

Favorites Menu

Chicken

Southern Comfort Chicken and Dumplings

Pieces of chicken breast poached with onions, carrots, celery, and seasonings, in a broth with long strips of dumplings made from flour, water, and non-hydrogenated vegetable shortening.

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.

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.

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.

Brie and Apple Chicken Breasts

Apple slices sautéed in butter, then stuffed into the center of a boneless, skinless chicken breast along with brie cheese, dusted with flour and pan-seared, then baked in the oven and served with an apple cider and chicken stock pan reduction sauce.

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.

Chicken Breasts with Cherry Tomatoes, Zucchini and Olives

Celebrate the summer garden with sautéed zucchini, sliced cherry tomatoes, shallots, rosemary, chopped black olives and a little white wine sauce to accompany a pan-seared chicken breast cutlet.

Lemon Chicken Scaloppini in Pine Nut Parmesan Crust

Thinly cut halves of chicken breast breaded in panko bread crumbs, lemon zest, basil, Parmesan cheese and pine nuts and sautéed until golden.

Chicken Thighs with Pear and Leek Sauce

Seared, boneless, skinless chicken thighs braised in a sauce of sautéed leeks and pears, chicken stock, and currant jelly, and sprinkled with toasted walnuts.

Mediterranean Chicken Salad

Romaine lettuce with poached chicken breast, diced red bell pepper, grated carrots, cucumbers, thinly sliced shallots, Kalamata olives and feta cheese, and served with Parmesan Balsamic Vinaigrette. This is a fresh service item which can not be frozen and should be eaten within 3-4 days.

Chicken Saltimbocca

Chicken rolled up with prosciutto, spinach, and fresh Parmesan cheese inside and cooked in a light lemon chicken stock sauce.

Chicken with Ground Cashews

Chicken breasts pounded thin, dredged in flour and pan-seared, then served with a thick sauce of finely ground cashews, shallots, garlic, thyme, chicken stock and honey.

Chicken Piccata

Thin cuts of lightly-breaded boneless chicken breasts in a refreshing lemon caper sauce with mushrooms, and served over angel-hair pasta. You'll find out why this classic dish has never lost its popularity and addictive quality.

Saag-Murgh (Indian Chicken with Spinach)

Chicken thighs marinated with yogurt, garlic, ginger, mint, fenugreek, garam masala, paprika, red pepper flakes, and nutmeg, then removed from the marinade and braised together with spinach, onions, and additional seasoned yogurt mixture and finished with a sprinkle of garam masala.

Indonesian Ginger Chicken

Bone-in, skin-on chicken pieces marinated in a mixture of honey, soy sauce, garlic, and ginger, then roasted until golden and caramelized.

Porcini-Dusted Chicken Scaloppine

Chicken breasts dusted with the delicate flavor of ground, dried porcini mushrooms, then pan-seared and served with a white wine, chicken stock and sour cream sauce with wild mushrooms.

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 can not be frozen and should be eaten within 3-4 days.

Kashmiri Chicken

Boneless, skinless chicken breasts simmered in a yogurt sauce with sautéed onions, garlic, ginger, and loads of Indian spices, then finished with saffron, ground almonds and cilantro.

Chicken with Brie, Apricot Preserves, and Almonds

Chicken cutlets pounded thin and browned in a pan, then topped with brie cheese, apricot preserves, and sliced almonds and baked in the oven.

Chicken Tikka

Boneless, skinless chicken thighs marinated in yogurt seasoned with garlic, ginger, and loads of Indian spices, then broiled and served with a fresh sauce of yogurt, cilantro, mint, jalapeno, garlic, cumin and lemon juice.

Deceptively Delicious Chicken Nuggets (with Broccoli or Carrot Puree)

Chicken tenders cut into nugget size then dipped in egg mixed with either pureed broccoli or carrot (your choice), then breaded with Panko breadcrumbs, flaxseed meal, grated Parmesan cheese, paprika, garlic powder, and onion powder, and baked in the oven until crispy.

Jerked Chicken

Chicken breasts marinated in a Jamaican jerk marinade sauce loaded with herbs and spices, grilled and served with a flavorful sauce of chicken stock, molasses, balsamic vinegar, lime juice, brown sugar and allspice.

