



2012 Menu

Chef Stephanie Riley

Chicken

Chicken Enchiladas in Tomatillo-Sour Cream Sauce

Corn tortillas filled with chicken and queso Oaxaca (white Mexican cheese), topped with a sauce of pureed green tomatillos, charred poblano and jalapeno peppers, sour cream, cilantro, garlic, and cumin, sprinkled with more queso Oaxaca and baked in the oven.

Chicken, Mushroom, and Leek Pot Pie

Chunks of chicken breast cooked into a pie with mushrooms, leeks, onion, celery, and garlic, in a gravy of milk, chicken stock, porcini mushroom powder, Dijon mustard, and herbs, with a fluffy herbed-biscuit crust.

Khao Pad Sapparot (Pineapple Fried Rice with Chicken)

A delicious Thai dish made of lightly curried basmati rice fried with pieces of pineapple, raisins, cashews, onions, garlic, ham, curried chicken breast pieces and lightly garnished with cilantro. This can also be done with shrimp or tofu instead of chicken.

Chicken with Mushroom Duxelles

Boneless, skinless chicken breasts filled with a mixture of sautéed, finely-chopped mushrooms, shallots, thyme, and goat cheese, pan-seared and roasted in the oven.

Spinach Chicken Salad

Gently-poached chicken tossed with baby spinach, French green beans, hearts of palm, cherry tomatoes, grated carrots, feta cheese, and Red Wine Vinaigrette. This is a fresh service item which cannot be frozen and should be eaten within 3-4 days.

Chicken Curry with Cashews

Braised pieces of chicken in a heavenly tomato and yogurt curry sauce with ground cashews, and Indian spices, and served over delicate basmati rice.

Chicken Yakitori

Japanese-style kabobs of chunks of chicken thighs (or breasts) and green onion on bamboo skewers, dipped in Tare Sauce – rice wine, mirin, soy sauce, and sugar – and broiled to a glaze in the oven.

Amarillo Chicken Thighs

Boneless chicken thighs rubbed with Chef Steph's special Amarillo Seasoning of chili powder, smoked paprika, cumin, and other Southwestern seasonings, then pan-seared and roasted in the oven until tender, juicy, and packed with flavor.

Chicken Fingers with Marinara

Chicken strips breaded with fine breadcrumbs, Parmesan cheese, and Italian seasonings, baked in the oven and served with homemade Marinara sauce for dipping.

General Tso's Chicken

Delicious pieces of chicken breast fried with a crispy egg and cornstarch coating, and soaked in a sweet and spicy thick sauce of soy sauce, sherry, rice vinegar, sugar, crushed red pepper, ginger, garlic, and green onions, tossed with steamed broccoli and red bell pepper and served over white or brown rice, for a complete meal.

Sweet Curry and Cornflake Chicken Fingers

Chicken tenders marinated in orange juice concentrate, then breaded with ground corn flakes, ground coconut, mild curry powder, sugar, and garlic, and baked in the oven until golden.

Thai Chicken and Watermelon Salad

Chicken breasts coated in minced lemongrass and grilled, then diced into cubes and tossed in a salad with cubes of watermelon, chopped cilantro and mint, and a refreshing dressing of chile peppers, garlic, brown sugar, lime juice, and fish sauce. This is a fresh item which cannot be frozen and should be eaten within 3-4 days.

Green Chicken Masala

Chunks of chicken breasts in an herb curry with coconut milk, cilantro, mint, onion, garlic, jalapeno, lemon juice, and Indian spices.

Grilled Chicken Sandwich with Smoky Bell Pepper Pesto

Chicken breasts lightly seasoned and grilled, then served onto Kaiser rolls with a pesto of pureed roasted red bell peppers, chipotle peppers in adobo, garlic, almonds, oregano, and olive oil, with slices of goat cheddar cheese and baby arugula.

