

LIFE OF RILEY



Personal Chef Service



Spring and Summer Menu

2007

Chef Stephanie Riley

Chicken

Boursin-Stuffed Chicken

Chicken breasts filled with a mixture of Boursin cheese, thinly shredded chips of carrots, chopped walnuts and parsley, rolled up and rolled in a Parmesan bread crumb mixtures and baked until golden.

Chicken Francese with Lemon and Pecorino

Chicken breasts coated in a light Pecorino cheese coating and browned in a pan, then served with a white wine, chicken stock sauce with a hint of lemon.

Jerked Chicken

Chicken breasts marinated in a Jamaican jerk marinade sauce loaded with herbs and spices, grilled and served with a flavorful sauce of chicken stock, molasses, balsamic vinegar, lime juice, brown sugar and allspice.

Berber-Spiced Chicken Breasts

Boneless, skinless chicken breasts coated in a mixture of bold North African spices and grilled. Let the chef know if you'd like it done with bone-in, skin-on chicken breasts, which makes for a juicer chicken and crispy coating.

Chicken with Carrots and Olives

Chunks of chicken breast cooked with carrots, garlic, and slices of lemon in a Tunisian-spiced chicken stock sauce, finished with whole green olives and sprinkled with roasted almonds over a bed of couscous.

Basque-Style Chicken with Peppers

Chicken breasts that are roasted and served with a thin, flavorful tomato, white wine and chicken stock sauce with loads of sautéed strips of red, yellow and Poblano peppers, garlic, strips of ham, paprika, herbs and other seasonings.

Blackberry Glazed Wings with Dipping Sauce

Chicken wings basted in a pureed deeply-flavored blackberry sauce and baked, then served with additional blackberry sauce.

Stir-Fried Chicken with Bok Choy

Strips of chicken breast stir fried in a pan with tender pieces of bok choy and snow peas, then coated in a tasty Asian black bean sauce with ginger and served over rice.

Stuffed Chicken Rolls

Chicken breasts stuffed with sautéed red onion, garlic, thyme, wild mushrooms, pine nuts, marjoram, parsley, Parmesan cheese and egg, rolled up and baked in a mushroom, white wine tomato sauce.

Spiced Chicken with Coconut-Caramel Sauce

Spice-rubbed and grilled chicken breasts served with an Asian-infused caramelized coconut sauce with fish sauce, jalapeno, and sprinkled with cilantro.

Chicken Thighs with Saffron, Green Olives, and Mint

Lightly-breaded chicken thighs that are browned and then cooked into a sauce with sliced red onions, saffron, green olives, diced carrots and finished with chopped fresh mint, then served with couscous.

Spicy Red Curry Chicken

Strips of chicken breast stir fried with shiitake mushrooms, baby peas, ginger, garlic, and cilantro in a Thai red curry coconut milk sauce, sprinkled with toasted peanuts and served over rice.

Chicken in Lemon Cream with Penne

Diced chicken breast seasoned with herbes de Provence and sautéed then tossed with penne pasta and a creamy sauce flavored with lemon and parsley.

Beef

T-Bone Fiorentina with Sautéed Spinach

A traditional Tuscan dish of T-bone steak rubbed with rosemary, sage, thyme and olive oil, then grilled to perfection and served with sautéed spinach with garlic and lemon.

Sirloin Strip with Grilled Red Onion and Salsa Verde

Sirloin strips flavored with crushed garlic and seared in a pan and served with grilled red onions and Salsa Verde made from garlic, capers, cornichons, shallot, parsley, basil, chives, cilantro in a red wine vinaigrette for a great Mediterranean flavor.

Roasted Flank Steak with Olive Oil-Herb Rub

Flank steak pan-seared, then coated with an olive oil rub with thyme, oregano, parsley, garlic and lemon zest and roasted in the oven and served sliced with a red wine pan sauce.

Seared Tri-Tip Sirloin Steaks with Chive Butter

Pan-seared tri-tip sirloin steaks topped with a pat of fresh chive and Dijon butter.

Barbecued Beef Stew with Cheddared Corn Pudding

Cubes of beef roasted in a beer barbecue sauce loaded with great flavors, then placed in a casserole dish and topped with a corn pudding with cheddar cheese and baked until puffy and golden.

Vegetable-Stuffed Round Steak

Round steak pounded thin and topped with grated carrots, zucchini and hard-boiled egg slices, then rolled up and baked in marinara sauce and sliced into spirals for serving.

Pork

Pork Scaloppini Perugina

Lightly-breaded pork loin medallions with a white wine sauce with diced prosciutto, garlic, capers, lemon zest and sage.