Boursin-Stuffed Chicken

Chicken breasts filled with a mixture of Boursin cheese, thinly shredded chips of carrots, chopped walnuts and parsley, rolled up and rolled in a Parmesan bread crumb mixtures and baked until golden.

Southwestern Lime Chicken with Ancho Chili Sauce

Boneless chicken breasts marinated in a Southwestern lime, herb and spice marinade and grilled, then topped with a slice of Monterey Jack cheese and served with an herb and spice ancho chile mayonnaise sauce.

Chicken Parmesan

Chicken breasts brushed with rosemary, thyme, and parsley olive oil and seared until golden, then topped with a delicious homemade tomato sauce, mozzarella and Parmesan cheese and baked until the cheese is melted.

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.

Homestyle Chicken Pot Pie

The ideal comfort food with tender chunks of chicken, mushrooms, carrots, onions, peas, celery and herbs in a creamy gravy, and topped with a flaky herb dill biscuit.

Chicken Enchiladas with Red Chile Sauce

Chicken strips flavored with onions, garlic and spices and mixed with cilantro, jalapenos, and cheese and tucked into corn tortillas, topped with red chile tomato sauce and cheese and baked until golden. Can be made with ground turkey or beef, too.

Cock-a-Leekie Soup

Chunks of poached chicken breasts in a chicken stock with leeks, onions, celery, rice, herbs, and julienned prunes, which add a beautiful richness to this traditional Scottish soup.

Chicken Provençal

A classic French country dish of chicken thighs braised in a tomato sauce with garlic, white wine, Niçoise olives, capers, basil, and a few minced anchovies (optional).

Chicken with Feta Sauce

Boneless, skinless chicken breasts flavored with balsamic vinegar and thyme and seared in a pan, then served with a Greek low-fat milk and feta cheese sauce with oregano and lemon.

Chicken Curry with Cashews

A very delicious Indian curry with bone-in chicken breasts cooked into a curry with onions, garlic, ginger, diced tomatoes and finished with ground cashews and yogurt.

Turkey

Lemon-Rosemary Turkey Meatballs

Meatballs of ground turkey, breadcrumbs, rosemary, lemon zest, onion, garlic, and Parmesan cheese, browned and cooked into a velvety sauce of white wine, chicken stock, lemon juice, rosemary, and finished with a little butter.

Superfood Casserole

A flavor-and nutrient-packed casserole with a hint of Middle Eastern - diced turkey, chickpeas, wheat berries, roasted red onions, red bell peppers, butternut squash, and garlic, seasoned with cumin, coriander, fenugreek, cinnamon, and other spices, then mixed with a sauce of yogurt, tahini, ponzu, garlic, parsley, cilantro, and mint, poured into a casserole, sprinkled with slivered almonds, and baked to blend the flavors.

Turkey Pot Pie

Bite-sized pieces of turkey cooked into a sauce of sautéed onions, carrots, mushrooms, peas, celery, herbs, butter, flour, and turkey broth, then topped with a piecrust and baked in the oven until golden.

Turkey Italian Sausage, Peppers, and Onions

Delectable mild turkey Italian sausages, red bell peppers and onions sautéed up with herbs, tomatoes and Marsala wine for a great flavor combination to be either served on a hoagie or eaten from a bowl.

Turkey Meatball Stroganoff

Turkey meatballs cooked into a thick mushroom sauce with a hint of dill and served over buttered egg noodles, topped with a dollop of sour cream.

Turkey Osso Buco

Whole turkey legs cooked slowly with onions, carrots, celery, garlic, and a red wine and diced tomato sauce until the meat falls from the bones. The meat is then removed from the bones and served dressed with the sauce and a topping of gremolata, parsley, garlic and lemon peel.

Turkey Patties with Apple, Shallot, and Cider Cream Sauce

Seared patties of ground turkey mixed with pureed apples and shallots with a pan sauce of hard cider and cream (or milk, rice milk, soy milk, etc...).

Stuffed Turkey Lombardy-Style

A large turkey breast flattened and filled with prosciutto, roasted chestnuts, slices of Italian sausage, onion, Parmesan, egg, and herbs, rolled up and braised in the oven with white wine and chicken stock, then sliced into spiral pieces and served with the pan sauce.

