

LIFE OF RILEY



Personal Chef Service



Menu for 2006

Chef Stephanie Riley

Poultry

Brie and Caramelized Onion-Stuffed Chicken Breasts

Boneless, skinless chicken breasts stuffed with beautiful caramelized onions and brie cheese, seared in a pan then served with white wine-sage pan sauce.

Chicken “Osso Buco”

Chicken drumsticks braised in a tomato and white wine sauce with onions, celery, carrots and citrus zests and served topped with parsley-lemon gremolata.

Chicken Breasts Stuffed with Spinach, Gruyere, Parmesan and Pine Nuts

Boneless chicken breasts stuffed with spinach, scallions, gruyere cheese, parmesan, bread crumbs and pine nuts and served with a white wine pan sauce.

Tequila Lime Chicken

Boneless chicken breasts marinated in a tequila and citrus marinade with spices and grilled.

Crispy Roast Chicken and Shallots with Miso Gravy

Roasted bone-in, skin-on chicken breasts and whole legs coated with herb-ginger miso butter and served with a pan-juice miso gravy.

Chicken Breasts Stuffed with Figs and Goat Cheese

Chicken breasts stuffed with dried figs, goat cheese, thyme and garlic, wrapped with a slice of bacon, roasted and served with a balsamic reduction sauce.

Kung Pao Chicken

Chicken stir fried with ginger, peppers, celery, and a delicious Asian sauce and topped with scallions and chopped peanuts.

Lemon-Ginger Grilled Chicken

Boneless, skinless chicken thighs marinated in a lemon, brown sugar and ginger marinade and grilled.

Moroccan Chicken and Olive Tagine

Chicken cooked into a stew with tomatoes, green olives, red onion, red bell pepper, Moroccan spices, finished with lemon juice and parsley, and served over couscous.

Turkey

Turkey Tenderloins with Pesto and Provolone Cheese

Turkey tenderloins stuffed with pesto and strips of provolone cheese, brushed with more pesto and pan-roasted.

Turkey and Tomatillo Burritos

Whole wheat tortillas filled with ground turkey in a tomatillo, onion and cilantro sauce and Cotija cheese, wrapped up and lightly sprayed with olive oil and baked until crispy, then served with Avocado-Yogurt Sauce.

Turkey Meatballs in Marinara Sauce

Ground turkey mixed with herbs, breadcrumbs, Parmesan, and egg, and simmered in homemade marinara sauce.

Turkey Meat Loaf

Ground turkey mixed with breadcrumbs, egg, onions, herbs and seasonings, shaped into a freeform loaf, topped with ketchup, and baked.

Beef

New York Strip with Mustard Horseradish Sauce

Pan-seared New York strip steak served with a creamy sauce of horseradish, Dijon mustard, whole-grain mustard, mayonnaise and sour cream.

Peppercorn Beef with Gorgonzola Cheese

Pan-seared filet mignons seasoned with crushed black peppercorns, finished off in the oven with melted gorgonzola cheese, and drizzled with a balsamic reduction sauce.

Braised Hoisin Beer Short Ribs

Beef short ribs braised in a Dutch oven with garlic, ginger, beer and rice wine vinegar and glazed with hoisin sauce.

Stracoto with Porcini Mushrooms

Beef chuck roast braised with porcini mushrooms, caramelized onions, and red wine, and served with the delicious, pureed pan-gravy poured over top.

Korean-style Sirloin

Sirloin steak in a ginger, garlic, sweet soy marinade, grilled, sliced, and served with the marinade reduction sauce.

Mom Riley's Baked Steak with Gravy

Lightly-breaded cube steak, browned in the pan, baked until tender, and served with a country-style, creamy milk pan gravy.

Braised Burgundy Short Ribs

Beef short ribs braised slowly in the oven with red wine, beef stock, tomatoes, onions, carrots and herbs until tender.

Grilled Flat Iron Steak with Chimichurri Sauce

Grilled flat iron steaks served with the classic, Argentine sauce of finely-chopped parsley, oregano, garlic, red wine vinegar, hot red pepper flakes, and olive oil.

