

LIFE OF RILEY



Personal Chef Service



2009 Menu

Chef Stephanie Riley

Chicken

Chicken Saltimbocca in Pine Nut Parmesan Crust

Chicken breasts stuffed with prosciutto, a Fontina cheese slice, and a whole sage leaf, breaded in Panko bread crumbs, pine nuts, parmesan cheese, lemon zest, and chopped sage, then pan-fried until golden and crispy.

Mint-Cilantro Chicken

Chicken thighs cooked together with chopped cilantro, mint, sliced onions, ginger, garlic, turmeric, green chile peppers, and lemon juice, until tender and flavorful.

Barbecued Pulled Chicken Sandwiches

Bone-in chicken thighs or breasts rubbed with spices and baked in the oven, then torn into shreds, simmered in a homemade barbecue sauce, and served on Kaiser rolls.

Chicken Thighs with Pear and Leek Sauce

Seared, boneless, skinless chicken thighs braised in a sauce of sautéed leeks and pears, chicken stock, and currant jelly, and sprinkled with toasted walnuts.

Saag-Murgh (Indian Chicken with Spinach)

Cubes of chicken thighs or breast marinated in yogurt, garlic, ginger, mint, fenugreek, garam masala, paprika, red pepper flakes, and nutmeg, then braised with spinach, onions, and additional seasoned yogurt mixture and finished with a sprinkle of garam masala.

Grilled Chicken with Muhammara Sauce

Chicken breasts seasoned with cumin and sumac, grilled, and served with a Middle Eastern sauce of pureed roasted red bell peppers, walnuts, bread crumbs, olive oil, pomegranate molasses, and tomato paste.

Chicken Breasts Stuffed with Arugula and Fontina

Chicken breasts filled with Fontina cheese and arugula, rolled up and coated with herbed Panko bread crumbs and baked in the oven.

Jamaican Jerk Chicken Skewers

Cubes of chicken thigh or breast marinated in an intensely-flavored marinade of dark rum, lime juice, soy sauce, brown sugar, vinegar, green onions, garlic, chile peppers, thyme, allspice, cinnamon, nutmeg, cloves, and ginger, then threaded onto skewers along with pineapple cubes and red bell peppers, and broiled in the oven until tender and juicy.

Brie and Apple Chicken Breasts

Chicken breast stuffed with sautéed apples and brie cheese, dusted with flour and pan-roasted, and served with a cider and chicken stock pan reduction sauce.

Curried Mango Chicken

Pan-seared chicken thighs with diced mango, curry powder, chicken stock, and cilantro.

Chicken in Basque Sauce

Chicken thighs or breasts braised in a smoothly pureed Basque pipérade sauce of sautéed onions, red and yellow bell peppers, garlic, tomatoes, olive oil, and paprika with reduced brown sugar and sherry vinegar for a great punch of flavor.

White Bean and Chicken Soup

A Mexican-flavored soup of chicken thighs simmered in chicken stock with navy beans, onions, garlic, jalapeno, chili powder, cumin, oregano, and served with crumbled tortilla chips, sour cream, and Monterey Jack cheese.

Oven-Fried Chicken Fingers

Chicken tenders dredged in flour, egg, herb-Parmesan breadcrumbs, and baked in the oven.

Turkey

Apple and Turkey Sausage Pie

Pie crust filled with crumbled sweet Italian turkey sausage, sautéed apples, onions, and garlic, and a mixture of ricotta, feta cheese, and mozzarella cheeses with egg, then baked until golden.

Turkey Thighs in Barbecue Sauce

Turkey thighs braised in homemade barbecue sauce, shredded, and served on Kaiser rolls.

Chestnut and Cranberry-Stuffed Turkey Breast

Turkey breast filled with chestnuts, dried cranberries, bread cubes, celery, onion, sage, thyme, chicken stock, rolled up, rubbed with herbs, roasted in the oven, and cut into spiral pieces.

Turkey Italian Sausage Agrodolce

Turkey Italian sausages cooked slowly with a traditional Italian sweet and sour sauce of tomatoes, cabbage, red onions, pine nuts, raisins, red wine vinegar, sugar, and crushed red pepper.

Turkey and Zucchini Sloppy Joes

Ground turkey simmered with diced zucchini, tomato sauce, carrots, onions, garlic, chili powder, paprika, and oregano, then piled onto Kaiser rolls and topped with cheddar cheese.

Beef

Braised Red Wine Beef Short Ribs

Beef short ribs braised with red wine, beef stock, onions, carrots, celery, garlic, and herbs, until the short ribs are falling off the bones.

