



2011 Menu

Chef Stephanie Riley

Chicken

Southwestern Lime Chicken Lettuce Wraps

Ground chicken sautéed with red bell peppers, zucchini, onions, garlic, lime juice, soy sauce, oregano, chili powder, rosemary, and honey, and served in butter lettuce leaves.

Baked Chicken Kiev

Boneless chicken breasts pounded thin and filled with a nugget of butter seasoned with dill and lemon juice, rolled up and breaded with seasoned Panko breadcrumbs then baked in the oven.

Moroccan Grilled Chicken with Tahini Yogurt Sauce

A Moroccan-inspired dish of chicken breasts marinated in a charmoula of smoked paprika, cumin, garlic, red wine vinegar, cilantro, lemon, and olive oil, grilled, and served with a cool sauce of Greek yogurt, tahini, garlic and mint.

Chicken Breasts with Artichoke-Olive Sauce

Pan-seared boneless, skinless chicken breasts topped with a sauce of artichoke hearts, Niçoise olives, feta cheese, lemon juice, fresh oregano, parsley, garlic, and olive oil.

Grilled Chipotle-Orange Chicken

Boneless chicken breasts marinated in orange juice, balsamic vinegar, chipotle chiles in adobo, garlic, oregano and olive oil and grilled.

Country Captain

Chicken thighs braised in a classic, low-country, southern dish of tomatoes, green bell pepper, celery, onions, curry powder, and currants.

Chicken and Broccoli Pockets

Poached, diced chicken mixed together with broccoli florets, red bell pepper, onion, garlic, cheddar cheese, mayo, dill, and slivered almonds, stuffed into discs of pie dough, folded over into pockets and baked in the oven.

Mustard-Baked Chicken with a Pretzel Crust

Chicken breasts coated with a dressing of whole grain mustard, Dijon mustard, red wine vinegar, and canola oil, then dredged in crushed pretzels, baked in the oven until crispy and served with some of the mustard dressing.

Spring Chicken Bundles

Chicken breasts marinated in lemon juice, orange juice, garlic, tarragon, and olive oil, filled with asparagus and julienned carrots, rolled up, pan-roasted and served with a light sauce of white wine and chicken stock.

Chicken with Asparagus and Tomatoes

Cubes of chicken sautéed with cherry tomatoes, asparagus, basil and garlic in a light sauce of lemon juice, white wine, and chicken stock.

Turkey

Ground Turkey Laap in Lettuce Wraps

A popular Laos dish of ground turkey sautéed and flavored with lime juice, Asian fish sauce, minced lemongrass, scallions, cilantro and mint and served in butter lettuce cups.

Lemon-Rosemary Turkey Meatballs

Meatballs of ground turkey, breadcrumbs, rosemary, lemon zest, onion, garlic, and Parmesan cheese, browned and cooked into a velvety sauce of white wine, chicken stock, lemon juice, rosemary, and finished with a little butter.

Pecan-Crusted Turkey Fingers with Apple Chutney

Slices of turkey tenderloin coated in a seasoned mixture of fresh breadcrumbs and chopped pecans, then baked in the oven, and served with a chutney of green apples, ginger, garlic, golden raisins, mustard seeds, crushed red pepper, apple cider vinegar, sugar, and lemon juice.

Honey-Mustard Turkey Burgers

Ground turkey breast mixed with a coarse-grain mustard and honey mixture and chives, formed into burgers and grilled, then served with more of the honey-mustard mixture on hamburger buns, with lettuce and tomato.

Beef

Carne Asada Fajitas

Skirt steak marinated in lime juice, garlic, cilantro, jalapenos, olive oil, honey, cumin, coriander, and oregano, grilled, sliced, and served with sautéed onion and bell peppers, fire-roasted salsa, sour cream, and flour or corn tortillas.

Korean Beef Tri-Tip and Shiitake Skewers

Chunks of beef tri-tip marinated in soy sauce, sherry, sesame oil, green onions, grated pear, ginger, garlic, sugar, sesame seeds, and red pepper flakes, threaded onto bamboo skewers with whole shiitake mushrooms and red bell pepper chunks, and either broiled in the oven or left for you to grill.

Chipotle Beef Stew

Chunks of chuck roast stewed slowly together with smoky chipotle peppers (can go light for milder tastes) in adobo sauce, tomatoes, beef stock, flour, onions, poblano peppers, corn, garlic, balsamic vinegar, oregano, cumin, and cilantro.

