

LIFE OF RILEY



Personal Chef Service



2008 Menu

Chef Stephanie Riley

Chicken

Peruvian Grilled Chicken with Green Sauce

Chicken thighs or breasts marinated in a mixture of lime juice, soy sauce, garlic, cumin, paprika and oregano, grilled to tender perfection, and served with a creamy green sauce of cilantro, jalapeno, mayo, sour cream, garlic, and lime.

Cashew Chicken

Diced chicken marinated in soy sauce, rice wine, and ginger, then stir-fried with sliced green onions, and cashews with a stir-fry sauce of soy sauce, sesame oil, sugar and cornstarch, and served over rice.

Kashmiri Chicken

Boneless, skinless chicken breasts simmered in a yogurt curry with sautéed onions, garlic, ginger, and loads of Indian spices, then finished with saffron, ground almonds and cilantro.

Italian Chicken and Artichoke Stew

Pieces of chicken thighs and Italian turkey sausage cooked into a tomato and white wine stew with artichokes, onions, mushrooms, garlic, and seasonings.

Chicken with Brie, Apricot Preserves, and Almonds

Pan-seared chicken breasts topped with brie cheese, apricot preserves, and sliced almonds and baked in the oven.

Minestrone with Chicken Meatballs

Ground chicken meatballs cooked into an Italian soup with kale, cannellini beans, tomatoes, onion, carrot, celery, garlic, and basil, and finished with Parmesan cheese.

Chicken Tikka

Chunks of chicken thighs or breasts marinated in yogurt seasoned with garlic, ginger, and loads of Indian spices, then broiled and served with a fresh sauce of yogurt, cilantro, mint, jalapeno, garlic, cumin and lemon juice.

Chicken with Sugar Snap Peas and Spring Herbs

Chicken breast cutlets with sugar snap peas and artichoke hearts in a sauce of chicken stock, Dijon mustard, champagne vinegar, chives, and tarragon.

Greek Chicken with Capers and Israeli Couscous

Diced chicken sautéed with red bell peppers, garlic, and scallions in an herb, caper, lemon, and olive oil sauce, served with pearl couscous tossed with the herb, caper, lemon sauce, and baby spinach, and topped with feta cheese. This is a complete meal with no additional sides.

Chicken Chasseur

Pan-seared chicken breasts in a French hunter's-style preparation with a sauce of mushrooms, shallots, garlic, tarragon, tomato, and white wine.

Turkey

Turkey Cutlets with Prosciutto and Caper Sauce

Turkey cutlets stuffed with prosciutto, breaded with Panko breadcrumbs, and pan-fried, then served with a sauce of chopped capers, garlic, olive oil and red wine vinegar.

Jewels Jasmine Turkey Burgers

Burgers of ground turkey, jasmine rice, Panko breadcrumbs, scallions, eggs, chile pepper, and other Asian flavors, grilled, and served on a burger bun with homemade wasabi mayo, and cucumber and red onion relish.

White Turkey Chili

A white chili of ground turkey, cannellini beans, chickpeas, pearl barley, mild green chiles, red bell pepper, onions, garlic, chicken stock, herbs and spices, and finished with a sprinkling of cheddar cheese, scallions, and sour cream.

Turkey-Date Meatballs with Lentils and Yogurt Sauce

Meatballs of ground turkey, chopped dates, breadcrumbs, eggs, and sesame seeds, baked in the oven and served with French green lentils cooked with garlic, thyme, cinnamon and tossed with olive oil and a splash of sherry vinegar, and a yogurt sauce with lemon and mint. This is a complete meal with no additional sides.

Beef

Miso-Marinated Skirt Steak

Skirt steak marinated in a pureed mixture of miso, sake, green onions, brown sugar, rice wine vinegar, and garlic, then broiled and served with a marinade reduction sauce.

Filet Mignon with Salsa Verde

Pan-seared filet mignon steaks served with a cool, refreshing, Italian herb sauce of parsley, mint, capers, Dijon, garlic, anchovies, vinegar, and olive oil.

Spanish Meatballs in Almond Sauce

A Catalan Spanish dish with meatballs of ground beef, pork, breadcrumbs, onion, garlic, parsley, egg, cinnamon and paprika cooked into a sauce of white wine and chicken stock finished with a picada of ground almonds, garlic, saffron, parsley, and paprika.

Adobo Flat Iron Steak with Summer Corn-and-Tomato Relish

Flat iron steak marinated in chipotles, sherry vinegar, brown sugar, garlic, thyme, and spices, then grilled, sliced and served with Corn-and-Tomato Relish - fresh corn, tomatoes, roasted red bell pepper in a sherry vinaigrette.

Beef Sukiyaki with Noodles

Thinly sliced sirloin stir-fried with shiitake mushrooms, Napa cabbage, onion, and cellophane noodles, with a Japanese stir-fry sauce of soy sauce, mirin, sake, sugar, and sprinkled with green onions.