Roasted Poblano Meatloaf

Ground beef mixed with roasted mild Poblano peppers, sautéed onions, crushed corn flakes, Monterey jack cheese, cilantro, eggs and cumin, then formed into a loaf, baked and served with fire-roasted salsa and sour cream.

Smoked Paprika-Rubbed Rib EyeSteak with Valdeón Cheese

Rib eye steaks rubbed with smoky paprika, crushed garlic, oregano, cayenne pepper, and olive oil, then grilled in a grill pan and sprinkled with creamy Valdeón blue cheese.

Oven-Roasted Beef Brisket

A classic from the Perini Ranch Steakhouse in Texas, this beef brisket is rubbed with chili powder, garlic powder, onion powder, sugar, dry mustard, bay leaf, then roasted long and slowly in the oven with beef stock until tender, sliced and served with pan juices.

Steak Diane

New York strip steaks seared in a pan and served with a pan sauce of mushrooms, brandy, beef stock, Dijon mustard, and finished with a sprinkling of chives.

Cuban Beef Picadillo

A sort of Cuban Sloppy Joe, this has ground beef stewed together with onions, garlic, diced tomatoes, raisins, green olives, beef stock, red wine vinegar, chili powder, and allspice, then served over rice.

NY Strip Steak with Spicy Apple Caramel Sauce

NY strip steaks grilled and served with an Asian sauce of sugar and water reduced to a caramel state mixed with coconut milk, fish sauce, garlic, chile peppers, and reduced apple juice. Recommend serving them with Peanut Butter Mashed Potatoes for a complete meal.

Chuckwagon Stew

Cubes of beef chuck stewed together with mild green chiles, diced tomatoes, potatoes, corn, onions, garlic, and Southwestern spices.

Pork

Hawaiian-Style Baby Back Ribs

Pork baby back ribs marinated in an Hawaiian marinade of soy sauce, brown sugar, sesame oil, red chile flakes, garlic, and ginger, then roasted in the oven, basted with the marinade until glazed and tender.

Pork Tenderloin with Romesco Sauce

Pork tenderloin seasoned with paprika, pan-roasted, and served with a traditional Spanish Romesco sauce of pureed roasted red peppers, bread crumbs, almonds, sherry vinegar, garlic, paprika, and olive oil.

Asian-Spiced Pork Shoulder

Pork shoulder roast rubbed with a mixed of Chinese five-spice powder, garlic, and orange zest, then roasted nestled into a braising liquid of garlic, orange zest, soy sauce, brandy, scallions, sugar, five-spice powder, and water, roasted long and slowly until tender, then sliced and served with a reduction sauce made from the braising liquid.

Green Chile Pork Pozole

A Mexican stew of pork tenderloin cubes cooked together with onions, celery, garlic, hominy, tomatillos, mild green chiles, chicken stock, cilantro and spices.

Almond-Crusted Pork Tenderloin Fingers with Honey-Mustard Sauce

Thin strips of pork tenderloin coated in flour, egg, and a coating of Panko breadcrumbs, chopped almonds and garlic, then baked in the oven, and served with a dipping sauce of honey, Dijon mustard and soy sauce.

Puerto Rican Pork Pot Roast

Pork shoulder coated with oregano, thyme, bay leaves, garlic, orange zest and olive oil, then braised with dark spiced rum, orange juice, and beef stock until the meat is tender, then is cut into pieces and served with a pan gravy.

Other Meats

Lamb Chops with Muhammara Sauce

Lamb rib chops rubbed with cumin and pan-seared, then served with a classic Middle Eastern sauce of pureed roasted red bell peppers, walnuts, bread crumbs, olive oil, pomegranate molasses, and tomato paste.

Lamb Rogan Josh

An Indian lamb stew of cubed lamb shoulder, seared and stewed together with sliced onions, ginger, garlic, paprika, cardamom, other Indian spices, yogurt, and finished with garam masala.

Slow-Cooked Lamb Shanks and Beans

Lamb shanks dusted with flour and seared in a pan, then cooked slowly with cannellini beans, onions, carrots, celery, diced tomatoes, white wine, lemon, chicken stock, and herbs.

Veal Chops Stuffed with Prosciutto and Fontina

Veal chops stuffed with a thin slice of prosciutto, Fontina cheese, and a sage leaf, seared in a pan, then served with a light sauce of reduced chicken stock, lemon juice, garlic, and capers.