Spinach Salad with Steak and Blueberries

Grilled and sliced NY strip steak on a cool salad of baby spinach, blueberries, toasted walnuts, feta cheese with a Blueberry Walnut Vinaigrette. This is a fresh service item, which can not be frozen and must be eaten within 3-4 days.

Flat-Iron Steak with Paprika Butter

Grilled flat-iron steaks, sliced and drizzled with a butter sauce with sliced garlic, smoked paprika, and lemon juice.

Japanese-Inspired Beef Stew

Chunks of chuck roast stewed slowly together with mushrooms, daikon radish, carrots, onions, garlic, ginger, mirin, soy sauce, beef stock, and star anise.

Blue Cheese Burger Kabobs

Meatballs of lean ground beef, crumbled blue cheese, garlic, parsley, red wine, and Worcestershire sauce threaded onto bamboo skewers with whole cremini mushrooms, red onion wedges, and cherry tomatoes, and either broiled or left for you to grill.

Pork

Herbed Pork Involтини with Pecorino

Long, thin slices of pork tenderloin topped with thinly-sliced pancetta and a mixture of breadcrumbs, pecorino cheese, parsley, sage, thyme and egg, rolled up and seared in a pan and served with a white wine and chicken stock sauce.

Thai Ground Pork Lettuce Wraps

Ground pork sautéed with shallots, garlic, and jalapenos, tossed with cilantro, mint, basil, chopped peanuts, and a dressing of lime juice, fish sauce, brown sugar, and Sriracha, and served in butter lettuce leaves.

Ragout of Pork and Dried Plums

Chunks of pork shoulder stewed with port, dried plums, beef stock, shallots, ginger, brown sugar, red wine vinegar, and thyme.

Fresh Chorizo and Potato Tacos

Ground pork sautéed with chunks of potatoes, garlic, paprika, chipotle pepper, coriander, oregano, and cider vinegar, then served in corn tortillas with fire-roasted salsa and sour cream.

Pulled Pork Italiano

Pork shoulder coated in rosemary, thyme, parsley, garlic, ground fennel, and crushed red chile flakes, coated in tomatoes and braised long and slowly in the oven with beef stock, red wine, and onion, then pulled apart and piled into hoagie rolls with provolone cheese and arugula.

Korean-Style Pork Tenderloin

Pork tenderloin marinated in soy sauce, ginger, garlic, rice vinegar, sesame oil, sugar, and crushed red pepper, then pan-seared, sliced and served with marinade reduction sauce.

Pincho Ribs with Sherry Glaze

Spanish-style baby back ribs rubbed with smoked paprika, cumin, coriander, onion, garlic, oregano, and crushed red pepper, roasted slowly in the oven until very tender, then glazed with a mixture of sherry, honey, soy sauce, and tomato paste.

Pork Medallions with Miso-Mushroom Sauce

Pan-seared pork tenderloin medallions with a sauce of sautéed, sliced shiitake and button mushrooms, chicken stock, flour, rice wine, rice vinegar, miso, and scallions.

Other Meats

Lamb Chops with Tomato Confit

Pan-seared lamb rib chops served with a rich sauce of tomatoes, demi-glace, red wine, and rosemary.

Greek Lamb Stuffed Tomatoes

Ground lamb sautéed with onions, zucchini, garlic, tomato paste, red wine and Greek seasonings, then tossed with feta cheese and rice, stuffed into tomatoes and baked in the oven.

Lamb Chops with Charmoula

Lamb chops marinated in a Middle-Eastern sauce of pureed parsley, mint, cilantro, garlic, cumin, smoked paprika, cayenne, lemon juice and olive oil, roasted in the oven, and served with more Charmoula Sauce.

Springtime Lamb Stew (Navarin d'Agneau)

Chunks of leg of lamb stewed with onions, carrots, turnips, shallots, asparagus and peas in white wine and chicken stock with herbs.

Pan-Roasted Veal Chops with Cabernet Sauce

Veal chops marinated in olive oil, thyme, and garlic, then pan-roasted and served with a pan reduction sauce of red wine, beef stock, shallots, and butter.

Duck Breast with Fig Sauce

Muscovy duck breasts marinated in lemon, olive oil, thyme, rosemary, shallot, horseradish and garlic, then pan-seared and serve with a luxurious sauce of chopped figs, chicken stock, brandy, rosemary, garlic, and butter.

