



***Spring and Summer Menu***

***2010***

***Chef Stephanie Riley***

## **Chicken**

### ***Herb-and-Cheese-Filled Chicken Thighs***

Boneless chicken thighs filled with a mixture of breadcrumbs, Parmesan cheese, Provolone cheese, egg, basil, parsley, rosemary, and lemon zest, then rolled up and roasted in the oven.

### ***Chicken Saganaki***

Pan-seared chicken breasts with a fresh-tasting Greek sauce of sautéed fennel bulb, sliced scallions, chiles, white wine, crumbled feta cheese and finished with a splash of lemon juice.

### ***Sautéed Chicken and Peanuts (Kong Bao Ji Ding)***

A Sichuan dish of diced chicken marinated in soy sauce, then stir-fried in peanut oil with chile flakes, scallions, garlic, ginger, peanuts, and a sauce of soy sauce, rice wine, sugar, stock, vinegar, and sesame oil.

### ***Chicken with Piquillos***

Chicken thighs rubbed with garlic and browned in a pan, then braised in white wine with sautéed onions and roasted Spanish piquillo peppers for simple but intense Spanish flavors.

### ***Thai Chicken Burgers***

Ground chicken mixed together with thickened coconut milk, lime, Thai red curry paste, fresh basil, and Panko breadcrumbs, then formed into patties and grilled on the grill pan and served on a sesame-seed bun with a pesto of ground peanuts, basil, cilantro, coconut, and peanut oil.

### ***Cardamom Chicken Curry***

Chunks of chicken thighs (or breasts) marinated in yogurt seasoned with green cardamom, chile powder, and turmeric, then cooked into a curry with sautéed onions, ginger, garlic, Serrano peppers, green and black cardamom, and cinnamon stick, finished with cilantro and served over basmati rice.

### ***Chicken with Teriyaki Shiitake***

Chicken breasts marinated in homemade teriyaki sauce, then grilled and served with shiitake mushrooms glazed with teriyaki and sprinkled with chives.

### ***Bowtie Pasta Salad with Chicken***

Bowtie pasta tossed with baby arugula, poached, shredded chicken, toasted pine nuts, cranberries, yellow peppers, cucumbers, cherry tomatoes with homemade ranch dressing. This is a fresh service item and should be eaten within 3-5 days.

### ***Pimento-Cheese Stuffed Chicken***

Chicken breasts stuffed with deliciously-Southern pimento cheese, then breaded in Panko breadcrumbs and baked in the oven.

### ***Curried Orange Chicken***

Chicken breasts coated with a sauce of orange juice, raisins, chopped almonds, curry powder, a little butter, and thyme, then baked in the oven until nicely glazed.

### ***Stuffed Chicken Breasts Braised in Tomato Sauce***

Chicken breasts stuffed with spinach, breadcrumbs, Parmesan cheese, egg, shallots, garlic, thyme and fennel fronds, then rolled up and seared in a pan, then cooked into a tomato sauce with onions, carrots, fennel bulb, shallots, garlic, white wine, chicken stock, and herbs.

### ***Thai Chicken, Zucchini and Tomato Curry***

Slices of chicken breast stir-fried with sliced onions, zucchini, and cherry tomatoes and cooked into a sauce with Thai red curry paste, coconut milk, lime, and cilantro, and served over jasmine rice.

### ***Chicken with Minty Green Curry Sauce***

Diced chicken cooked into a yogurt curry with pureed cilantro, mint, scallions, chile peppers, ginger, garlic, onion, lime juice, garam masala, and spices, then served over rice.

### ***Chinese Chicken Salad***

A classic salad of poached chicken, shredded Napa cabbage, shredded romaine lettuce, mung bean sprouts, cilantro, julienned snow peas, scallions, red bell pepper, carrot, cucumber, black sesame seeds, crushed peanuts, garnished with fried wonton strips, and served with peanut dressing. This is a fresh service item and should be eaten within 3-5 days.

