



Menu

Soups & Stews

(All soups and stews can be served ready to eat from your crock-pot or stored for later)

Split Pea Soup

Slow cooked with vegetables and smoked ham to create a soup that is a meal in itself.

Beef Barley Soup

Delicious barley combined with beef, mushrooms, carrots, and onions simmered in a beef stock.

Minestrone Soup

Traditional Italian tomato based soup brimming with aromatic vegetables and ditalini pasta.

Creamy Tomato Basil Soup

A local recipe that incorporates cream, onions, tomatoes, and basil to warm you from the inside out. Try topping with mozzarella cheese or croutons.

Cream of Mushroom Soup

Mushrooms sautéed in butter and garlic, slowly simmered in stock, then blended with cream and seasoned to your taste.

Cream of Asparagus Soup

Asparagus sautéed in butter and garlic, slowly simmered in stock, then blended with cream and seasoned to your taste.

Cream of Broccoli Soup

Broccoli sautéed in butter and garlic, slowly simmered in stock, then blended with cream and cheese if desired and seasoned to your taste.

Potato-Leek Soup

Sautéed Leeks and Potatoes blended together, combined with a rich creamy stock and topped off with crumbled bacon.

Meatball Pasta Soup

My own meatball recipe combined with Mom's Chicken Broth and pasta of your choice.

Mom's Chicken Noodle Soup

This can truly cure the common cold! A whole chicken and fresh vegetables are slowly simmered all day until the chicken is falling off the bone. The chicken is then shredded and added to this delicious broth after it is lightly seasoned and served with carrots and egg noodles! (Also known as "liquid gold").





Matzoh Ball Soup

A traditional Jewish soup that is as filling as it is delicious. Matzoh meal is blended with seasonings and other ingredients and simmered in Mom's Chicken Broth to create a dumpling style dish.

Pasta E Fagioli

"Pasta & Beans" This tomato-based soup gets its wonderful texture from mashed beans. Celery, carrots, and onions are sautéed and simmered in this tomato stock and then blended with the beans and pasta. Delicious topped with fresh grated Parmesan cheese.

Mom's Beef Stew

Another family recipe, this hearty dish gets its aromatic flavor from a bit of red wine and a generous helping of beef, potatoes, carrots, and fresh vegetables. Delicious over egg noodles or with a hearty bread on the side.

Chili Spampinato

Ground beef, chicken, pork or turkey sautéed with garlic, onions, carrots, celery and peppers, then slowly simmered with plum tomatoes, kidney beans and red wine, seasoned with a blend of hearty Mexican spices. This is great with tortillas and cheese or over rice.

Classic French Onion Soup

A classic and timeless recipe, this soup smells as good as it tastes! Onions are sautéed and then combined with sugar, sherry, and black pepper. Beef and chicken stock mix together to create an aromatic stock. Topped with swiss cheese and croutons.

Poultry

Chicken Cacciatore

Boneless, skinless chicken breast sautéed in olive oil and simmered with onions, peppers, mushrooms, and plum tomatoes in a marinara sauce.

Chicken Marsala

Boneless, skinless chicken breasts pounded thin, lightly breaded, fried, and served in a rich mushroom, shallot and marsala wine cream sauce. Special thanks to Chef Laura Whalen for this outstanding recipe!

Chicken Parmigiana

Boneless, skinless chicken breasts breaded in a seasoned mixture, fried in olive oil, and topped with marinara sauce, mozzarella, and Parmesan cheeses.

Chicken Scarpariello

This is one of my favorites! Boneless, skinless chicken breasts cut into bite sized pieces and sautéed in a white wine, butter and garlic sauce seasoned with rosemary and served with roasted potatoes, mushrooms, onions and red peppers.





Chicken Piccata

Boneless, skinless chicken breast pounded thin, lightly breaded in seasoned breadcrumbs, and fried in olive oil. Topped with a velvety lemon wine sauce and garnished with lemon.

Roasted Sticky Chicken

This recipe is a Personal Chef favorite! It is graciously given by Chef Sharon Worster of Neno's Personal Chef Service in Texas. A whole chicken is seasoned inside and out with a special rub and then stuffed with onions to be slow roasted all day in your oven. This chicken is sooooo good, it falls off the bone.