Filet Mignon with Cranberry Port Sauce and Gorgonzola Cheese

Pan-seared filet mignon with a pan sauce of ruby Port, dried cranberries, beef stock, rosemary, shallots, garlic, and butter, sprinkled with Gorgonzola cheese.

Beef Chili with Masa Harina

Ground beef, kidney beans, and pinto beans simmered with onions, garlic, jalapeno, chili spices, lager-style beer, beef stock, crushed tomatoes, and masa harina (corn flour).

Yam Neua (Thai Grilled Beef Salad)

Filet mignon grilled and sliced thinly, then tossed with shallots, scallions, cilantro, mint, and a cool sauce of lime juice, fish sauce, and sugar, served over salad greens or jasmine rice.

Herbed Rib Roast

Tender and juicy bone-in standing beef rib roast coated in a rub of chopped rosemary, thyme, and garlic, and roasted to your desired doneness in the oven, then sliced into individual portions.

Glazed Japanese Beef-and-Scallion Rolls

Very thinly sliced filet mignon rolled up with scallions and asparagus spears inside, marinated in a miso, mirin, sugar, ginger and soy sauce mixture, then broiled in the oven.

Pork

Apple-Brie Stuffed Pork Tenderloin with Cider Sauce

Pork tenderloin stuffed with brown-butter apples, shallots, thyme and brie cheese, rolled up, rubbed with thyme, and pan-roasted, then served with an apple cider-chicken stock pan-reduction sauce.

Mahogany Asian-Glazed Ribs

Baby back ribs marinated in an Asian-flavored glaze of hoisin sauce, plum sauce, soy sauce, cider vinegar, sherry, honey, green onions, and garlic, and then roasted slowly in the oven until tender.

Herbed Pork Tenderloin with White Bean Puree

Pork tenderloin rubbed with rosemary, thyme, garlic, and fennel pollen, pan-roasted, and served over pureed cannellini beans seasoned with rosemary, garlic, crushed red pepper, white wine and olive oil.

Spicy Pinto Beans with Chorizo

Fresh, spicy Mexican chorizo sausage crumbled and browned with onions, garlic, cumin, and chipotle chili powder, then cooked together with pinto beans for a hearty and spicy stew.

Sausage, Ribs, and Beans

An Italian ragu of pork spareribs, Italian sausages, cannellini beans, tomatoes, red wine, onion, carrot, and fresh chopped herbs.

Pork Tenderloin with Balsamic Fig Sauce

Herb-roasted pork tenderloin served with a pan sauce of dried figs, balsamic vinegar, chicken stock, honey, shallots, and chopped thyme.

Pork Medallions in Mushroom and Sour Cream Sauce

Pork tenderloin medallions coated in a creamy sauce of cremini mushrooms, shallots, sherry, chicken stock, sour cream, thyme, and parsley.

White Bean Soup with Andouille Sausage and Collard Greens

Cubes of spicy Andouille sausage cooked into a soup with navy beans, onions, garlic, a splash of vinegar and collard greens for some great southern flavors.

Other Meats

Rack of Lamb Stuffed with Swiss Chard

Racks of lamb with a slit through the meat and stuffed with a sautéed mix of chopped Swiss chard, onions, raisins, and toasted pine nuts, then tied up and the rack is coated with an herb mustard, then roasted and sliced into double chops.

Lamb Ragù with Tomatoes and Pesto

Lamb stew meat braised with tomatoes, red wine, basil pesto, chicken stock, carrots, onions, and garlic.

Dukkah-Crusted Lamb Chops

Pan-seared lamb rib chops dipped in a mixture of ground pistachios, sesame seeds, coriander, and cumin, then drizzle with pomegranate molasses and honey.

Lamb Korma

Indian lamb stew with onions, garlic, ginger, and spices, finished with some plain yogurt, ground almonds, and lemon juice, and served over basmati rice.

Grilled Lamb Chops with Mint Chimichurri

Grilled lamb rib chops served with a cool, herb sauce of mint, jalapeno, shallot, garlic, red wine vinegar and olive oil.

Kashmiri Lamb Meatballs in Creamy Spinach Sauce

Meatballs of ground lamb, ginger, cilantro, garlic, onion, garam masala, and coriander, cooked into a tomato sauce with spinach, onions, garlic, ginger, and Indian spices, and finished with yogurt.

Veal Scaloppini with Mushrooms and Peppers

Veal cutlets dusted lightly with flour and pan-seared, then cooked into a sauce of sliced sautéed red bell peppers, mushrooms, prosciutto, white wine, and parsley.

Caramelized Veal Chops with Balsamic Syrup

Veal rib chops sprinkled lightly with sugar and caramelized in a hot pan, then served with a balsamic reduction-pan sauce of balsamic vinegar, soy sauce, and orange juice.

