean Ice Cream
Apple *OR* Blueberry Crisp with Vanilla ice cream
Individual Raspberry Chocolate Mousse Cups
Chocolate Bread Pudding with Walnuts and Rum-Whipped Cream
Individual Molten Chocolate Cakes
Classic NY Cheesecake with Berry Compote
Banana Puddin' Pie
Brownies (*with or without nuts*)
Assorted Cookies
Pumpkin Gingersnap Parfaits
Pumpkin or Pecan Pie (seasonal)

Kids Menu

Mac-N-Cheese (*Velveeta unless otherwise noted*)
Spaghetti (*with meat sauce, tomato sauce or butter*)
Cheese Tortellini
Chicken Tenders (*choice of sauce*)
Simply Grilled or Baked Chicken (*Breast or Leg*)
Chicken (or cheese) Quesadilla
Pepperoni or Cheese Pizza
Chicken Fajitas
Burger (*with or without cheese, bun*)
4oz steak

FEES:

Delivery FEE -- \$50

All food is prepared fully and only needs to be reheated, heating instructions included.

Fee for Chef-on-Site -- \$50-\$55 / hr.

Includes set up, cooking, serving and clean up. Minimum: 2hrs.

Additional Waitstaff -- \$35 / hr. /each

Servers and bartenders - Must have chef-on-site.

CONTACT:

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