Chicken Dijon

Boneless, skinless chicken breasts sautéed in garlic and olive oil and then simmered in a delicious creamy Dijon sauce seasoned with fresh herbs and spices. Excellent with wild rice.

Rose's Chicken Strips

This recipe comes from my dear friend Rose. It is a real crowd pleaser and kids love it as well! Skinless chicken strips are coated in a secret breading and deep-fried to a crispy golden brown. These are delicious with salsa and rice or with garlic mashed potatoes.

Lemon Chicken

Boneless, skinless chicken breasts coated in Italian breadcrumbs and fried in lemon, butter, and wine. The flavor is baked right in.

Apricot Orange Chicken

Lightly seasoned chicken breasts sautéed in a fragrant ginger and apricot sauce blended with garlic and spices.

Raspberry Balsamic Chicken

Lightly seasoned with Thyme, chicken breasts are sautéed with red onion and a raspberry- balsamic glaze.

Chicken Fajitas

Chicken cut into bite sized pieces and sautéed in a blend of garlic, olive oil, and Mexican spices. Served with red & green peppers and onions and yellow Spanish rice.

Chicken Pot Pie

One of our family favorites! Chunks of chicken are simmered in a creamy sauce with fresh vegetables and baked in a light delicious pastry crust. Great for cold nights.

Barbecued Chicken Pot Pie

A delicious variation on a favorite recipe, this is more of a casserole than a potpie. With a hearty corn bread crust, this chicken is baked with onions peppers and green chiles and flavored with a southwest flair. Recipe courtesy of Chef Wendy Perry – Thank you Wendy!





Slow Cooked Shredded Barbeque Chicken (Crock Pot Recipe)

Skinless chicken breast is slow cooked in a special Barbeque sauce and then shredded. Delicious on your favorite sandwich roll. Coleslaw is a nice side dish to this.

Chicken Ratatouille

Chicken breast chunks are sautéed in olive oil, and garlic then simmered in a wine, chicken stock and plum tomato sauce with zucchini, eggplant, onions and mushrooms.

Chicken Salad Wreath

Dijon chicken salad mixed with almonds is baked into a light and fluffy pastry crust wreath for a beautiful presentation and a delicious meal. This goes well with chicken noodle or split pea soup on a cold afternoon.

Deep Fried Stuffed Chicken

My own creation of chicken breast stuffed with ricotta, mozzarella and parmesan cheeses, spinach, and Italian seasonings, this chicken is breaded and deep fried to a crispy crunchy golden brown.

Wendy's Chicken Cordon Bleu

Personal Chef Wendy Perry from North Carolina's "Angel in Your Kitchen" Personal Chef Services says that this is her most requested recipe. After this description, you'll know why! Skinless chicken breasts are stuffed with delicious ham, bacon, and Swiss cheese, coated in a breadcrumb mixture, and fried to golden brown perfection. Topped with a Béarnaise sauce, this dish is complimented well by wild rice, or mashed potatoes.

Wendy's Sesame Honey Baked Chicken

Another one of Chef Wendy Perry's recipes, this chicken is baked in a delicious blend of honey, soy sauce, and sesame seeds and is delicious with Jasmine scented rice and sautéed green beans.

Hoisin Chicken Breast

For an Asian flair with a little more zip, this recipe from Personal Chef Ina Kuller is sure to please. Marinated in a special hoisin sauce mixture, this chicken is baked to perfection with just a hint of chili paste and a touch of garlic.

Stir Fry Ginger Chicken

Tender chicken chunks are stir fried with broccoli florets, baby corn, snow peas, and water chestnuts to create this delicious and comforting traditional dish. Touches of ginger and tamari sauce make this dish by Chef Sharon Worster a welcome favorite.

Provençal Braised Chicken

This rustic chicken dish is truly a comfort meal. Chicken on the bone is browned and simmered in a white wine tomato sauce with onions, and olives and Italian spices. Delicious with Rigatoni or Penne Pasta and a nice garlic bread!

Creamy Garlic Chicken

The name says it all! Boneless, skinless chicken breast is sautéed in butter with green onions and then served with a delicious creamy garlic sauce on top of it.