Turkey Meat Loaf

Ground turkey mixed gently with breadcrumbs, egg, onions, herbs and seasonings and topped with ketchup.

Beef

Filet Mignon with Cabrales Cheese Sauce

Pan-seared filet mignons with a Spanish sauce of caramelized shallot rings, garlic, butter, flour, sherry wine, chicken stock, and Cabrales blue cheese.

Beefaroni

For the kid in everyone, ground beef in tomato sauce with Italian seasonings, carrot puree, cheddar cheese and macaroni.

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. Can do with gluten-free crust.

Grilled Balsamic Flatiron Steak with Peppers and Mushrooms

Flatiron 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.

Beef Stew with Chestnuts

Beef stew meat cooked slowly with chestnuts, onions, garlic, carrots, celery, potatoes, tomato paste, beef stock, and red wine.

Chef Steph's Meatloaf

Ground beef mixed together with sautéed onion, celery, carrots, and garlic, bread crumbs, egg, barbeque sauce, and seasonings, formed into an oval loaf, topped with barbeque sauce.

Sophisto Joes

A more debonair version of the traditional Sloppy Joe, this one has ground beef chuck cooked into a sauce with crushed tomatoes, red wine, onion, garlic, butter, carrot, celery, and seasonings, then served on a Kaiser roll.

Cincinnati Chili

Cincinnati chili has a deliciously-unique flavor and is served equally uniquely over spaghetti noodles and with numerous toppings. The chili is made with ground beef, onion, garlic, tomato puree, cinnamon, chocolate, cumin, chili powder, allspice, vinegar, and Worcestershire sauce. You can choose which way you'd like me to make yours.

3-Way – spaghetti noodles, chili, cheddar cheese

4-Way – spaghetti noodles, chili, cheddar cheese, onions

5-Way – spaghetti noodles, chili, cheddar cheese, onions, kidney beans

6-Way – spaghetti noodles, chili, cheddar cheese, onions, kidney beans, sour cream

Spaghetti and Meatballs

Italian meatballs of ground beef, breadcrumbs, garlic, egg, Parmesan, and herbs, browned and cooked into a marinara sauce and served over spaghetti noodles.

Herbed Rib Roast

Tender and juicy bone-in standing beef rib roast (a little pricy but really delicious), coated in a rub of chopped rosemary, thyme, and garlic, and roasted to your desired doneness in the oven, then sliced into individual portions.

Beef Ragout with Chestnuts, Port and Orange

Beef stew meat coated in flour and browned in a pan, then cooked slowly with sliced onions, stock, balsamic vinegar, orange zest and juice, port, redcurrant jelly, and chestnuts.

Swedish Meatballs

Ground beef and pork mixed with breadcrumbs, onion, egg, and seasonings to form meatballs which are browned and served in a beef stock and sour cream gravy over egg noodles.

T-Bone Fiorentina with Sautéed Spinach

A traditional Tuscan dish of T-bone steak rubbed with rosemary, sage, thyme and olive oil, then grilled to perfection and served with sautéed spinach with garlic and lemon.

Beef Bulgogi (Korean Fire Meat)

Thinly sliced beef with onion quarters, scallions, and garlic marinated in an Asian sauce and stir-fried, then served over white rice.

Chipotle Lime Flank Steak

Flank steak marinated in a chipotle, lime, honey marinade with spices, grilled to desired doneness, sliced into thin strips and topped with the spicy marinade reduction sauce.

Boeuf Bourgiugnon (Beef Burgundy)

Cubes of beef chuck eye seared in a Dutch oven and cooked long and slow in a red wine stew with onions, carrots and mushrooms.

Meatballs in Almond Sauce

A Catalan Spanish dish with meatballs of ground beef, pork, breadcrumbs, onion, garlic, parsley, egg, cinnamon and paprika cooked into a sauce of white wine and chicken stock finished with a picada of ground almonds, garlic, saffron, parsley, and paprika.

Steak with Chimichurri Sauce

Beef tenderloin filets topped with Argentina's famous spicy steak sauce made of parsley, garlic, and hot red pepper flakes – the perfect powerful punch to compliment the mildly juicy tenderloin steak.