Pork Vindaloo with Raita

Cubes of pork tenderloin marinated in a fiery Indian vindaloo with onions, ginger, garlic, major flavors and seasonings, then cooked with chopped tomatoes and served over rice with a cooling cucumber and tomato yogurt raita sauce.

Pork Chops Stuffed with Feta and Spinach

Boneless pork chops stuffed with sun-dried tomatoes, chopped spinach, feta cheese, a little Neufchatel cheese and lemon zest and brushed with an oregano mustard then broiled until done.

Roast Pork Loin Stuffed with Rosemary, Bacon, and Onions

Pork loin stuffed and roasted with rosemary, bacon, onions, garlic, and bread cubes.

Pork Scaloppini with Mint Pesto

Pan-seared pork medallions topped with a fresh pesto of mint, garlic, pecans, Parmesan cheese, and olive oil.

Other Meats

Lamb Chops with Tahini Remoulade

Pan-seared lamb chops served with a tangy Middle Eastern version of the classic French Remoulade sauce, with plain yogurt, tahini, lemon, minced cornichons, capers, dill, pepperoncini and garlic.

Rack of Lamb with Arugula Pesto

A rack of lamb coated with ground, toasted mustard and cumin seeds, then seared and served with a pesto of fresh arugula, garlic, lemon, and Parmesan cheese.

Lamb Shanks Simmered with Favas and Spring Vegetables

Lamb shanks braised in a white wine and chicken stock sauce with whole baby carrots, new potatoes, fava (or lima) beans and herbs. This is a complete meal with no additional sides.

Stuffed Veal Rolls

Veal loin scallops stuffed with sautéed red onion, garlic, thyme, wild mushrooms, pine nuts, marjoram, parsley, Parmesan cheese and egg, rolled up and baked in a mushroom, white wine tomato sauce.

Sautéed Calf's Liver with Trumpet Mushrooms, Balsamic Vinegar, and Pancetta

Lightly-breaded calf's liver sautéed in a pan and then cooked into a tomato, white wine, and balsamic vinegar sauce with sautéed sliced onions, pancetta and trumpet or oyster mushrooms.

Seafood

Red Snapper with Provençal Tomato Sauce

Pan-seared red snapper filets served with sautéed wedges of fennel bulb and fingerling potatoes on a sauce of sautéed onions, fennel, leeks, and garlic pureed into a flavorful tomato sauce.

Seafood Pirlau

A lowcountry rice ragout with shrimp, scallops and chunks of fish cooked together with basmati rice, bacon, tomatoes, onions, celery, red bell pepper, garlic, herbs, white wine, and seasonings.

Salmon Chambord

Salmon filets baked in a flavorful red wine sauce with whole button mushrooms.

Chesapeake Jumbo Lump Crab Cakes with Remoulade

Loads of jumbo lump crab cake mixed together with onion, red bell pepper, egg, breadcrumbs and lots of seasonings for a delicious golden-fried cake with fresh Remoulade sauce.

Seared Scallops with Roasted Tomatoes and Smashed White Beans

Sea scallops that are pan-seared and drizzled with lemon juice dressing, then served on a bed of smashed, flavorful cannellini beans and topped with pieces of roasted tomatoes and crispy prosciutto. This is a complete meal with no additional sides.

Salmon Steaks with Soy-Maple Glaze

Salmon steaks marinated in an Asian soy and maple sauce, then grilled and topped with the soy-maple glaze.

Mirin-Glazed Halibut

Halibut filets marinated in a lightly sweet mirin sauce similar to teriyaki, pan-fried and drizzled with the sauce.

Scallops with Asparagus

Pan-seared sea scallops served with sautéed asparagus bits in a beurre blanc sauce of shallots, white wine and butter.

Flounder with Black-Eyed Pea Succotash

Pan-seared flounder served over a fresh summer vegetable succotash with grilled corn off the cob, grilled red onion, tomatoes, black-eyed peas, shallots, herbs and dressed with a sherry vinaigrette. Can be done with most variety of fish.

Swordfish and Spaghettii with Citrus Pesto

Spaghetti noodles tossed with a pesto of basil, pine nuts, lemon and orange zests, olive oil and Parmesan cheese and topped with seasoned pan-seared swordfish steaks.

Sautéed Scallops with Wild Mushrooms and Frisée

Sautéed sea scallops with sautéed wild mushrooms and thinly sliced shallots cooked in balsamic vinegar and olive oil and tossed with frisée greens until wilted.

Roasted Corn and Crawfish Chowder

Roasted, fresh corn off the cob cooked into a chicken and seafood stock chowder with crawfish meats, leeks, onions, celery, garlic, potatoes, herbs, and tomatoes.