Pan Seared Chicken with Fresh Rosemary & Dijon Gravy

Boneless, skinless chicken breasts pan seared in butter, rosemary, garlic, and shallots and then simmered in a Sherry and Dijon mustard cream sauce.

Roast Turkey Breast

Juicy tender turkey breast slow roasted with rosemary and scented with apples. This isn't just for thanksgiving anymore.

Parmesan Coated Turkey Cutlets

Skinless turkey cutlets dipped in an egg/parmesan cheese mixture and sautéed until golden brown.

Honey Pecan Chicken

Boneless, skinless chicken breast coated in a delicious pecan mixture and then sautéed with shallots in a honey and bourbon sauce, lightly seasoned and blended with cream. Mouthwatering!

Citrus Crunch Chicken

Boneless, skinless chicken breasts baked to perfection in a crunchy citrus coating.

Chicken Mole

Tender chunks of chicken simmered in a tangy, spicy, mole sauce (chocolate).

Coq au Vin

French chicken braised in wine. In this classic winter dish, bone-in chicken is braised in a full-bodied Burgundy or Beaujolais wine and slow simmered on a low heat with pearl onions, mushrooms, and fresh herbs. A hearty and traditional meal that goes well with parsleyed potatoes or Pommes Anna.

Greek Style Lemon Roast Chicken

A whole chicken is dry rubbed inside and out with seasonings, covered with a lemon and greek style marinade, stuffed with lemons and slow roasted to fall off the bone perfection. Try the Orzo mixed with Almonds to compliment this dish.





Beef

Beef Stroganoff

Delicious sliced beef is sauteed and then simmered in a wonderful mixture of tomatoes, cream, sherry, and beef stock. Mushrooms, onions, garlic, and spices give this dish an incredible flavor. Served over egg noodles with a dollop of sour cream, this traditional recipe is courtesy of Chef Martha McGinnis.

Shepard's Pie

A hearty dish that's sure to please. Fresh ground beef is seasoned and sautéed and layered with fresh vegetables, creamy mashed potatoes and baked to a crispy brown. (Delicious with shredded lamb or ground chicken or pork instead of beef).

Taco Wreath

The kids will really like this one! Ground beef is sautéed with Mexican seasonings and baked inside a fluffy pastry wreath. Topped with sour cream and cheddar cheese.

Mexican Beef Bake

Ground beef is lightly seasoned, sautéed with garlic and onions & peppers, and then layered in a casserole with refried beans, a four Mexican cheese blend and baked in the oven until bubbly. Yummy!

Mom's Meatballs & Bolognese Sauce

This has to be the first thing my mom ever taught me to cook. Not a week could go by without having this for dinner at least once! A blend of ground meats, spices and flavorings go into these meatballs which are boiled right in my homemade Bolognese sauce. This sauce is simmered with garlic, Italian spices, carrots, mushrooms, onions and peppers. Delicious with any pasta and a generous helping of parmesan cheese sprinkled on top.

Mom's Traditional Meatloaf

Ground beef blended with bread crumbs, onions, mushrooms, herbs and seasoning make this traditional dish a satisfying meal. I love this with Garlic Mashed Potatoes and Baby Peas!

Bacon Mushroom Swiss Meatloaf

In a variation of the above recipe, swiss cheese and bacon are blended into this delicious meatloaf and then placed on top as well creating a rich smoky flavor. Thank you Chef Sharon Worster for this recipe!

Aunt Nancy's Barbeque Meatloaf

My Aunt made this for me after I had my first child. It has been one of my favorites (as well as my children's) ever since then! Tangy Barbeque sauce lends its smoky sweet flavor to this meatloaf and glazes the top of it for an extra kick. Try some cold pasta salad or coleslaw with this one.

Neno's Apple Meatloaf

Another one of Chef Sharon Worster's famous recipes, this meatloaf has juicy bits of apples and sweet onion blended into it. Baked and topped with a special glaze, I have "kicked this up a notch" with a touch of chili-garlic puree – BAM!





Dijon Country Vegetable Meatloaf

With just enough Country- Dijon mustard to give this meatloaf some kick, shredded zucchini, carrots, onions, and brown rice baked into the loaf make this a truly balanced meal in one.