Filet Mignon with Balsamic Syrup

Another unanimously loved client favorite of pan-seared beef tenderloin steaks sprinkled with goat cheese and broiled to melt then drizzled with a sweet balsamic reduction sauce for a beautiful marriage of flavors.

Moroccan Braised Beef

Chunks of beef chuck roast braised with Moroccan spices, onions, carrots, tomatoes, dried apricots and raisins in a red wine and beef broth sauce and served over couscous.

Filet Mignon Tips with Tequila Lime Cream Sauce

Seasoned cubes of filet mignon seared in a cast-iron skillet and served over top a bed of penne pasta drenched in a delicious tequila, lime, cilantro, garlic and cream sauce with thin slices of red and yellow bell peppers and red onions.

Shepherd's Pie

Traditional British pie filled with ground beef, peas, carrots, and onions in brown gravy, with a mashed potato topping and baked in the oven.

Pork

Chef Steph's Barbecued Baby Back Ribs

Baby back ribs rubbed with an 8-spice blend and brushed with homemade barbecue sauce, then wrapped in foil and roasted slowly in the oven until the meat falls from the bones, and served with more barbecue 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

Pork Chops with Sweet Potato Gravy

Pork rib chops lightly breaded with flour and seasonings and pan-seared, nicely accompanied by a flavorful gravy of pureed sweet potatoes, chicken stock, , caramelized onion slices, cane syrup, pecan pieces, and green onions.

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.

Vietnamese Glazed Skinny Pork Chops

Thin-cut pork chops marinated in a mixture of fish sauce, honey, garlic, and shallots, and broiled in the oven until caramelized.

Pork Medallions with Pine Nut Parmesan Crust

Thin medallions of pork tenderloin breaded with Panko breadcrumbs, chopped pine nuts, sage, and Parmesan cheese and fried until golden and crispy.

Pork Tenderloin with Truffled White Bean Puree

White beans pureed with rosemary, garlic, and truffle oil and topped with slices of herb-crusted pork tenderloin.

Pork Tenderloin with Thyme-Infused Honey and Balsamic Pan Sauce

Pork tenderloin pieces cooked in a honey, thyme, balsamic vinegar, and chicken stock sauce.

Asian-Style Meat Loaves

Individual meatloaf patties of ground pork and ground turkey mixed with red bell pepper, water chestnuts, green onions, crushed rice crackers, ginger and Asian seasonings, glazed with hoisin sauce and baked in the oven.

Roast Pork Loin Stuffed with Rosemary, Bacon, and Onions

Pork loin stuffed and roasted with rosemary, bacon, onions, garlic, and bread cubes.

Pork with Thai Green-Chile Sauce

Pork tenderloin marinated in hoisin, orange juice, ginger, honey, black bean sauce and fish sauce until full of flavor and then cooked, sliced and served with a refreshing sauce of garlic, chili peppers, sugar, lime and fish sauce and garnished with cilantro.

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.

Chipotle Meatballs

Baked meatballs made from ground pork, breadcrumbs, eggs, and flavored with mint and bacon in a smoky and spicy chipotle tomato sauce.

Roquefort-Stuffed Pork Chops

Pork chops stuffed with a mixture of breadcrumbs, mushrooms, herbs and Roquefort cheese, sautéed in a pan then baked until done.

Herbed Pork Rib Roast

Tender and juicy bone-in pork rib roast rubbed in a mixture of chopped rosemary, thyme, and garlic, and roasted to tender perfection in the oven, and sliced into individual portions.

Indonesian Pork Roast with Coconut

A boneless pork roast braised in an Indonesian-flavored coconut milk sauce with pureed onion, garlic, ginger, chile flakes and ketjap manis, sliced and served over rice.

Other Meats

Moroccan-Style Meatballs with Yogurt Sauce

Ground lamb seasoned with sautéed red onion, garlic, mint, parsley, cumin, cinnamon, breadcrumbs, and eggs, then baked in the oven and served with a sauce of yogurt, tahini (sesame seed paste), lemon juice, garlic, paprika, and mint.

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.

Ouzi (Lebanese Lamb and Rice)

A complete meal of cubes of leg of lamb rubbed with cinnamon allspice, cumin, and cardamom, then braised slowly in the oven with onion, garlic, and water until falling apart, then the tender meat is served on top of a rice pilaf of basmati rice, sautéed onion, a little ground beef, cinnamon, nutmeg, cloves, beef stock, and sprinkled with slivered almonds and pistachios and served with a Cucumber Mint Yogurt Sauce.