Pan-Seared Duck Breast with Red Wine-Raspberry Sauce

Duck breasts marinated in pureed raspberries, red wine, minced shallot and olive oil, pan-seared, and served with a marinade reduction sauce finished with honey, butter, and thyme.

Seafood

Baked Coconut Shrimp with Peanut Sauce

Large shrimp coated in Panko breadcrumbs and coconut flakes, baked in the oven, and served with an Asian peanut sauce of peanut butter, soy sauce, honey, lime, sesame oil, rice vinegar, garlic, and Sriracha.

Salmon “Bulgogi”

Salmon filets marinated in soy sauce, sherry, sugar, sesame oil, green onions, ginger, garlic, and chili sauce, then roasted in the oven and glazed with the marinade reduction.

Oven-Fried Fish Sandwich with Tartar Sauce

Cod fish breaded with panko breadcrumbs seasoned with Old Bay seasoning and baked in the oven until crispy, then served with homemade tartar sauce and shredded lettuce on a hoagie roll.

Grilled Miso Shrimp

Large shrimp marinated in white miso, lime juice, ginger, garlic, and brown sugar, then grilled and served with a sauce of mayo, lime juice, and Sambal Oelek chile sauce.

Tuna Niçoise Burger

Fresh tuna chopped together with Kalamata olives, capers, shallots, basil, and mayo, formed into patties and pan seared, then served on a bun with an anchovy aioli (garlic mayo).

Shrimp with Chipotle-Tomato Sauce

Grilled shrimp with a smoky sauce of tomato puree with chipotle peppers, molasses, balsamic vinegar, dark brown sugar and soy sauce.

Trout Amandine

Pan-seared trout filets with a classic French sauce of toasted slivered almonds, butter, lemon and parsley.

Osso Buco-Style Cod

Cod filets poached in a tomato, white wine and fish stock sauce flavored with sautéed onions, carrots, celery, garlic, herbs, citrus zest, and topped with a gremolata of fresh parsley, lemon zest and garlic.

Poached Shrimp with Remoulade

Large shrimp poached perfectly in white wine, water, and Old Bay seasoning, then served chilled or heated with a sauce of mayo, chives, parsley, tarragon, minced cornichons, capers, shallots, half and half and lemon juice.

Peanut-Crusted Mahi Mahi

Mahi mahi filets topped with peanuts chopped with lime zest, garlic and crushed red pepper, drizzled with sesame oil, and baked in the oven.

Miami Barbecued Shrimp

Large shrimp seasoned with lemon, Old Bay, minced onions, garlic, Worcestershire, paprika, and hot pepper sauce, and pan-seared in butter.

Caesar Tilapia

Tilapia filets topped with Caesar dressing, Panko breadcrumbs, Parmesan, and herbs and roasted in the oven.

Marseille-Style Shrimp Stew

Large shrimp poached in a flavorful stew of chopped tomatoes, clam juice, white wine, onion, fennel, orange zest, garlic, saffron, and cloves.

Pastas

Fettuccine Bolognese with Chestnuts

Fettuccine topped with a chunky sauce of ground beef, chopped smoked ham, chestnuts, tomatoes, red wine, chicken stock, onion, carrot, celery, garlic, sage, rosemary, parsley, ground cloves, Parmesan cheese, and a dash of cream.

Greek Mac and Cheese

Macaroni baked with spinach, shallots, and chives in a milk-based béchamel sauce with Greek graviera cheese (similar to Gruyere), cinnamon, and nutmeg, then poured into a casserole and sprinkled with breadcrumbs and feta cheese.

Pasta Porchetta

Ground pork sautéed with sliced fennel, onions, green beans, and rosemary, then cooked into a tangy yogurt sauce with feta cheese and pasta water and tossed with gemelli spiral pastas.

Baked Penne with Corn, Zucchini and Basil

Penne pasta tossed with sautéed corn, zucchini, mozzarella cheese, Parmesan cheese, and a tomato sauce with white wine and herbs, poured into a baking dish, topped with more cheese and baked in the oven.

Farfalle with Salmon and Peas

Bow tie pastas with roasted chunks of salmon and a sauce of green peas, onions, Greek yogurt, fresh dill, and lemon.

Spinach and Roasted Red Pepper Lasagna

Layers of lasagna noodles, spinach, roasted bell peppers, a ricotta cheese mixture with Parmesan, mozzarella, egg, and herbs, and marinara sauce, topped with mozzarella and Parmesan cheeses.