Italian Style Meatloaf

Seasoned with Italian herbs and spices, this meatloaf is stuffed with provolone and mozzarella cheeses, glazed with a marinara tomato sauce and topped off with some fresh parsley and parmesan cheese.

Braciolo

I can still remember my Father asking for this dish every year at Easter time. He was never disappointed. Flank steak is filled with a heavenly blend of prosciutto ham, pignoli nuts, breadcrumbs, garlic, cheeses, and Italian seasonings, rolled, then browned and simmered in a red wine/marinara sauce, and finally, baked in an oven until the meat is tender. Can you smell it?

Beef Brisket

Lean brisket is browned and then slow baked in a mixture of beef stock, red wine, and tomato paste. Garlic, onions, celery and mushrooms help flavor this dish which is accompanied by pan roasted potatoes and carrots.

Teriyaki Marinated Beef

Flank steak is marinated in a special Teriyaki blend and then broiled in the oven. The steak is sliced thin and served over ginger flavored rice with a green onion garnish.

Steak Fajitas

Steak cut into bite sized pieces and sautéed in a blend of garlic, olive oil, and Mexican spices. Served with red & green peppers and onions and yellow Spanish rice.

Italian Stuffed Peppers

Green bell peppers are stuffed with a special blend of seasoned ground beef, bread crumbs, pecorino romano and parmesan cheeses, rice, and marinara sauce and baked in the oven. Topped with marinara sauce and mozzarella cheese.

Gordon's Pot Roast

Another comfort food, this beef roast is lightly seasoned with salt and pepper and braised in a combination of beef stock, red wine, port wine, Worcestershire sauce and brown sugar. If that's not enough to get your mouth watering, garlic, ginger, tomatoes and spices are then added to give this roast a full flavor explosion. This roast is then slow cooked in the oven with parsnips, carrots, turnips, and mushrooms until tender. Thank you Gordon wherever you are!

Shallot Garlic Rib Roast With Cabernet Gravy

Beef rib roast is dry rubbed with a mixture of salt, pepper, and shallots and roasted to perfection. Shallots are caramelized and simmered with pan juices and Cabernet Sauvignon wine to top of this roast. This is delicious with the Wild Mushroom Saute and Root Vegetable Gratin.





Beef Paillards with Watercress and Herb Salad

Juicy Filet Mignons are pounded thin, lightly seasoned and then sautéed in olive oil. Watercress, cilantro, and mint leaves are coated with a lime juice mixture and blanket the beef paillards.

Lobster-Stuffed Beef Tenderloin with Bearnaise Sauce

This recipe is courtesy of Emeril Lagasse. Beef tenderloin is stuffed with a pancetta mixture and rock lobster tails and then seared before roasted to medium rare. Served with fresh garlic asparagus and drizzled with a béarnaise sauce.

Chateau Briand

This traditional beef filet is seasoned with salt and pepper and sautéed in clarified butter until well browned before it is roasted in the oven. Also served with a béarnaise sauce and accompanied by a bouquetiere of vegetables.

Pork , Veal, and Lamb, Etc.

Sausage, Peppers & Onions

Sweet Italian sausage are sautéed with garlic, onions and peppers until tender. Delicious over rice or with a side of pasta marinara. This makes a great sandwich on fresh Italian bread too!

Barbeque Baby Back Ribs

Baby Back ribs are boiled first until as tender as can be and then coated and baked in a tangy Barbeque sauce until the smoky flavor comes through. These are finger licking good and go well with cornbread or cold pasta salad..

Citrus Roasted Pork

Roast Pork loin is marinated in a zesty vinegar and citrus dressing and stuffed with slivered garlic cloves. Oven baked and served with pan juices. A nice orzo or rice with almonds would compliment this well.

Mexican Pork Medallions

Pork tenderloin medallions are browned and then baked with stewed tomatoes, corn, onions and peppers in savory Mexican seasonings. Served with yellow Spanish rice, this is a simple, yet satisfying meal.

