

LIFE OF RILEY



Personal Chef Service



Menu for 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 and Corn Chowder with Basil

A creamy milk and chicken stock chowder with chicken, bacon, corn, potatoes, onions, celery, green onions, basil, and seasonings.

Thai Red Curry Chicken

Chunks of chicken breast with bell peppers, carrots, broccoli, fish sauce, ginger, and garlic in a Thai red curry coconut milk sauce, sprinkled with basil, and served over jasmine rice.

Jerked Chicken

Chicken thighs 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.

Chicken Sate with Peanut Sauce

Strips of chicken breast marinated in soy sauce, lite coconut milk, fish sauce, brown sugar, lime, ginger, garlic, and shallot, grilled, and served with an Asian peanut sauce.

Basque-Style Chicken with Peppers

Bone-in chicken breasts or thighs braised in tomato, white wine, and chicken stock with bell peppers, garlic, ham, paprika, herbs and other seasonings.

Gai Pad Bai Gaprow (Chicken Stir-Fry with Basil)

A Thai dish of thinly-sliced chicken breast stir-fried with garlic, chiles, basil leaves, and an Asian soy and fish sauce with lime, served over jasmine rice.

Chicken with Roasted Poblanos and Salsa Verde

Pan-seared chicken thighs cooked into a green tomatillo, onion, and cilantro sauce with cream and roasted mild Poblano peppers.

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.

Arroz Con Pollo

Chicken thighs cooked into a Cuban rice pilaf with onion, bell peppers, garlic, ham, tomatoes, peas, green olives and seasonings.

Healthy Chicken Mole

Chunks of chicken breasts cooked into a Mexican chiles, chocolate, and spice sauce with slivered almonds and raisins.

Vegetable and Chicken Curry

A Cambodian curry with chunks of chicken, sweet potato, bell pepper, carrots, onion, and green beans cooked into a coconut milk curry sauce seasoned with lemongrass, garlic, chili peppers, turmeric, fish sauce, peanut butter and peanuts and served over rice.

Turkey

Turkey Florentine Stuffed Cabbage

Green cabbage leaves stuffed with a filling of ground turkey, spinach, onion, Parmesan, mozzarella, herbs, and baked coated in marinara.

Turkey Pastitsio

Ground turkey and diced eggplant cooked into a Greek tomato sauce scented with cinnamon and oregano, topped with penne pasta coated with a delicious feta cheese sauce and baked until fluffy.

Turkey Osso Buco

Whole turkey legs braised in a diced tomato and white wine sauce with onions, carrots, celery, and garlic, and served with a fresh gremolata of parsley, garlic and lemon peel.

Turkey Chipotle Meatballs

Baked meatballs made from ground turkey, bacon, breadcrumbs, eggs, and herbs, in a smoky and spicy chipotle tomato sauce. Can also be done with ground beef or pork.

Beef

Filet Mignon Tips with Tequila Lime Cream Sauce

Pan-seared cubes of filet mignon served on a bed of penne pasta drenched in a delicious tequila, lime, cilantro, garlic and cream sauce with thin slices of red and yellow bell peppers and red onions.

Beef and Barley Soup

Tender chunks of beef cooked into a warming soup with wild mushrooms, barley, onions, celery, carrots, and herbs.

New York Strip with Red Wine Butter

New York strip steaks seared in a cast-iron skillet and served with a pat of complex butter of reduced red wine, parsley and shallots.

Coconut Beef Stir-Fry

Thinly-sliced beef strips stir-fried with lemongrass, galangal, red chilies, and cilantro in a coconut cream, fish sauce, and lime sauce with basil leaves.

Red Chile Steak with Beans

Tender cubes of seared steak cooked gently into a red chile (enchilada-type) sauce with sliced onions, diced tomatoes, and pinto beans.

Beef and Guinness Stew

Chunks of mushrooms and beef chuck eye braised with onions, garlic and Guinness stout beer in a thick stew.

Tamale Pie

Southwestern-seasoned ground beef, tomato, onion, bell pepper mixture sandwiched between layers of a cornbread crust and baked.

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 on a bed of sautéed spinach with garlic and lemon.

Filet Mignon with Red Wine Mushrooms

Beef tenderloin filets seared to desired doneness and topped with a red wine and beef stock reduction sauce with cremini mushrooms, shallots, thyme, and butter

Baked Corned Beef with Apricot Glaze

Corned beef brisket rubbed with spice, glazed with apricot preserves and spicy brown mustard, and baked until tender and juicy.

Pork

Pork Spareribs in Red Wine Marinara

Pieces of pork spareribs braised in a red wine-tomato sauce with onion, carrots, celery, and rosemary.

Côte de Porc à la Charcutière

A classic French dish of pan-seared pork chops drizzled with a white wine pan sauce with Dijon mustard and chopped cornichons.

