

Chef Lisa Personal Chef Service
Menu Suggestions

Appetizers

Cheese & Fruit Plate
Vegetable Crudite w/ Herbed Sour Cream Dip
Garlic Parmesan Stuffed Mushrooms
Sweet Italian Sausage Stuffed Mushrooms
Crabmeat Stuffed Mushrooms
Feta Cheese & Spinach Stuffed Mushrooms
Spanikopita (spinach & feta cheese in puff pastry)
Tyropita (three cheeses in puff pastry)
Angels on Horseback (oysters wrapped in bacon swimming in scampi sauce)
Scallops Wrapped in Peppered Bacon
Blue Crab Meat Cocktail Casserole
Shrimp Cocktail
Shrimp in Garlic
Shrimp, Cilantro & Garlic in Puff Pastry
Sesame Shrimp Toast
Baked Stuffed Clams Casino
Spicy Clam Dip w/ Ridged Potato Chips
Smoked Salmon or Trout
Smoked Salmon Terrine
Insalate di Calamari
Roquefort Grapes
Cherry Peppers Stuffed w/ Provolone & Prosciutto
Escargot in Garlic, Butter & Parsley
Escargot in Garlic, Butter, Cilantro & Ginger
Baked Garlic, Brie Cheese & Crustinis
Baked Brie Cheese w/ Strawberry Cassis
Cherry Tomatoes Stuffed w/ Pesto
Cherry Tomatoes Stuffed w/ Peppered Goat Cheese
Fresh Salsa or Guacamole w/ Corn Tortilla Chips
Roasted Garlic Hummus w/ Herbed Pita Chips
Red Pepper Hummus w/ Herbed Pita Chips
Cantaloupe Wrapped in Prosciutto w/ Lime Wedges
Fresh Mozzarella, Tomatoes, Roasted Red & Yellow Peppers, Red Onion & Basil Salad
Spicy Potato Wedges w/ Creamy Dill Sauce

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Dinner

Beef Tenderloin served w/ a creamy horseradish sauce

Sliced Sirloin of Beef served w/ portabella mushroom cabernet sauce

Roast Lamb w/ rosemary & garlic

Roast Loin of Pork served w/ a cabernet au jus

Mediterranean Lamb (thin slices of roast lamb sautéed w/ garlic, fresh spinach & feta cheese)

Mexican Chicken (boneless breast smothered w/ salsa & melted Monterey jack cheese)

Boneless Breast of Chicken stuffed w/ ricotta cheese & garlic, smothered w/ pesto

Sicilian Chicken (boneless breast sautéed w/ mushrooms, sundried tomatoes, artichoke hearts & garlic served over linguine)

Forty Garlic Chicken

Grilled Breast of Duckling w/ a honey, orange, raspberry sauce

Salmon Filet glazed w/ pure maple syrup served w/ a spicy dill sauce

Grilled Swordfish marinated in olive oil, garlic, lemon & cilantro

Red Snapper w/ Portuguese potatoes and olives

Orange Roughy Filet sautéed w/ garlic, sundried tomatoes, fresh spinach & citrus juices

Farm Raised Catfish w/ a Spiced Cornmeal Breading served w/ tartar sauce

Mediterranean Shrimp (colossal shrimp sautéed w/ garlic, fresh tomatoes, feta cheese & green olives served over linguine)

Shrimp Scampi

Shrimp in Creamy Pesto Sauce

Zuppa di Pesce (shrimp, clams, mussels, & calamari in marinara sauce over linguine)

Whole Clams w/ linguine in a Red or White sauce

Mussels Marinara

Homemade Cheese Ravioli

Pasta Primavera

Fettuccini Alfredo Gorgonzola

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Dessert

Cheesecakes (Chocolate Espresso Swirl, Pumpkin Chocolate, or NY Style)

Upside Down Cakes (Pear Cranberry, Pineapple or Peach Praline)

Chocolate Layer Cake w/ Raspberries and Chocolate Ganache

White Cake w/ Canoli Filling & Chocolate Icing

Chocolate Pecan Iced Brownies

Fruit Tarts (Raspberry, Blueberry, Pear, Apple, or Peach)

Fruit Pies (Apple, Apple Walnut Raisin, Peach, or Peach Praline)

Pecan Chocolate Chip Pie

Assorted Cookies