Apricot Pecan Stuffed Pork Roast

I love to make this dish because the whole house smells so good from it! Pork loin is stuffed with a mixture of dried apricots, crushed pecans, molasses, garlic and herbs, baked in the oven and served with a whiskey and cream pan gravy reduction. This goes well with String Beans Almandine and Jasmine scented rice. (A great Party Presentation)

Pork Roast with Herbs

Pork Roast is dry rubbed and stuffed with a combination of garlic, rosemary, sage, thyme, salt, and pepper. The roast is first browned and then simmered with white wine and broth until cooked through. Served with a gravy from the pan juices, this roast goes well with Parslied Potatoes and Lemon-Garlic Spinach.





Creamy Dijon Pork Chops

Bone-in pork chops browned and then simmered in a beef stock with onions, mushrooms, white wine, cream, and Dijon mustard.

Lemon and Basil Oven Baked Chops

Boneless pork chops are coated in lemon and basil, a seasoned bread crumb mixture, and oven baked to a nice golden brown.

Pork Chops in Mushroom Gravy

Thanks to Chef Wendy Perry for this mouth watering dish! Pork chops are sautéed, then slowly baked to perfection in an onion, green pepper and mushroom gravy. Perfect with Mrs. Jank's Mashed Potatoes.

Barbeque Pork Tenderloin

A whole pork tenderloin is marinated in a tangy Barbeque sauce and then slow cooked for a "melt in your mouth" meal. Delicious with Sweet Potatoe Souffle.

Crock Pot Barbeque Shredded Pork

Pork tenderloin is slow cooked in the crock pot all day, and shredded into a special Barbeque sauce. This is definitely one of those meals to have ready to eat on your cheffing day - it's ready when you walk in the door! Delicious on a Kaiser Roll or over steamed rice.

Teriyaki Pork Tenderloin

A whole pork tenderloin is marinated in a homemade Teriyaki sauce and roasted in the oven. Goes great with Jasmine Scented Rice and Squash Boats.

Oven Lime Pork Fajitas

Lime seasoned pork chops are breaded, baked, and sliced. Mixed with fresh bell peppers, onions and Mexican seasonings, this combination is spooned into flour tortillas and topped with salsa and sour cream. Try this with Yellow Spanish Rice w/baby peas mixed in!

Pork Scaloppine

Pork tenderloin is thinly sliced, seasoned with fresh garlic, rosemary, sage, and lemon juice and sautéed. in olive oil.

Praline Ham

Fresh smoked ham slices are covered in a sweet mixture of butter, brown sugar and pecans and baked. This is so good with fresh Sweet Potatoes and some Vegetable Corn Bread.

Dijon Rosemary Lamb Chops

Seasoned lamb chops are sautéed in olive oil and white wine and served with a creamy Dijon mustard and rosemary sauce. Delicious with Rosemary Roasted Vegetables and Parslied Potatoes.





Veal Parmigiana

Thin veal cutlets are coated in a seasoned bread crumb mixture and fried to a golden brown. Topped with home made Marinara sauce, and mozzarella and parmesan cheeses, this entrée is delicious with Angel Hair Pasta and some Garlic Bread.

Veal Marsala

Thin veal cutlets are lightly breaded, fried, and served in a rich mushroom, shallot and marsala wine cream sauce.

Veal Piccatta

Veal cutlets are pounded thin, lightly breaded in seasoned breadcrumbs, and fried in olive oil. Topped with a velvety lemon wine sauce and garnished with lemon.

Amaretto-Lime Veal

Thin veal cutlets are lightly breaded, fried, and served in a rich amaretto - lime sauce with green onions, almonds, and bacon.

Seafood

Raspberry Marinated Salmon

Salmon fillets are marinated in a raspberry vinaigrette and broiled until slightly browned on top.

Seared Fish of your Choice on Baby Spinach

Fresh fish of your choice (market allowing) pan seared in butter, shallots, tarragon and white wine served on top of a bed of sautéed creamy spinach and drizzled with creamy pan sauce.

Crab Cakes with Red Chili Mayonnaise

This is a local recipe from a restaurant in Chelsea, -The Common Grill-, courtesy of Craig Common. The finest lump crab meat combined with celery, onion, red & green bell peppers, and jalapeno chili pepper is mixed with fresh breadcrumbs and mayonnaise and pan fried to a delicious golden brown. Topped with a bit of Red Chili dressing, this will have you ordering it again and again.!