## ***Turkey***

### ***Chipotle Turkey Cutlets with Charred Corn Salsa***

Turkey breast filets seasoned with hot and smoky chipotle chile powder, then pan seared and served with a warm salsa of charred fresh corn, Poblano peppers, red onion, cilantro and lime juice.

### ***Turkey Burgers with Tomato Jam, Olives and Feta***

Ground turkey mixed together with feta cheese, chopped Kalamata olives, red onion, garlic, and rosemary, then formed into patties, pan-seared and served on burger buns with homemade tomato jam.

### ***Beer-Braised Turkey Tacos with Jicama Salsa***

Turkey thighs braised with dark beer, ancho chiles, onion, garlic, oregano, jalapeno, tomato and cinnamon until the meat falls apart, then it is shredded and served in corn tortillas with a salsa of jicama, shallots, garlic, cilantro, jalapeno, lime juice, olive oil, and spices. The salsa should not be frozen and should be eaten within 4-5 days.

### ***Turkey Cutlets with Rhubarb Chutney***

Pan-seared turkey cutlets served with a warm chutney made from rhubarb, red onions, golden raisins, brown sugar, cider vinegar, and ginger.

## ***Beef***

### ***Seared Rib Eye with Roasted Poblano-Parsley Sauce***

Pan-seared rib eye steaks with a sauce of roasted mild Poblano chile peppers pureed with parsley, feta cheese, olive oil, garlic, and lime juice.

### ***Thai Grilled Skirt Steak***

Skirt steak marinated in soy sauce, sesame oil, ginger, garlic, cilantro, ground peanuts, scallions, brown sugar, lime juice and chile oil, then grilled, sliced and served with the marinade simmered with chicken stock.

### ***Beef Empanadas***

Latin American pastries of empanada dough filled with a mixture of sautéed ground beef, onions, garlic, diced tomatoes, chopped green olives, chopped raisins, oregano, and cumin, and sliced hard-boiled eggs, then folded over into half moon pastry pockets and baked in the oven.

### ***Chipotle-Marinated Flatiron Steak with Corn Relish***

Flatiron steaks marinated in chipotle peppers, adobo sauce, orange juice, garlic, and olive oil, then grilled and served with a relish of fresh corn, roasted red peppers, minced red onion, jalapeno, and lime juice.

### ***Stir-Fried Red Rice with Sliced Sirloin Steak and Peas***

Whole-grain red rice stir-fried with slices of sirloin steak, Swiss chard, thinly-sliced Vidalia onions, garlic, ginger, and green peas, seasoned with soy sauce and finished with lime juice and chopped cilantro. This could also be done with salmon instead of steak.

### ***Hanger Steak with Herb-Nut Salsa***

Grilled hanger steaks, sliced and served with a fresh salsa of toasted, chopped hazelnuts, parsley, chives, tarragon, chervil, anchovies, capers, shallots, sherry vinegar, and olive oil.

### ***Grilled Balsamic Flank Steak with Peppers and Mushrooms***

Flank steak marinated in a puree of balsamic vinegar, olive oil, garlic, and thyme, then grilled or broiled, sliced and served with sautéed red bell peppers and mushrooms seasoned with balsamic vinegar and chives.

### ***Bifteck Hache (French-Style Chopped Beef)***

French-style bun-less hamburgers of ground beef mixed together with sautéed onions, egg, fresh thyme, and a little butter, formed into patties, dredged in flour, and pan-fried, then served with a classic red wine sauce.

## ***Pork***

### ***Pork Barbecue with Bourbon BBQ Sauce and Celeriac Slaw***

Pork butt coated with spices and braised in beer in the oven until tender and juicy, served on a homemade brioche bun with bourbon barbecue sauce and creamy celery root and carrot slaw for a mouthwatering complete meal.