Chicken Parmesan Meatloaf

A free-form meatloaf of ground chicken, Parmesan cheese, sautéed onions, garlic, breadcrumbs, milk, tomato paste, egg, and herbs, coated with marinara sauce and topped lightly with Parmesan and mozzarella cheeses and baked until golden.

Diced Chicken with Yogurt and Red Bell Peppers

An Indian dish of diced chicken breast marinated with garlic, ginger, and vinegar, then pan-seared with cumin seeds, finely-chopped red bell peppers and onions, braised in Greek yogurt with cilantro and dry-roasted ground cumin, and sprinkled with garam masala.

Chicken with Artichokes and Mushrooms

Pan-seared chicken breasts, sliced mushrooms and artichoke hearts braised in white wine and chicken stock with shallots and tarragon, and finished with a dollop of Greek yogurt, lemon juice and parsley.

Malaysian Chicken Kabobs

Chunks of chicken breasts marinated in oyster sauce, soy sauce, ketchup, brown sugar, garlic, ginger, shallots, and Sriracha, then threaded onto skewers with diced pineapple, red bell pepper, and red onion, and either broiled in the oven or left for you to grill.

Turkey

Roasted Zucchini and Turkey Noodle-less Lasagna

Layers of thinly-sliced roasted zucchini, a meat sauce of ground turkey, crushed tomatoes, onion, carrots, garlic, herbs, and white wine, and ricotta cheese filling with herbs, garlic, Parmesan cheese, and egg, topped with more Parmesan and mozzarella cheese and baked in the oven.

Turkey Pot Pie with Sweet Potato Dumplings

A pot pie of diced turkey breast, carrots, green beans, onions, celery, herbs, milk, and turkey stock, topped with fluffy dumplings made from mashed sweet potatoes, flour and buttermilk, and baked in the oven.

Rosemary Turkey Meatballs in Red Pepper Sauce

Meatballs of ground turkey, breadcrumbs, rosemary, onion, garlic, and Parmesan cheese, baked in the oven and served with a pureed sauce of roasted red peppers, sautéed shallots, garlic, chicken stock, rosemary, and parsley.

Southwestern Turkey Meatloaf

Ground turkey mixed with sautéed onions, mild poblano peppers, and garlic, ancho ketchup (ketchup seasoned with smoky, mild ancho chili powder, cumin, ground mustard, oregano, and brown sugar), cilantro, queso blanco (crumbly Mexican cheese), breadcrumbs, egg, milk, and Worcestershire sauce, then formed into an oval, covered with more ancho ketchup, and baked until caramelized.

Ground Turkey with Cardamom (Illaichi Keema)

An Indian dish of ground turkey cooked together with ground green and black (smoked) cardamom pods, cloves, cinnamon, garlic, ginger, onions, tomatoes in a yogurt sauce with minced serrano peppers and garam masala.

Moroccan-Spiced Turkey Patties

Ground turkey mixed with dried currants, tomato paste, garlic, ground ginger, cumin and cinnamon, formed into patties and pan-seared, then served with a cool sauce of plain yogurt, lemon juice, parsley, garlic, cumin, and cayenne.

Beef

Grilled Ribeye with Blue Cheese Butter

Grilled ribeye steaks topped with a pat of compound butter composed of butter, buttery blue cheese, Dijon mustard, and a dash of brandy.

Pimento Cheese Burgers

Grilled ground beef burgers topped with homemade pimento cheese made from sharp cheddar, cream cheese, mayo, mild red pimento peppers, and chives, served on burger buns with baby spinach.

Cuban-Style Ropa Vieja

Strips of flank steak braised until tender with sliced onions, red bell peppers, Cubanelle peppers, crushed tomatoes, white wine, beef stock, cumin, thyme, oregano, garlic, green olives, capers, vinegar, and cilantro.

Beef Stroganoff

Strips of beef sirloin, seared in a pan with onions and mushrooms in a gravy of beef stock, cognac, sour cream, Worcestershire sauce, Dijon mustard, tomato paste, flour, and parsley.