Emeril's Maque Choux with Shrimp

Adapted from an Emeril Lagasse recipe, this shrimp dish combines jumbo shrimp with fresh corn, onions, peppers, and tomatoes in a creamy, spicy sauce. Served over white or brown rice.

Shrimp Scampi

Jumbo shrimp are broiled in a lemon, butter and, garlic sauce with a touch of white wine. The aroma from this is amazing!

Shrimp Oreganato

Jumbo shrimp are sautéed in lemon, butter and garlic sauce and broiled with seasoned bread crumbs until browned and bubbly.





Shrimp and Orzo Parmesan

Shrimp sautéed in butter and garlic are nestled on top of creamy parmesan orzo pasta

Baked Ginger Salmon

Fresh salmon filets are baked in a mouthwatering blend of ginger, garlic, soy sauce and honey until a delicious glaze forms on the top.

Fried Filet of Sole

Fresh filet of soul dipped in an egg batter and fried in a seasoned breadcrumb mixture. Sprinkled with parmesan cheese, this is excellent with pasta in a pomodoro sauce.

Salmon Roulade

Fresh salmon filet stuffed with lump crabmeat, onions, mushrooms and breadcrumbs and baked either scampi style or in a creamy beschamel sauce – you decide.

Shrimp Parmesan

Jumbo shrimp broiled in a fresh homemade marinara sauce and topped with mozzarella and parmesan cheeses.

Pesto Covered Orange Roughy

Fresh orange roughy filet coated with a light pesto and breadcrumb mixture and baked to a golden brown.

Balsamic Garlic Salmon

Fresh salmon filets are marinated with garlic, balsamic vinegar, and shallots and pan seared to carmelize .

Shrimp Newburg

Fresh shrimp are prepared in a velvety butter and white wine Newburg sauce.

Swordfish Almandine

Swordfish steak filets are marinated and broiled in butter, lemon juice and white wine. Topped with toasted almonds.





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Bringing you back to the heart of home

Pasta

“Over The Rainbow” Macaroni & Cheese (from Patti Labelle)

Elbow macaroni is baked with American, Cheddar, Muenster and Colby cheeses, and incorporated with cream and seasonings. A down home comfort food and a real kid pleaser!

Mile High Lasagna Pie

An updated version of a traditional lasagna, this one is piled high with layers of zucchini, carrots, mushrooms and baby spinach with a simple marinara or pomodoro sauce and varied traditional cheeses. As delicious as it is beautiful!

Baked Ziti- Lasagna

Ziti pasta is combined with my homemade Bolognese meat sauce and shredded mozzarella cheese with layers of creamy ricotta cheese in between. Topped with Bolognese sauce, more mozzarella cheese, and sprinkled with parmesan cheese, this is baked until lightly browned and bubbly.

Black Bean Pasta

Black beans, kidney beans, and capers combine with onions, peppers, mushrooms and tomatoes sautéed in olive oil with Italian herbs and spices to top your favorite pasta.

Spaghetti Carbonara

Bits of fresh cooked bacon, parmesan cheese, butter, and cream make this traditional Italian dish a real indulgence.

Stuffed Shells

Jumbo Shells are stuffed with a mixture of ricotta, mozzarella, and parmesan cheeses and fresh parsley. Topped with fresh marinara sauce and parmesan cheese and baked until bubbly.

Aunt Nancy’s Farfalle

Another one of my Aunt’s yummy recipes, this bowtie pasta is mixed with sautéed garlic, onions, and mushrooms as well as baby peas. Topped with parmesan cheese. Add chicken or sausage to this and it’s a complete meal!

Rigatoni Pomodoro

Rigatoni pasta served in a simple tomato pomodoro red wine sauce.

Tortellini and Peas with Bacon

Tri-color cheese tortellini combined with baby peas and fresh bacon bits in a buttery parmesan coating.

Fettuccini Alfredo

Spinach or regular fettucine noodles in a creamy, parmesan cheesy fettuccini sauce.

Pasta Primavera

Pasta of your choice sautéed with fresh vegetables in a buttery parmesan cheese sauce.





Cold Pasta Salad

Small pasta shells in a Dijon and mayonnaise dressing with corn, peas, peppers and celery.