### ***Pork Chops Stuffed with Chard***

Pork loin chops stuffed with a mixture of sautéed chard, garlic, sundried tomatoes, pine nuts, and feta cheese, pan-seared, baked in the oven and dressed with a white wine and chicken stock reduction sauce.

### ***Pork Tonkatsu***

Slices of pork tenderloin pounded thin and breaded with Panko breadcrumbs, then pan-fried, sliced into strips and served with a delicious dipping sauce of ketchup, apple butter, soy sauce, Dijon mustard, rice vinegar, and Worcestershire sauce.

### ***Pork Tenderloin with Cauliflower Fondue***

Herb-rubbed, roasted pork tenderloin served with a decadent puree of cauliflower, camembert cheese, and seasonings to make a creamy fondue sauce.

### ***Pork Chops in Agrodolce***

Italian sweet-and-sour pork rib chops, seared in a pan, then basted with a sauce of balsamic vinegar, honey, rosemary and butter in the oven until caramelized.

### ***BBQ Pork Hanoi Style***

Chunks of pork shoulder marinated in honey, garlic, lemongrass, scallions, and fish sauce, then threaded onto skewers and grilled.

### ***Pork Chop Suey***

Thinly-sliced pork tenderloin stir-fried with onion slices, carrots, bell peppers, ginger, mung bean sprouts, water chestnuts, and a soy broth sauce, then served over udon noodles.

### ***Grilled Pork Tenderloin with Jezebel Sauce***

A popular southern sauce of pineapple preserves, apple jelly, horseradish and dry mustard, pureed and served with grilled pork tenderloin.

### ***Mushroom and Ham Quiche***

Sautéed mushrooms, sliced ham, and gruyere cheese, poured into a pie crust with egg and milk and baked until golden.

## **Other Meats**

### ***Lamb and Zucchini Kebabs***

Cubes of leg of lamb marinated in Greek yogurt seasoned with paprika, cumin, allspice, garlic, and olive oil, then threaded onto skewers with zucchini cubes and broiled in the oven or left for you to grill.

### ***Herb-Roasted Leg of Lamb***

Leg of lamb rubbed with a mixture of rosemary, thyme, garlic, and olive oil, rolled up and roasted slowly, then sliced to serve.

### ***Grilled Lamb Chops with Fava Bean Salad***

Grilled lamb chops with a salad of fresh fava beans, chiles, garlic, Kalamata olives, feta cheese, mint, red wine vinegar, and olive oil.

### ***Lamb Burgers with Mâche Salad***

Ground lamb mixed with breadcrumbs, chives, garlic, and Meyer lemon zest, formed into burgers and pan-seared, then served with tender mâche salad greens and mint leaves mixed with a Meyer lemon dressing and served on whole wheat buns.

### ***Basil-Crusted Leg of Lamb***

Leg of lamb stuffed with a mixture of basil, breadcrumbs, pine nuts, olive oil, garlic, and lemon zest, then rolled up, roasted slowly, crusted with more of the basil-breadcrumb mixture, and drizzled with a little lemon vinaigrette.

### ***Grilled Lamb Chops with Dandelion Greens Pesto***

Lamb chops rubbed with herb garlic oil and grilled, then topped with a dollop of pesto sauce made from summery dandelion greens, parsley, pine nuts, garlic, olive oil, and Pecorino-Romano cheese.

### ***Braised Lamb Wrapped in Cabbage with Flageolet Beans***

Lamb shoulder braised, wrapped in cabbage leaves, and served with white flageolet beans with onion, carrot, celery, tomato paste, red wine, stock and herbs. This is a complete meal with no additional sides.

### ***Gypsy Schnitzel***

Veal cutlets breaded with breadcrumbs and pan-fried, then served with a saucy mixture of sautéed onions, red and green bell peppers and mushrooms.

### ***Birmingham Barbequed Veal***

Veal shoulder marinated and braised in a barbeque sauce of honey, tomato sauce, vinegar, Worcestershire, capers, Tabasco, sautéed minced onion, scallion, bell pepper, parsley and garlic.