Veal Paprika

Veal cutlets browned in a pan with caramelized sliced onions in a sauce of paprika, chicken stock and sour cream.

Oxtail Stew

Oxtails braised with lager beer, beef stock, tomato paste, onions, carrots, parsnips, and herbs.

Seafood

Provence-Style Fish Stew

A Provençal stew with cod, fish stock, tomatoes, red wine, fennel, onions, carrots, garlic, anchovies, orange zest, saffron, and sprinkled with parsley.

Cedar-Wrapped Salmon with Balsamic Mushrooms and Peppers

Salmon filets topped with a sautéed mixture of mushrooms, sliced bell peppers, chives and balsamic vinegar, wrapped in a thin piece of cedar paper to infuse a great cedar flavor into the fish, and baked in the oven.

Grilled Shrimp with Salsa Verde

Grilled shrimp served with a cool, Italian herb sauce pureed parsley, mint, capers, Dijon, anchovies, breadcrumbs, red wine vinegar, and olive oil.

Scallops in Saffron and White Wine Sauce

Pan-seared sea scallops in a sauce of white wine, fish stock, saffron, onions, lemon juice, and butter.

Crab and Corn Chowder

Lump crab meat and fresh corn off the cob cooked into a summery soup with onions, red bell pepper, celery, potatoes, Old Bay seasoning, chicken stock, and milk.

Grilled Tuna with Smoked-Almond Romesco Sauce

Grilled tuna steaks served with a pureed Spanish sauce of tomatoes, roasted red peppers, smoked almonds, bread, garlic, smoked paprika, sherry vinegar and olive oil.

Hunan Shrimp

Shrimp stir-fried with ginger, sliced onions, bell peppers, and asparagus in a flavor-packed Chinese sauce of chicken stock, soy sauce, black bean sauce, chili-garlic sauce, and thickened with corn starch.

Boursin and Crab-Stuffed Rockfish

Lump crab meat and herb-and-garlic Boursin cheese stuffed into filets of rockfish, and served with a lemon butter sauce with herbs.

Seared Scallops with Bacon-Braised Chard

Pan-seared sea scallops served on a bed of sautéed rainbow chard, bacon, onion, garlic, and tomato.

Salmon with Lentils and Mustard-Herb Butter

Pan-roasted salmon topped with a pat of compound butter flavored with tarragon, chives, grainy mustard, and lemon, and served with French green lentils cooked with leeks and carrots in a little more of the compound butter. This is a complete meal with no additional sides.

Pasta

Lamb and Eggplant Ragu

Ground lamb cooked into a thick and chunky tomato ragu with diced eggplant, red wine, onion, garlic, and seasonings, and served over penne pasta, sprinkled with Pecorino-Romano cheese.

Roasted Vegetable Lasagna

Roasted slices of zucchini, yellow squash, red and yellow bell peppers, carrots, and Portobello mushroom caps layered with lasagna noodles, marinara sauce, mozzarella cheese, and a ricotta and Parmesan cheese mixture, topped with mozzarella and baked in the oven until golden and bubbly.

Pesto Cavatappi with Parmesan-Crusted Chicken Tenders

Large spiral pastas coated in a basil pesto with a splash of cream with sautéed mushrooms and cherry tomato halves, and topped chicken tenders pan-fried with a Parmesan-Panko breading. This is a complete meal with no sides.

BLT Bow Ties

The BLT sandwich turned into a pasta dish with bow tie pasta, bacon, wilted arugula or spinach, and a sauce of diced tomatoes, basil, white wine, green onions, Parmesan cheese and crushed red pepper.

Capellini with Shrimp and Creamy Tomato Sauce

Large shrimp seasoned with garlic and oregano and cooked into a sauce of tomatoes, cream, and white wine, finished with a little lemon juice and served over angel-hair pasta.

Linguine with White Ragu

Ground veal (or ground turkey or pork), heavy cream, sweet onions, balsamic vinegar, oregano, thyme, crushed red pepper, pecorino cheese, and parsley, served with linguine pasta.

Angel Hair Pasta with Scallops and Arugula

Pan-seared sea scallops served over angel hair pasta tossed with wilted arugula, capers, pine nuts, shallots, chicken stock, thyme, and lemon.

Bow Tie Pasta with Arugula Pesto and Tomatoes

Bow tie pasta coated in a pesto sauce of pureed arugula, parsley, walnuts, garlic, pecorino romano cheese, and olive oil, and roasted cherry tomato halves.

Fregola with Diced Vegetables

Small pasta balls tossed with sautéed zucchini, carrots, shallots, garlic, tomato, scallions, golden raisins, toasted pine nuts, parsley and olive oil.

Tagliatelle with Veal Sauce

Finely diced veal shoulder braised with pancetta, shallots, garlic, carrot, celery, white wine, chicken stock, lemon, rosemary, thyme, and tomatoes, finished with a little cream, and tossed with tagliatelle pasta and Parmesan cheese.