**Personal Chef Menu**

This menu is just a sample of what I have to offer. They all can be modified and adjusted to suit your budget, tastes, dietary needs, and allergies. When we meet for [our initial visit](http://www.personalcheftony.com/personal-chef.html) we will discuss any special request and we will chose a perfect menu for you and your families tastes. All entrees come with one side item, vegetable or starch . We will discuss what sides best accompany each dish considering your diet.

Seafood

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|  | **Thai Style Mahi with a Coconut Coucous  Garlic and Herb Crusted Seabass  Poached Halibut with Leeks and Grape Tomatoes  Crab Cakes with Corn and Chorizo and a Chipotle Remoulade  Penne in Vodka Sauce with Shrimp and Asparagus  Cajun Shrimp with a Creamy Creole Mushroom Sauce and Cheddar Grits  Fish Tacos with Mango Salsa and a Chile Lime Sauce   Miso Salmon with a Ginger Jasmine Rice**  **Baked Talapia in a Mushroom, Horseradish, Dijon Sauce** |  |

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| Chicken  **Chicken Roulade Stuffed with Sundried Tomatoes, Spinach and Goat Cheese**  **Chicken with Arugula with a Basil Pasta Salad**  **Kung Pow Chicken, a Spicy Stir-fry dish made with Chicken, Peanuts, Vegetables, and Chile Peppers**  **Baked Chicken with Sweet Potato and Radish**  **Chicken Breast With Roasted Balsamic Onions and Tomatoes**  **Curry Spiced Chicken Breast with a Yogurt Cilantro Sauce**  **Chicken Marsala, Mushrooms, Pancetta, Marsala wine**  **Chicken Cacciatore, Braised in a Tomato garlic Sauce with Onions and Peppers**  **Chicken, Broccoli and Rice Casserole with Smoked Gouda and Crispy Shallots**  Beef  **Grilled Teriyaki Steak Tips**  **Slow Cooked Smokey Chipotle Tacos**  **Thai Meatballs with a Red Curry Sauce and Jasmine Rice**  **Beef Tenderloin in a Mushroom Brandy Sauce  Worcestershire and Cabernet Braised Short Ribs   Dry Rubbed Flank Steak, Black Bean and Roasted Corn Salad  Penne Bolognese or Classic Meat Lasagna  Steak Fajitas. Marinated Steak, Home-Made Salsa**  **Classic Beef Bourguignon. Tender chucks of beef in a burgundy wine sauce over buttered noodles** | Entree Salads  **Avocado Chipotle Shrimp Salad with Roasted Corn Grape Tomatoes  Seared Tuna Salad Orange Supremes, Edemame, Crispy Won Tons Ginger Sesame Dressing  Thai Cantaloupe Salad with Chile    Roasted Beet Salad with Arugula Goat Cheese, Walnuts, and Balsamic Orange Emulsion  Beef Tenderloin Salad with Arugula Apples Blue Cheese Red Wine Vinaigrette**  Soups  **Creamy Potato and Leek Soup with Kielbasa  Vietnamese Beef Pho with Sriracha**  **Beef Stew with Orange and Rosemary**  **White Gazpacho with Cauliflower and Almonds**  **Butternut Squash Soup with Curried Vegetables  Seafood and Corn Chowder with Bacon  Shrimp Bisque**  Vegetarian  **Spicy Vegetable Stir Fry with Tofu and Coconut Rice  Chickpea Burgers with a Homemade Tahini  Vegetable Lasagna Florentine**  **Vegetarian Chili**  **Greek Quinoa with Pickled Vegetables**  **Tofu with Red Curry Paste, Peas, Cilantro and Scallions** |

Pork

**Slow Roasted Baby Back Ribs with Bourbon BBQ Sauce**  
 **Oriental Sweet and Sour Pork  
  
Pork Tenderloin Provencal Roasted with Shallots and Fresh Apples**  
 **Lasagna with a Homemade Tomato Sauce, Hot Italian Sausage and Roasted Eggplant  
  
Creamy Pork Chops with Mushrooms and Hericot Verts  
  
Maple Dijon Glazed Pork Medallions**  
  
**Crispy Corn Flake Pan Fried Pork Chops**  
**...And much more.**[**Contact**](http://www.personalcheftony.com/contact.html)**us today to schedule a free consultation.**