Create Your Own Pasta

*Choose a pasta, a meat, veggies and your sauce and personalize this dish, I'll even name it for you and add it to my menu!
The possibilities are endless!!!*

Sides and Vegetables

(Descriptions given as needed)

Jasmine Scented Rice, Wild Rice, Spanish Rice, Risotto, Orzo,

Pommes Anna

Thin slices of seasoned potatoes layered and baked until golden brown,

Mrs. Jank's Traditional Mashed Potatoes,

Garlic Mashed Potatoes, Mashed Potato Casserole, Cheesy Potatoes, Parslied Potatoes,

Sweet Potatoes, Sweet Potato Soufflé – (This is like a dessert!),

Potato Latkes, Sweet Potato Latkes,

Savory Thanksgiving Sausage Stuffing (It's not just for Thanksgiving)

Mom's Cranberry- Orange Relish

Creamed Onions, Broccoli and Garlic, Lemon Broccoli, String Bean Almandine,

Warm Broccoli Salad

Broccoli florets in a vinaigrette dressing with parmesan cheese,

Half Moon Squash Sauté

Zucchini, yellow squash, and green onions sautéed in garlic, olive oil and herbs,

Ratatouille

Zucchini, yellow squash, onions and mushrooms sautéed in a tomato based sauce,

Squash Boats

Yellow squash is coated with a buttery herb mixture, topped with fresh parmesan cheese and broiled until lightly browned.,





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*Coleslaw, Garlic Carrot Saute, Carrots in Brown Sugar, Zucchini Oreganato Bake,
Creamy Parmesan Spinach, Lemon – Garlic Spinach,*

Root-Vegetable Gratin

A delicious mixture of potatoes, carrots, celery roots and cheeses and herbs baked into a bubbly casserole,

Brussel Sprouts with Bacon & Chestnuts, Asparagus Tips with Mushrooms in Lemon Butter,

Eggplant Parmigiana

Strips of eggplant are deep fried in a seasoned breadcrumb mixture and mixed with marinara sauce and mozzarella and parmesan cheeses.

Asparagus in Garlic & Oil, Fried Zucchini, Fried Eggplant, Wild Mushroom Sauté

Tarragon Vegetable Julienne, Rosemary Roasted Vegetables, Tamari Green Beans

Vegetarian Cabbage Rolls

Cabbage leaves are stuffed with sautéed zucchini, onions, garlic, brown rice and cheeses. Covered in a tomato sauce and baked .

Stuffed Portobello Mushrooms

Large Portobello mushrooms are coated in olive oil and seasoned and stuffed with breadcrumbs, onions and tomatoes and baked until browned.

Salads

Mixed Fruit Salads available upon request for additional charge – fresh serve only

Specialty Green Salads and Antipastos made to your requests and specifications for additional charge – fresh serve only

Vegetarian, Atkins, South Beach, Weight Watchers and Special Requests are Welcomed!

Want something that you don't see? – Ask me and I'll make it for you!

Have an existing recipe that you would like me to use? My Pleasure!

Ground Turkey, Chicken, or Pork can be substituted for Ground Beef at your request





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Bringing you back to the heart of home

A La Carte Items

Breakfast Items, Quick Breads, Assorted Breads, and Pizzas

Egg Stratas

Egg Ring Bake (with or without meat and/or veggies)

Stuffed French Toast – Apple, Strawberry, Blueberry, Cherry – You Choose!

Perfect Quiche Lorraine

Banana Bread or Muffins

Carrot Bread or Muffins

Zucchini Bread or Muffins

Apple Bread or Muffins

Pumpkin Bread or Muffins

Rose's Scones

Sweet Corn Bread Cake

Vegetable Corn Bread

Rosemary – Olive Oil Bread

Garlic Bread

Wendy's Vegetarian Pizza

Good Old Fashioned New York Pizza

Quick Desserts & Cookies – Additional charge

Chocolate Chip Cookies

Chocolate Chip Pie

New York Cheese Cake

Bread Pudding

Mom's Rice Pudding

The Best Brownies You've Ever Had!

Magic Cookie Squares

Peanut Butter Cookies

Fruit Crisps – You choose: Apple, Peach, Pear, Strawberry, Blueberry, Cherry, etc.