NY Strip Steak with Oven-Roasted Tomato Salsa

NY strip steaks coated with ground allspice, coriander, dry mustard, and sugar, then pan-seared and served with a salsa of slow-roasted tomatoes tossed with balsamic vinegar, thyme, and parsley.

Southwestern Shepherd's Pie

Ground beef sautéed with mild poblano and red bell peppers, corn, black beans, onion, garlic, tomatoes, cilantro, and Southwestern spices, topped with mashed sweet potatoes with cilantro, and baked in the oven until golden.

Grilled Steaks with Mushrooms and Gorgonzola

New York strip steaks marinated in balsamic vinaigrette, then grilled, and served with sautéed sliced mushrooms, red onions, garlic, balsamic vinegar, and crumbled Gorgonzola cheese.

Chef Steph's Chili

Chili made with ground beef, kidney beans, pinto beans, onion, garlic, green pepper, jalapenos, tomatoes, beef stock, chili spices, dark chocolate, and masa harina, and served with cheddar cheese on the side.

Oyster Beef with Broccoli

Thinly-sliced beef marinated in oyster sauce, soy sauce, sherry, sugar, sesame oil and cornstarch, then stir-fried with broccoli florets in a sauce of oyster sauce, chicken stock, soy sauce, and cornstarch.

Apple Butter Barbecue Meatloaf

Ground beef mixed with bacon, sautéed onion, carrots, and celery, herbs, breadcrumbs, egg, and homemade apple butter barbecue sauce, shaped into a freeform loaf and topped with more apple butter barbecue sauce to bake.

Chilean Corn and Meat Pie (Pastel de Choclo)

Ground beef sautéed with onions, garlic, raisins, sliced black olives, tomato paste, oregano, paprika, and cumin, then poured into a casserole, topped with a crust of pureed fresh corn, basil, masa harina (fine corn meal), milk, and sugar, and baked into a delicious pie.

Grilled Ribeye with Roasted Garlic Chipotle Mayonnaise

Grilled ribeye steaks served with a sauce of roasted garlic, mayo, chipotle peppers in smoky adobo sauce, and lemon juice.

Jewish-Style Braised Brisket

Beef brisket coated in paprika and oregano, then pan-seared and braised until tender with chopped tomatoes, red wine, chicken stock, sliced onions, carrots, garlic, and bay leaves.

Sunday Gravy with Meatballs

An Italian pasta sauce of braised veal stew meat, Italian sausages and meatballs in a tomato sauce with herbs, red wine, shallots, and carrots.

Braised Meatballs in Red Wine Gravy

Meatballs of ground beef, breadcrumbs, onions, eggs, milk, and parsley with a beautiful pan gravy of red wine, tomato paste, beef stock, butter, flour, and parsley.

Pork

Pork Loin in the Style of Porchetta

A boneless pork loin flattened and filled with sautéed fennel bulb, onion, ground pork, fennel seeds, 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.

Shanghai Stir-Fried Pork with Cabbage

Slivers of pork loin marinated in sherry, soy sauce, cornstarch and white pepper, then stir-fried with sliced shiitake mushrooms and thinly-sliced Napa cabbage.

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.

Pork Tenderloin Stuffed with Spinach, Feta and Pine Nuts

Pork tenderloin marinated in lemon juice, olive oil, oregano, crushed fennel seeds, red pepper flakes, and garlic, then butterflied open and filled with spinach, feta cheese and pine nuts, rolled up, pan-roasted and sliced to serve.

Pork Tinga Tacos

Pork shoulder braised slowly in a smoky chipotle-tomato sauce, shredded, and served in corn or flour tortillas with sliced avocado and crumbled queso fresco (Mexican white cheese).