## **Seafood**

### ***Poached Salmon with Fresh Corn and White Wine Sauce***

Salmon filets poached slowly in white wine and water seasoned with herbs and shallots, then served with fresh corn and shredded zucchini sautéed with basil and shallots and drizzled with a little white wine reduction and butter sauce.

### ***Grilled Tuna and Roasted Vegetable Niçoise***

Niçoise-flavored tuna steaks marinated in olive oil, wine, Dijon mustard, ground fennel, thyme, and shallots, then grilled and served with roasted baby potatoes, French green beans, cherry tomatoes, and Niçoise olives, for a complete meal.

### ***Sablefish Stuffed with Leeks, Fennel and Sage***

Sablefish/black cod (when available) stuffed with sautéed leeks, fennel, sage, and thyme and served with a Piccata sauce of shallots, garlic, capers, lemon, white wine, chicken stock, parsley and a little butter.

### ***Pan-Seared Arctic Char with Fava Bean Puree***

Arctic Char seared in a pan and served with a puree of fresh fava beans, garlic, milk, tarragon, lemon and mint.

### ***Halibut with Bell Peppers and Onions (Sabz-Macchi Masala)***

A Bengali-flavored dish of diced bell peppers and onions sautéed together with cumin, fennel seed, black mustard seeds, kalonji seeds, and fenugreek, then chunks of turmeric-seasoned halibut is added to the dish and is finished with a little lemon juice and cilantro.

### ***Pan-Seared Whole Rainbow Trout with Fresh Vegetables***

Whole, pan-seared rainbow trout (when available) served with a roasted vegetable medley of zucchini, yellow squash, fennel, red bell pepper, grape tomatoes, garlic, minced green olives, rosemary, balsamic vinegar, and olive oil.

### ***Maque Choux and Shrimp***

Grilled large shrimp served on a bed of traditional Cajun maque choux with lots of fresh corn scraped off the cob to add lots of natural creaminess, and cooked together with a little bacon, onion, celery, green bell pepper, tomato, green onions, and herbs and spices. Served over rice or grits for a complete meal.

### ***Blackened Fish Tacos***

Mahimahi blackened with seasonings and served in corn tortillas with shredded red cabbage, pico de gallo, and sour cream.

### ***Grilled Salmon with Mushrooms and Peppers***

Salmon filets grilled and served with sautéed mushrooms and bell peppers with a balsamic glaze.

### ***Shrimp-and-Smoked Oyster Chowder***

A healthy and flavor-packed chowder of shrimp, chunks of cod, and chopped smoked oysters, in a sherry-spiked shrimp and clam stock with onions, fennel bulb, celery, bell pepper, garlic, tomatoes, diced potatoes, and finished with a little low-fat buttermilk and parsley.

### ***Slash-and-Burn Mahimahi***

Filets of mahimahi slashed through the middle and stuffed with jerk seasoning, then seared in a pan and served with a pan reduction sauce of fish stock, lime juice, diced, roasted bell peppers, and finished with some butter and cilantro.

### ***Tuna-and-White Bean Salad with Herb-Caper Pesto***

High-quality, Italian jarred tuna mixed with cannellini beans, sliced Belgian endive leaves, and a pesto of pureed capers, parsley, basil, oregano, garlic, pine nuts, olive oil, and lemon juice.

### ***Shrimp Creole***

A Creole stew of shrimp with sautéed onions, celery, bell peppers, clam juice, tomatoes, garlic, herbs, and spices, served over rice.

### ***Grilled Fish with Red Pepper Relish***

Catch of the day (or your choice of fish), grilled and served with a sweet, tangy, spicy, and citrusy relish with sautéed red onion, red bell peppers, jalapenos, garlic, coriander seeds, brown sugar, white wine vinegar, orange juice, and cilantro.