Greek Goulash

Ground lamb sautéed with diced eggplant, tomato sauce, spinach, onion, garlic, oregano, and cinnamon, then tossed together with orzo pasta and served topped with feta cheese, a Greek gremolata of chopped kalamata olives, lemon zest, and parsley, and with baked pita wedges. Can do with ground beef or ground turkey instead of lamb. This is a complete meal with no additional sides.

Punjabi Split Chickpeas and Lamb Curry

Split chickpeas (channa dal) braised with cubes of leg of lamb, onion, ginger, garlic, chile peppers, Indian spices, tomatoes, cilantro, mint, and lemon juice, finished with a sprinkle of garam masala.

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.

Lamb Korma

A mild Indian dish of lamb stew meat browned and cooked with onions, garlic, ginger, turmeric, coriander, cardamom, cloves, cumin, cinnamon, and paprika, finished with some plain yogurt, ground almonds, and lemon juice.

Lamb Chops with Pomegranate Red Wine Sauce

Lamb loin chops broiled to desired doneness and topped with a pomegranate, red wine, chicken stock sauce.

Lamb and Eggplant Pastitsio

This classic Greek pie is made with a bottom layer of ground lamb cooked into a tomato sauce scented with cinnamon and oregano and chunks of eggplant (optional) and topped with penne pasta coated in a delicious feta cheese sauce and baked until fluffy and golden.

Rack of Lamb Stuffed with Swiss Chard

Racks of lamb with a slit through the meat and stuffed with a sautéed mix of chopped Swiss chard, onions, raisins, sweet vermouth, and toasted pine nuts, then tied up and the rack is coated with an herb mustard, then roasted and sliced into double chops.

Grilled Lamb Chops

Loin lamb chops rubbed with garlic, rosemary, and thyme and seared to perfection on the grill.

Veal Parmesan

A classic Italian-American favorite of veal cutlets coated with breadcrumbs and pan-fried, then topped with marinara sauce, provolone, and Parmesan cheese and broiled until golden.

Saltimbocca alla Romana

Traditional Italian veal saltimbocca with cutlets of veal layered with sage leaves and thinly-sliced prosciutto, dredged in flour and sautéed in a light white wine sauce.

Veal Osso Buco

Veal shanks dredged in flour and browned, then braised long and slowly in the oven with finely diced onion, carrots, celery, garlic, anchovies, bay leaves, lemon peel, white wine and crushed tomatoes, and served sprinkled with a gremolata of parsley, lemon zest, and garlic.

Calf's Liver with Bacon, and Onions

Lightly breaded calf's liver topped with deep golden brown onion slices, thick-cut bacon, and red wine sauce.

Livi's Calves Liver

Calves liver that is pan-seared and then served with a sauce of chicken stock, sherry, a little redcurrant jelly, and finished with some sour cream and parsley.

Broiled Duck Breasts with Orange Chipotle Sauce

Muscovy duck breasts broiled until golden, sliced and served with a too-die-for smoky orange, maple and chipotle chile sauce

Seafood

Triple-Mustard Salmon

Salmon filets dipped in a mixture of Dijon mustard and dry mustard, then coated in yellow mustard seeds and toasted wheat germ and pan seared.

Seared Sea Scallops with Butternut Squash Puree, Clementines, and Pepitas

Pan-seared sea scallops with butternut squash puree, Clementine orange segments, and roasted pumpkin seeds.

Blackened Fish Tacos

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

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.

Shrimp Creole

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

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.

Cumin Shrimp with Cilantro and Chili Peppers

Large shrimp cooked into an amazing sauté of red onions, green chili peppers, cumin seeds, turmeric, and coriander, and then sprinkled with cilantro.

Ginger-Poached Salmon with White Wine Sauce

Salmon steaks poached in a ginger-infused fish stock, then serve with a white wine and fish stock reduction sauce with a little butter, shallots, ginger, lemon zest and basil.