Pulled Pork with Cherry Barbecue Sauce

Braised pork butt coated in paprika, oregano, ginger, cardamom, dried mustard, garlic and onion powder and braised in the oven, pulled apart and tossed in a barbecue sauce made of dried cherries, ketchup, tomato paste, red onion, garlic, balsamic vinegar, honey, brown sugar, Dijon mustard, and the spice mixture, and served on buns.

Thai-Style Pork Spareribs

Pork spareribs marinated in a puree of cilantro, shallots, scallions, ginger, garlic, soy sauce, fish sauce, and sugar, then roasted in the oven until tender.

Creamed Spinach, Ham, and Potatoes au Gratin

A casserole with layers of sliced potatoes, cubed ham, and milk-based creamed spinach, topped with Parmesan cheese and baked until bubbly and golden.

Asian Noodles with Pork

A Singaporean dish of ground pork sautéed with shallots, garlic, Chinese black bean sauce, brown sugar, crushed red pepper, soy sauce, rice vinegar, and fish sauce, then tossed together with pieces of broccolini, Chinese noodles, and a sauce of chicken stock, oyster sauce, rice vinegar, sesame oil, and chile-garlic sauce.

Cocoa and Spice Slow-Roasted Pork

Pork shoulder coated in a mixture of cocoa powder, cinnamon, coriander, nutmeg, cloves, and white pepper, and then roasted slowly in the oven until tender with onions and sage

Other Meats

Lamb Chops with Goat Cheese Sauce

Pan-seared lamb loin chops with a pan gravy of white wine, chicken stock, goat cheese, and rosemary.

Greek-American Lamb Gyros

Ground lamb pureed with onion, garlic, bacon, and oregano, formed into a loaf and baked in the oven, then sliced thinly and browned under the broiler, and served in pita bread with sliced tomatoes, onions, and a sauce of Greek yogurt, mayo, garlic, lemon, mint and parsley.

Ouzi (Lebanese Lamb and Rice)

Chunks of leg of lamb rubbed with cinnamon allspice, cumin, and cardamom, then braised with onion, garlic, and water until tender, served on top of a basmati rice seasoned with onion, a little ground beef, cinnamon, nutmeg, cloves, beef stock, and served topped with slivered almonds and pistachios and a Cucumber Mint Yogurt Sauce. This is a complete meal with no additional sides.

Norwegian Meatballs

Ground lamb and veal mixed with breadcrumbs, milk, yogurt, egg, onion, allspice, nutmeg, and ginger, pan-seared and simmered in a gravy of beef stock, brandy, crème fraîche, sweet Scandinavian gjetost cheese, and cocoa powder.

Greek Shepherd's Pie with Potato Feta Topping

A Greek version of a favorite British pie with ground lamb browned with onions, garlic, cinnamon, mint, oregano, and diced tomatoes, then poured into a casserole and topped with mashed potatoes with feta and Parmesan cheeses, and baked in the oven until golden.

Seafood

Sea Scallop Surf and "Turf"

Pan-seared sea scallops served with thick, meaty slices of whole cauliflower heads roasted in the oven, and drizzled with a pan sauce of capers, sun-dried tomatoes, lemon juice, white wine, stock, shallots, parsley, and toasted pine nuts. This is a complete meal with no additional side dishes.

Shrimp with Creamy Grit Cakes

Pan-seared shrimp with country ham bits, pan-roasted corn, diced red bell pepper and Vidalia onion, asparagus slivers, and Cajun cream sauce with pan-seared cakes of creamy cheese grits. This is a complete meal with no additional sides.

Salmon in Bengali Mustard Sauce

Salmon pieces rubbed in turmeric and cayenne pepper, then simmered in a sauce of ground mustard, brown mustard seeds, Serrano chiles, water, turmeric, cumin seeds, and fennel seeds.

Florida Crab and Corn Fritters

Lump crabmeat mixed with sautéed fresh corn, red bell pepper, and scallions in a batter of cornmeal, flour, buttermilk, ricotta cheese, eggs, and lime juice, and pan-fried into fluffy golden pancakes.