Veal Paillards with Chasseur Sauce

Thin veal cutlets, lightly browned and served with a French hunter's sauce of sautéed mushrooms, shallots, white wine, brandy, chicken stock, tarragon, and butter.

Veal Chops with Tomato Vinaigrette

Pan-seared veal rib chops served with a vinaigrette of pureed, roasted tomatoes, red wine vinegar, olive oil, and tarragon.

Braised Veal Chops with Honey and Red Grapes

Pan-seared veal rib chops with a pan-reduction sauce of red grapes, honey, white wine, chicken stock, sage, cloves, and bay leaves.

Calves Liver with Spanish Chorizo and Balsamic Caramelized Onions

Calves liver seared in a pan, and then served with sautéed onions, garlic, diced Spanish chorizo sausage, balsamic vinegar, Dijon mustard, and thyme.

Seafood

Frogmore Stew

A favorite low-country boil of whole baby potatoes, onions, celery, garlic, corn-on-the-cob quarters, chunks of kielbasa sausage, and peel-and-eat-shrimp, boiled in water seasoned with Old Bay seasoning. This is a complete meal with no additional sides.

Fish Piccata

Your favorite white fish dredged in flour and seared in a pan, then cooked into a refreshing piccata sauce with white wine, lemon juice, chicken stock, capers, butter, and parsley.

Red Snapper with Onion T'faya

Sliced onions cooked slowly with Moroccan spices (saffron, ginger, turmeric, allspice, nutmeg, cinnamon) and raisins until caramelized, then braised with red snapper and a little fish stock.

Shrimp Saganaki

A Greek-flavored dish of shrimp braised in white wine with sautéed fennel, scallions, and green chile pepper, then tossed with feta cheese and lemon juice.

Salmon Cakes

Diced salmon mixed with breadcrumbs, sautéed onions, fennel, and celery, mayonnaise, lemon, cayenne, chives and parsley, then formed into patties, coated with breadcrumbs and pan-fried until golden, and served with a lemon, yogurt, and mayo sauce with chives.

Mahi Mahi with Chipotle Sauce

Mahi mahi filets marinated lightly in lime juice, paprika, and olive oil, then grilled and served with a pureed sauce of chipotle chiles, roasted garlic, roasted red bell peppers, mayonnaise, sour cream, lime juice, and olive oil.

Greek Stuffed Flounder

Tender flounder stuffed with spinach, feta, and pine nuts with a light white wine, lemon and parsley sauce.

Ginger-Poached Salmon with White Wine Sauce

Salmon steaks poached in a ginger-infused fish stock, then serve with a white wine and fish stock reduction sauce with a little butter, shallots, ginger, lemon zest and basil.

Spring Niçoise Salad

Grilled tuna steaks, hard-boiled eggs, sliced radishes, mixed baby greens, steamed asparagus, baby potatoes, and fried capers tossed together with a chive vinaigrette. This is a fresh entrée and can not be frozen – to be eaten within 3-4 days.

Sautéed Scallops with Orange, Fennel and Ginger

Pan-seared sea scallops with sliced fennel bulb braised in fish stock, white wine, shallots, orange zest and ginger.

Pasta

Spinach Canneloni

Sheets of fresh pasta dough filled with a mixture of sautéed spinach and shallots, ricotta and Parmesan cheeses, garlic, and herbs, rolled up into tubes, covered in marinara sauce, and topped with Parmesan and mozzarella cheeses to bake.

Crab Mac and Cheese with Roasted Red Pepper Sauce

Lump crabmeat mixed with macaroni, cheddar and Monterey Jack cheeses, and a pureed sauce of roasted red bell peppers, sautéed onions, garlic, Old Bay seasoning, and chicken stock, piled into a casserole dish, topped with Parmesan cheese and breadcrumbs and baked in the oven until browned.

Spaghetti with Mushroom Bolognese

A meat-like sauce with finely chopped cremini mushrooms braised together with crushed tomatoes, white wine, milk, onions, carrots, celery, garlic, basil, and oregano, then served over spaghetti noodles with a sprinkle of Parmesan.

Artichoke and Leek Lasagna

A white lasagna with layers of sautéed leeks and artichoke hearts, lasagna noodles, a ricotta and Parmesan cheese mixture, and a milk-based Béchamel sauce, then topped with mozzarella cheese and baked until bubbly and golden.

Ditalini with Pesto, Beans, and Spinach

Small tubular pastas tossed with basil pesto, cannellini beans, and wilted baby spinach with crushed red pepper.