### ***Dilled Salmon Quiche***

Pie crust filled with tender poached salmon, fresh dill, Emmenthaler cheese, lemon, eggs and milk to form a beautiful quiche.

### ***Fish Sticks***

Delicious for kids and adults, alike – slices of tilapia fish breaded with Panko breadcrumbs, crushed cereal and seasonings, and then baked in the oven.

### ***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, formed into patties and pan-fried.

## ***Pizzas***

### ***Pizza Margherita***

Homemade pizza crust topped with marinara sauce, slices of fresh mozzarella, and fresh basil leaves, baked in the oven until golden.

### ***Four Pepper Pizza***

Homemade pizza crust topped with marinara sauce, mozzarella, Provolone, Parmesan, and Asiago cheeses, and slices of red, orange, yellow, and green bell peppers.

### ***Broccoli Rabe and Sausage Pizza***

Homemade pizza crust topped with marinara sauce, mozzarella, Provolone, Parmesan, and Asiago cheeses, and chunks of broccoli rabe and crumbled Italian sausage.

### ***Chicken Pesto***

Homemade pizza crust topped with basil pesto, mozzarella, feta, and Pecorino romano cheeses, chicken breast slices, roasted red peppers, and black olives.

### ***Pizza with Onion Confit and Fontina Cheese***

Homemade pizza crust topped with slowly caramelized sliced onions, sundried tomatoes, and Fontina and mozzarella cheeses.

### ***Bacon, Egg & Asparagus Pizza***

Homemade pizza crust topped with sautéed asparagus, sliced shallots, and bacon, then egg is poured over it, frittata-style, sprinkled with extra-sharp cheddar cheese and baked.

Pizza crusts can be topped with any mixture of toppings, including but not limited to black olives, capers, pine nuts, mushrooms, artichokes, onions, red onions, bell peppers, roasted peppers, banana peppers, jalapenos, zucchini, eggplant, pineapple, anchovies, bacon, ham, pepperoni, pancetta, prosciutto, chicken, mild or spicy Italian sausage, ground beef, ground lamb, feta cheese, goat cheese, ricotta cheese, and vegan cheese.

## ***Pasta***

### ***Tortellini Primavera***

Cheese tortellini cooked into a light Parmesan cheese and herb sauce with broccoli florets, carrots, and sugar snap peas.

### ***Spaghetti Pie***

Spaghetti noodles mixed with Parmesan, olive oil, herbs, and eggs, layered with ricotta and mozzarella cheeses and roasted zucchini and bell peppers, topped with another layer of noodle mixture, marinara sauce, and Mozzarella and Parmesan, then formed into a pie shape, baked and cut into pretty layered-pie slices.

### ***Zucchini, Corn, and Basil Fusilli with Bacon***

A garden-fresh treat of sautéed zucchini, fresh corn, grape tomatoes, shallots, garlic, and pieces of bacon mixed together with spiral pastas and basil pesto.

### ***Tuscan-Style Pasta with Chickpeas, Zucchini and French Feta***

Penne pasta tossed together with sautéed zucchini, shallots, garlic, chickpeas, tomatoes, rosemary, toasted pine nuts, chopped oil-cured black olives and French feta cheese.

### ***Linguine with Turkey Italian Sausage and Smoked Mozzarella***

Linguine pasta tossed into a satisfying chunky sauce of crumbled turkey Italian sausages, tomatoes, white wine, spinach, garlic, herbs, and smoked mozzarella cheese.

### ***Ratatouille with Penne***

A French ratatouille of braised eggplant, zucchini, onions, bell peppers, tomatoes, and garlic, tossed with penne pasta and finished with grated Parmesan cheese, basil, parsley, and small black Niçoise olives.

