

## Sample In-House, Personal Chef Menu



### ENTREES:

*All entrees can be customized. Just ask!*

#### Poultry --

Chicken Saltimboca  
Cajun Chicken Pasta  
Chicken Tikka Masala  
Herb Roasted Whole Chicken  
Coq au Vin (Red or White wine)  
Wild Mushroom Chicken Marsala  
Chicken Bruschetta or Caprese  
Spinach-Stuffed Chicken Parmesan  
Mediterranean Baked Chicken with Artichokes  
Chicken Verde with Cilantro over Rice  
Chicken Picatta with roasted potatoes OR pasta  
Lemony-Garlic Braised Chicken with Orzo pasta  
Chile Turkey Breast with Cranberry Compote & Maple Gravy

#### 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  
Baked Ziti Bolognese with Ground Veal  
Prime Rib with Horseradish Cream and Au Jus

#### Seafood --\

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

Chicken Pot Pie  
Blackened Chicken  
Sweet and Sour Chicken  
Cheesy Chicken Enchilada Bake  
Grilled BBQ Pineapple Chicken  
Baked Cheesy Spinach Artichoke Chicken  
Green Chile Chicken and Wild Rice Casserole  
Shredded Chicken Tacos or Fajitas with Fixin's  
Green Chile & Feta Turkey Burgers

#### Create Your Own Protein + Sauce

##### *Sauces:*

Maple Dijon Glaze  
Sage Brown Butter  
Chile-Maple Gravy  
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

Pot Roast with Carrots, Celery, Potatoes  
Texas-Style Chilli with all the Fixin's  
Regular (or \*Sausage and Eggplant) Lasagna  
Mamma's Meatloaf  
Mexican Beef Stuffed Bell Peppers  
Shredded Braised Beef over Egg Noodles  
Taco Bar (beef, steak or veggie)

# Sample In-House Personal Chef Menu



## 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  
Herb & Gouda Grits  
Roasted Red Potatoes  
Homestyle Potato Salad (or vinaigrette)  
Butter-Pecan Sweet Potato Bake  
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 Green Chiles  
Cauliflower & Parsnip Puree  
Roasted Root Vegetables  
Sauteed Green Beans with Mushrooms  
Roasted Broccoli and Cauliflower  
Sauteed Cabbage with Bacon  
Sauteed Sugar Snap Peas & Carrots  
Corn-off-the-cob 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--

*12 pieces per order w butter*  
Tx-Style Cheddar Cornbread (specify with or w/o jalapenos)  
Homemade Dinner Rolls (white or wheat)  
Buttermilk Biscuits  
Baguette with olive oil & balsamic

### Soups --

Butternut Squash  
Vegetarian Black Bean  
Creamy Roasted Tomato  
Homestyle Chicken Noodle  
Veggie Chicken Orzo  
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  
Pumpkin Gingersnap Parfaits  
Pumpkin or Pecan Pie with Dark Chocolate Drizzle  
White Chocolate Raspberry Cheesecake Bars  
Classic NY Cheesecake with Berry Compote  
Banana Puddin' Pie  
Mocha Brownies (or regular with or without nuts)  
Chocolate Bread Pudding with Walnuts and Rum-Whipped Cream  
Assorted Cookies

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### Kids Menu

Mac-N-Cheese (Velveeta unless otherwise noted)  
Spaghetti (with meat sauce, tomato sauce or butter)  
Cheese Tortellini  
Panko-crust Chicken Tenders  
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

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### FEES:

**Delivery FEE -- \$50**

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

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

*Includes set up, cooking, serving and clean up.*

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

*Servers or bartenders*

### CONTACT:

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