Grilled Rib-Eye Steak with Arugula-Roasted Pepper Salad

Slices of tender grilled rib-eye steak laying on a bed of fresh arugula and roasted red peppers with balsamic vinaigrette and shavings of Parmesan cheese.

Pork

Asian-Style Meat Loaves

Individual meatloaves of ground pork and ground turkey mixed with red bell pepper, water chestnuts, green onions, crushed rice crackers, ginger and Asian seasonings, glazed with hoisin sauce and baked in the oven.

Pork Tenderloin with Orange-Chipotle Sauce

Cumin-roasted pork tenderloin, sliced and served with a smoky orange juice, maple and chipotle chile reduction sauce. Also great with duck breasts.

Pancetta-Wrapped Pork Roast

Boneless pork loin roast rubbed with garlic, thyme and rosemary, wrapped with thin strips of pancetta and roasted, then drizzled with a white wine pan-drippings sauce.

Char Siu Pork Roast

This popular Chinese barbeque of Boston butt roast in a hoisin-soy sauce is cooked long and slow until tender and pulled apart into pieces and served over rice.

Pork Medallions in Mushroom Gravy

Thin medallions of pork tenderloin dusted with ground porcini mushrooms and fennel pollen, pan-seared, and served coated in a thick sauce of mushrooms, shallots, rosemary, flour, and chicken stock.

Stuffed Thick-cut Pork Chops with Spinach and Fontina

Bone-in pork rib chops stuffed with spinach, Fontina, ricotta, Parmesan cheese, bread crumbs, lemon, pine nuts, and nutmeg, seared in a pan and then baked in the oven.

Baby Back Ribs with Spicy Blackberry Barbecue Sauce

Baby back pork ribs rubbed with chili powder and garlic to bake, then glazed in a pureed barbecue sauce of blackberry, ketchup, honey, ginger, balsamic, and hot pepper sauce.

Panko-Crusted Mustard Pork Cutlets

Pork cutlets dredged first in a mustard coating and then a panko bread crumb and sage mixture and sautéed to a golden brown.

Other Meats

Lamb Chops with Yogurt-Mint Sauce

Pan-seared lamb chops topped with a cool yogurt, mint, lemon, and garlic sauce.

Lamb Shanks with Tomatoes and Fresh Herbs

Lamb shanks braised Osso Bucco-style in a tomato, white wine, chicken broth sauce with loads of herbs, lemon peel, onions, carrots, celery and pancetta., and topped with a fresh gremolata of lemon and parsley.

Lamb Spiral Loafs Stuffed with Mint and Feta

Ground lamb mixed with sautéed onions, garlic, seasonings, flattened, filled with mint and feta or your desired fillings, rolled up, baked until done, and served with a tomato and red wine sauce.

Rosemary Lamb Chops with Baby Greens and Balsamic Syrup

Lamb chops coated with rosemary and garlic, grilled, and served on a bed of sautéed baby chard, baby kale, and baby spinach, and drizzled with a balsamic vinegar reduction sauce.

Veal Piccata

Veal cutlets dredged in flour, pan-seared in olive oil and butter, and coated in a refreshing lemon, white wine, and caper sauce.

Osso Bucco (Braised Veal Shanks)

Veal shanks braised in a tomato, white wine, chicken broth sauce with herbs, citrus, onions, carrots, and celery, and topped with a fresh gremolata of parsley, garlic, and citrus.

Saltimbocca alla Romana

Veal cutlets layered with sage leaves and thinly-sliced prosciutto, dredged in flour, pan-seared and coated in a light white wine sauce.

Weiner Schnitzel

Veal cutlets breaded and crispy fried, and served with a wedge of lemon in the traditional way.

Calf's Liver with Bacon and Onions

Calf's liver dredged in flour, pan-seared, and topped with caramelized onions, thick-cut bacon, and red wine sauce.

Duck Breasts with Orange Chipotle Sauce

Pan-seared Muscovy duck breasts, sliced, and served with a smoky orange, maple and chipotle chile sauce.

Duck with Port-Cherry Sauce

Pan-seared Muscovy duck breasts, sliced, and served with a rich port wine and cherry sauce.