### ***Goat's Milk Mac and Cheese Casserole***

Elbow macaroni simmered in goat's milk with a little goat butter and seasonings, then mixed together with goat mozzarella and soft goat cheese and poured into a casserole studded with green peas and chopped sun-dried tomatoes, sprinkled with breadcrumbs with pine nuts, garlic and herbs and browned in the oven.

### ***Bucatini with Spicy Tomato Sauce***

Tubular spaghetti noodles coated in a tomato sauce with pureed San Marzano tomatoes, pancetta, onions, carrots, garlic, and red chile flakes, then served with grated Pecorino Romano cheese.

### ***Linguine with Tomatoes, Baby Zucchini and Herbs***

Linguine tossed with a raw tomato-and-zucchini sauce with chopped fresh tomatoes marinated in olive oil with basil, parsley, garlic, and chile peppers, then tossed with the pasta and sliced baby zucchini and grated Parmesan cheese.

## ***Vegetarian***

### ***Cherry Tomato, Baby Zucchini, and Goat Cheese Tart***

Pie crust topped with goat cheese mixed with basil, garlic, and a little white wine, then covered with beautiful whole cherry tomatoes and sliced baby zucchinis, and baked, then sprinkled with fresh basil.

### ***Grilled Summer Vegetables with Pesto Polenta***

Cornmeal polenta seasoned with some pesto sauce and olive oil, then cut into triangles and grilled and served with grilled slices of balsamic-marinated Portobello mushrooms, zucchini, and red bell pepper, and served with more pesto sauce to make a complete meal.

### ***Seitan and Mango Stir Fry***

Deliciously, meaty seitan (wheat gluten) strips stir-fried with ginger, garlic, sliced red onions, red bell pepper, and green onions, in a sauce of orange juice, mirin, ketchup, and cornstarch, and tossed with fresh mango, papaya and tofu noodles.

### ***Vegetarian Tortilla Soup***

An intensely-flavored Mexican soup with a base of ancho chiles pureed with fire-roasted tomatoes and vegetable stock, onions, garlic, chard, cubes of tofu, and served with tortilla chips, lime wedges, and Mexican cheese.

### ***Orange Chicken-Style Tofu***

Baked tofu with stir-fried green onions and garlic and a glossy Chinese sauce of orange juice, lemon, vinegar, soy sauce, brown sugar, crushed red pepper served over rice.

### ***Two-Bean Casserole with Oyster Mushrooms and Crispy Shallot Rings***

Fresh green beans, yellow wax beans, and oyster mushrooms cooked into a milk-based casserole seasoned with garlic, Dijon mustard, thyme, parsley, and topped with crispy fried shallots and baked.

### ***Chayote Ceviche***

A refreshing Latin-American salad of diced chayote squash blanched in vegetarian crab seasoning, then tossed together with diced bell peppers, red onion, grapefruit segments, jalapeno, garlic, cilantro, mint, lime zest, lime juice, grapefruit juice, white wine vinegar, chile powder, and olive oil to marinate and form a ceviche, sprinkled with pumpkin seeds and served with tortilla chips for dipping. This is a fresh service item and should be eaten within 3 days.

### ***Grits and Greens Casserole***

White grits mixed with extra-sharp cheddar cheese, salsa and eggs, pored into a casserole dish, topped with braised collard greens with onions and garlic, then topped again with a layer of the grits mixture, sprinkled with cheddar cheese and baked in the oven.

### ***Sesame Soba Noodles with Cucumber, Bok Choy, and Mixed Greens***

Mixed baby lettuces with sliced baby bok choy, cucumber, green onions, cilantro, and mint tossed with soba noodles, sprinkled with peanuts, and served with a zippy Asian-flavored orange and peanut dressing. This is a fresh service item and should be eaten within 3 days.

### ***Yellow Squash, Zucchini and Feta Quiche with Fresh Herbs***

Summer squash and zucchini sautéed with fresh herbs and piled into a pie crust with feta and parmesan cheeses, then filled with egg and milk, sprinkled with Parmesan and baked until golden and beautiful.