Wild Salmon Burgers with Lemon Dill Yogurt

Finely chopped fresh, wild salmon mixed together with minced shallots, dill, parsley, lemon zest, fresh breadcrumbs, and egg, formed into patties and pan-seared, then served on whole wheat burger buns with a dollop of Greek yogurt seasoned with lemon juice, dill, parsley, garlic, and cayenne.

Lemon Parmesan-Crusted Sole

Delicate sole filets dredged in flour, dipped in egg, and breaded in finely-ground panko breadcrumbs, parmesan cheese, lemon zest, basil, parsley, and seasonings, and baked in the oven.

Swordfish Puttanesca

Pan-seared swordfish steaks with a tomato sauce flavored with green olives, capers, garlic, anchovies, red pepper flakes, lemon juice and parsley.

Salmon with Red Wine-Miso Butter Sauce

Pan-seared salmon filets served with a red wine reduction sauce with shallots, butter, white miso, and a splash of soy sauce.

Grilled Chile-Lime Shrimp

Shrimp marinated in lime juice, soy sauce, honey, olive oil, garlic, jalapeno, chile powder, and cilantro and grilled.

Scallops with Grapefruit and Bacon

Pan-seared scallops, bacon pieces, and grapefruit segments in a sauce of white wine, grapefruit juice, shallots, capers, and finished with butter.

Crab-Meat-Stuffed Sole

Sole filets filled with a mixture of lump crab meat, mayo, Dijon mustard, finely diced red bell pepper, and parsley, then rolled up and baked in the oven and served with lemon wedges.

Grilled Salmon with Basil-Lemon Butter

Grilled salmon filets topped with a pat of complex butter seasoned with chopped, fresh basil, lemon zest and juice.

Shrimp and Sausage Red Rice

White rice cooked together with shrimp, sliced Andouille sausage, tomatoes, onion, celery, green bell pepper, garlic, thyme and crushed red pepper.

Grilled Salmon with Mustard-Caper Butter

Grilled salmon topped with a pat of complex butter seasoned with grainy mustard, chopped capers, dill, and lemon.

Pasta

Calamari Bolognese

Rings of fresh squid braised slowly until tender with crushed tomatoes, white wine, carrots, celery, shallots, garlic, and herbs, and served over pasta.

Cheese Tortellini with Grilled Vegetables

Cheese-filled tortellini pastas and grilled zucchini, red bell pepper, asparagus, and yellow squash tossed together in a lemon-olive oil dressing with basil, scallions, feta cheese, and toasted pine nuts. This is a complete meal with no additional side dish.

Baby Greens, Fennel and Goat Cheese Cannelloni

Mild baby spinach, baby chard, and baby kale sautéed with diced fennel and leeks, then mixed together with ricotta, goat and Parmesan cheeses, egg, garlic, and herbs, rolled up in pasta sheets, and coated with a marinara sauce mixed with a little creamy goat cheese, topped with Parmesan cheese and baked in the oven.

Salmon Cannelloni with Lemon Cream Sauce

Thin salmon filets coated lightly with butter, shallot and tarragon, wrapped in pasta sheets, rolled up, placed in a casserole dish, coated with a creamy sauce of fish stock, cream, lemon zest, butter and flour, and baked in the oven.

Pastitsio Italiano

Macaroni pasta in a Bolognese sauce of ground beef, crushed tomatoes, baby spinach, red wine, onions, carrots, and Italian seasonings, poured into a casserole dish, and topped with a layer of macaroni in a creamy, milk-based sauce with Parmesan and Mozzarella cheeses, then baked in the oven until golden.

Orzo with Lamb, Olives and Feta

Little rice-shaped pastas folded into a sauce of ground lamb, crushed tomatoes, onion, garlic, cinnamon, oregano, crushed red pepper, feta cheese, and chopped black olives.