Bouillabaisse

A hearty seafood stew with a tomato-fish-white wine broth seasoned predominately with saffron and fennel, with onions, leeks, celery, and herbs and with chunks of white fish, sea scallops and shrimp.

Pasta

Rigatoni with Sausage, Peppers, and Onions

Slices of Italian sausage, red bell peppers, and onions, cooked into a tomato and Marsala wine sauce and tossed with rigatoni pasta, then topped with a sprinkling of Parmesan cheese.

Baked Pastina Casserole

Small pasta noodles tossed together with diced sautéed chicken breast, tomatoes, mozzarella, and herbs and baked with a bread crumb and Parmesan topping.

Angel Hair Pasta with Sun-Dried Tomatoes and Goat Cheese

Angel hair pasta tossed in a smooth white wine and tomato paste sauce with chopped sun-dried tomatoes, onions, garlic, herbs and topped with crumbles of goat cheese.

Pasta al Pesto

Spaghetti noodles tossed in a pesto sauce with basil, parsley, garlic, pine nuts, and Parmesan cheese.

Spinach and Ricotta Pappardelle

Large ribbons of Pappardelle pasta cooked in a ricotta cheese sauce with baby spinach, scallions, sage, and finished with Parmesan cheese.

Baked Lasagna with Asparagus and Pesto

Lasagna noodles layered with asparagus pieces and a basil pesto and creamy béchamel sauce with Parmesan cheese, and topped with bread crumbs.

Fettucine with Crawfish, Tomatoes and Lemon Basil

Fettucine noodles tossed with lots of crawfish in a chunky tomato sauce with garlic, jalapenos, lemon and basil.

Creamy Orzo

Rice-shaped pasta mixed together with a cream and tomato-based sauce with garlic, shallots, green peas and Parmesan cheese.

Farfalle with Creamy Mushroom Gorgonzola Sauce

Bow-tie pasta cooked into a creamy milk and Gorgonzola cheese sauce with mushrooms and peas.

Spicy Baked Macaroni

Macaroni noodles mixed with sautéed wild mushrooms, onion, garlic, diced tomatoes, spinach, cubes of mozzarella cheese, Parmesan cheese and spicy crushed red pepper flakes and topped with Parmesan bread crumbs and baked in the oven until golden.

Fettuccine with Escarole and Brie

Fettuccine tossed with wilted escarole, pancetta, garlic and shallots in a melted brie cheese and pasta water sauce.

Penne with Goat Cheese and Hazelnut Pesto

Penne pasta mixed into a basil and hazelnut pesto goat cheese sauce.

Turkey and Artichoke Stuffed Shells

Large shells stuffed with a mixture of ground turkey, artichokes, ricotta and Parmesan cheeses and herbs then topped with a marinara sauce and mozzarella cheese and baked until bubbly.

Baked Penne with Roasted Vegetables

Penne pasta tossed with roasted red bell peppers, zucchini, yellow squash, and onion, a marinara sauce, mozzarella, Fontina, and Parmesan cheese and peas and baked until bubbly.

Capellini Piedmontese

Angel hair pasta tossed with sautéed red, orange, and yellow bell peppers, leeks and garlic, small cubes of Fontina cheese and a parsley-walnut pesto sauce.

Cheesy Baked Tortellini

Cheese tortellini tossed in a marinara and mascarpone cheese herb sauce, topped with mozzarella and Parmesan cheese and baked in the oven.

Fusilli Salad with Seared Shrimp and Parsley Sauce

Spiral Fusilli pasta tossed with seared shrimp and a low-fat yogurt, sour cream, lime, parsley, chive, tarragon and capers sauce to make a cool and refreshing pasta salad.

Crab and Ricotta Manicotti

Manicotti shells stuffed with a mixture of ricotta cheese, Parmesan, lump crabmeat, and basil, topped with a creamy béchamel sauce and baked until golden.

Baked Gnocchi

Potato gnocchi cooked into a creamy sauce with spinach, topped with goat cheese and Parmesan cheese and baked.

Penne with Sausage, Basil and Mustard

Penne pasta tossed with Italian sausage cooked into a white wine cream sauce with grainy mustard and lots of fresh basil.

Tagliatelle with Fresh Tuna Ragù

Small cubes of fresh tuna poached in a tomato sauce with rosemary and tossed with tagliatelle noodles.

Fusilli with Sausage

Spiral pasta tossed with an Italian sausage sauce with tomato, white wine, and milk and finished with Parmesan cheese.

Mediterranean Shrimp and Pasta

Pasta topped with a refreshing marinara sauce with capers, Kalamata olives, basil and feta cheese topped with sautéed shrimp and pine nuts.