Seafood

Nobu's Den Miso Fish

This is a fantastic recipe from the great Japanese chef, Nobu Matsuhisa. Your choice of either sea bass, cod or salmon filets in a sweet white miso marinade, left in your refrigerator to marinate for 2-3 days and for you to broil quickly in your oven.

Seared Tuna with Oriental Citrus Sauce

Tuna steaks coated in sesame seeds and seared to your preferred doneness, then served with a sauce of citrus juices, soy sauce and other Asian flavors.

Maple-Glazed Roasted Salmon

Salmon fillets marinated in a maple-ginger marinade and then roasted with shallots until caramelized and flaky.

Roasted Cod and Tomatoes with Basil and White Wine

Cod filets roasted with tomatoes, basil, garlic, and white wine.

Snapper on Angel Hair with Citrus Cream

Red snapper filets, dredged in flour, pan-seared, and served on a bed of angel hair pasta with a sauce of citrus juices, cream, clam juice, white wine, sun-dried tomatoes and seasonings.

Coconut Shrimp

Large shrimp coated in egg and dipped in a crispy Panko breadcrumb and coconut mixture, fried until golden, and served with Asian Peanut Sauce.

Grilled Salmon with Lemon-Dill Yogurt Sauce

Grilled salmon topped with a refreshing lemon and dill yogurt sauce.

Shrimp Fra Diavolo

“Fra Diavolo” means “Brother Devil” in Italian, which is explained when you bite into this dish of shrimp in a spicy tomato and white wine sauce. Fiery, but refreshing!

Pasta

Baked Ziti with Spinach and Tomatoes

Ziti pasta tossed with turkey Italian sausage and baby spinach in a tomato and pesto sauce with mozzarella cheese, poured into a pan, topped with more mozzarella and Parmesan cheeses and baked until golden.

Jambalaya Pasta

Shrimp and Andouille sausage sautéed with onions, bell peppers, and tomatoes and served over pasta with a spicy Cajun cream sauce.

Rigatoni with Steak Sauce

Pan-seared filet mignon cut into bite-sized pieces and tossed with rigatoni pasta and a red wine marinara sauce and topped with Parmesan cheese.

Fusilli with Wild Mushroom Cream Sauce

Fusilli pasta topped with a cream sauce with wild mushrooms, onions, garlic, herbs, and Parmesan cheese.

Kalamata Pasta with Tuna

A super refreshing and chunky tomato sauce with slivers of Kalamata olives, capers, Albacore tuna, lemon, basil and baby spinach over pasta and sprinkled with feta cheese and toasted pine nuts.

Wild Mushroom and Veal Cannelloni

Pasta sheets filled with sautéed wild mushrooms, leeks, ground veal or turkey, ricotta and Parmesan cheeses, covered in a béchamel sauce and Parmesan, and baked until lightly golden.

Soups

Gazpacho

A refreshing soup with fresh summer tomatoes, cucumber, bell peppers, shallots, garlic, red wine vinegar, olive oil, and seasonings pureed into a smooth cold soup that should be eaten within a few days. This soup can not be frozen.

Chef Riley's Potato and Corn Chowder

A milk and chicken stock based soup with potatoes, corn, celery, onion, basil, scallions, and little chunks of crispy bacon for a great smoky flavor.

Barley and Lentil Soup with Swiss Chard

A super, healthy soup of lentil and barley, onions, carrots, tomatoes and Swiss chard cooked into a broth with a hint of cumin and dill.

Cod Chowder with Saffron and Fingerling Potatoes

Cod chowder with a white wine, cream and clam juice broth, flavored with bacon, saffron, thyme and leeks with delicate, buttery fingerling potato rounds.

Dtom Yam Gung (Hot and Sour Prawn Soup)

This Thai soup is deliciously refreshing with shrimp cooked into a broth of lemongrass, kaffir lime leaves, bird's eye chili peppers, fish sauce and cilantro.

Mom Riley's Pinto Beans with Cornbread and Potato Hash

Simple down home cooking with the chef's mother's pinto beans lightly flavored with onions, and served with the traditional cornbread and fried potato, carrot, and onion hash, for a complete meal.

Wild Mushroom and Barley Soup

A variety of wild mushrooms cooked into a stew with barley, onions, celery, carrots, herbs and baby spinach.