Pork Loin Porchetta

Pork loin filled with sautéed fennel, onion, ground pork, rosemary, garlic, bread crumbs and eggs, rolled up and roasted in the oven on a bed of red onions and serve sliced into spirals with a squeeze of lemon juice.

Pork Scaloppini Perugina

Pork medallions dredged in flour and pan-seared with a white wine sauce with prosciutto, garlic, capers, lemon zest, and sage.

Roast Pork Loin Stuffed with Rosemary, Bacon, and Onions

Roasted pork loin stuffed with rosemary, bacon, onions, garlic, and bread cubes.

Other Meats

Sonoran-Braised Lamb Shoulder Chops

Lamb shoulder chops marinated in beer and Southwestern spices, then braised in the oven with smoky chipotles, fire-roasted tomatoes, onions, garlic, and more beer until tender, and served with lightly-sautéed cabbage, sour cream, and tortillas for a complete meal.

Moroccan Lamb Leg Tagine

Pieces of lamb leg braised in a stew with tomatoes, carrots, onions, dried apricots, raisins, spices, and stock, and served with couscous.

Grilled Lamb Chops with Tahini Remoulade

Grilled lamb chops served with a French-Middle Eastern fusion sauce of yogurt, tahini, lemon, minced cornichons, capers, dill, pepperoncini and garlic.

Rack of Lamb with Red Wine Sauce

Rack of lamb with an herb, Dijon mustard, and breadcrumb crust, roasted and sliced into chops and served with a red wine pan sauce.

Lamb Shanks with Tomatoes and Fresh Herbs

Braised lamb shanks cooked Osso Buco-style in the oven in a tomato, white wine, chicken broth sauce with pancetta, carrots, celery, onions, garlic, and herbs, and topped with a fresh gremolata of lemon and parsley.

Veal Marsala

Veal cutlets dredged in flour, pan-seared, and cooked into a Marsala wine sauce with wild mushrooms, shallots, garlic, parsley, and thyme.

Veal Chops with Roquefort Butter

Grilled veal chops served with pats of a complex butter with Roquefort cheese and chives.

Jaeger Schnitzel

Veal cutlets dredged in flour, pan-seared, and served with a mushroom sauce with white wine, cream, whole grain mustard, onion, garlic, herbs, and beef stock.

Stuffed Veal Rolls

Veal cutlets stuffed with mushroom, pine nuts, sautéed red onion, Parmesan cheese, garlic, herbs, and egg, rolled up and baked in a mushroom-white wine tomato sauce.

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

Calf's liver dredged in flour, sautéed in a pan, and simmered in a tomato, white wine, and balsamic vinegar sauce with pancetta and wild mushrooms.

Seafood

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.

Red Snapper with Tomato Sauce, Olives and Onions

Tuscan-style red snapper filets simmered in a white wine and tomato sauce with black olives, onions parsley, and crushed red pepper.

Scallops Provençal

Lightly-floured sea scallops seared in a hot pan with a buttery white wine and herb sauce and finished with a squeeze of lemon.

Salmon Chambord

Pan-seared salmon filets with a classic red wine sauce with roasted shiitake mushrooms.

Mahi Mahi with Black-Eyed Pea Succotash

Pan-seared, paprika-rubbed mahi mahi served over a summery succotash of fresh corn, grilled red onion, tomatoes, black-eyed peas, shallots, herbs and dressed with a sherry vinaigrette.

Salmon with Soy-Maple Glaze

Salmon filets marinated in maple syrup, soy sauce, sesame oil, garlic, and ginger, then grilled and glazed with the soy-maple reduction.

Scallops with Asparagus

Pan-seared sea scallops served with sautéed asparagus in a white wine, shallot, and butter sauce.

Bouillabaisse

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

Crawfish Etouffee

Crawfish tails (when available - shrimp would be used as a substitute) cooked into a brown tomato gravy with onion, celery, bell pepper, garlic, green onions and seasonings and served over white rice.

Fish Chermoula (Fish with Moroccan Seasoning)

A Moroccan dish of red snapper filets topped with Chermoula, an herb and spice mixture of parsley, cilantro, lemon, saffron, onion, garlic, and loads of spices and baked in the oven.

Pasta

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.

Penne with Sausage, Greens, and Mustard

Penne pasta cooked into a white wine-grainy mustard cream sauce with sautéed baby greens and Italian sausage, crushed red pepper, and basil.

Pasta with Cauliflower

Small pieces of cauliflower cooked into a sauce with tomatoes, saffron, anchovies, garlic, crushed red pepper, and small ditalini pasta, and garnished with parsley and toasted bread crumbs.

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.

Fusilli with Sausage

Spiral pasta tossed with an Italian sausage sauce with tomato, white wine, milk, herbs, and garlic, 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.