Pan-Seared Scallops with Apple-Onion Marmalade and Bacon

Sea scallops seared in a pan, served with an apple cider pan reduction sauce and a fresh marmalade made from sautéed sweet onions, sliced apples, cumin seeds, and apple cider vinegar, and it is sprinkled with crumbled bacon.

Salmon with Roasted Summer Vegetables with Olives and Rosemary

Salmon roasted along with green beans, baby potatoes, cherry tomatoes, Kalamata olives, rosemary, and olive oil until deeply-flavored and delicious. This is a complete meal with no additional side dishes.

Brazilian Shrimp Stew

Shrimp cooked into a tomato, lime, and coconut milk-based stew with diced onions and red bell peppers.

Barbecued Shrimp with Cheese Grits

A low-country meal of large shrimp coated with a homemade barbecue sauce and grilled, then served with additional sauce and cheese grits made with old-fashioned grits, chicken stock, cheddar cheese, butter, and a dash of cream. This is a complete meal with no additional side dishes.

Grilled Tuna with Smoked-Almond Romesco Sauce

Tuna steaks grilled on a grill pan and served with a pureed sauce of tomatoes, roasted red peppers, smoked almonds, bread, garlic, smoked paprika, sherry vinegar and olive oil.

Nobu's Den Miso Fish

This is a fantastic recipe from the great Japanese chef, Nobu Matsuhisa. Your choice of either sea bass, cod or salmon filets in a sweet white miso marinade, left in your refrigerator to marinate for 2-3 days and for you to broil quickly in your oven.

Seafood Pirlau

A lowcountry rice ragout with shrimp, scallops and chunks of fish cooked together with basmati rice, bacon, tomatoes, onions, celery, red bell pepper, garlic, herbs, white wine, and seasonings.

Fish and Shellfish Cakes

Crab meat, diced halibut and sea scallop mixed together with sautéed diced onion, fennel, celery, breadcrumbs, mayo and herbs and formed into cakes, coated with breadcrumbs and fried in a pan until golden, then served with an herbed mayonnaise.

Seared Scallops with Roasted Tomatoes and Smashed White Beans

Sea scallops that are pan-seared and drizzled with lemon juice dressing, then served on a bed of smashed, flavorful cannellini beans and topped with pieces of roasted tomatoes and crispy prosciutto. This is a complete meal with no additional side dishes.

Grilled Shrimp and Vegetables with Pearl Couscous

Grilled shrimp, red onion wedges, and zucchini tossed with a fresh herb vinaigrette and served over a bed of wonderful pearl couscous flavored with saffron and the herb vinaigrette and all of it topped with a sprinkling of feta cheese for a beautiful melding of flavors. This is a complete meal with no additional side dishes.

Seared Salmon with Spinach and Creamy Roasted Poblanos

Pan-seared salmon filets topped with a milk-based sauce of pureed roasted Poblano peppers with garlic, masa harina (corn flour) and spinach.

Crawfish Etouffee

This traditional version of the chef's favorite Cajun dish has crawfish tails cooked into a brown gravy with onion, celery, bell pepper, garlic, green onions and seasonings.

Roasted Fennel and Red Onion Salmon

Pieces of fennel, red onions, whole cherry tomatoes, garlic, and seasonings roasted in the oven along with the salmon sprinkled with lemon juice.

Salmon with Israeli Couscous and Slow-Roasted Tomatoes

Roasted salmon served over Israeli pearl couscous, covered with intensely-flavored, slow-roasted tomatoes with lemon oregano oil, and topped with Kalamata olives. This is a complete meal with no additional side dishes.

Halibut Baked with Tomatoes, Capers and Herbs with a Feta-Crumb Crust

A medley of Mediterranean flavors burst in your mouth with this dish of chunky halibut, capers, fennel, onion, tomatoes and red wine, and topped with a crust of bread crumbs, toasted pine nuts and feta cheese.

Cod Chowder with Saffron and Fingerling Potatoes

Pieces of cod cooked into a delicious clam juice, saffron, and white wine-based chowder with a touch of cream to finish, with round slices of tender, buttery fingerling potatoes, bacon, and leeks.

Pasta

Spaghetti and Mozzarella-Stuffed Meatballs

Meatballs of ground beef, pork and veal (or just beef), breadcrumbs, milk, egg, garlic, parsley, with a cube of mozzarella cheese tucked inside cooked into a marinara sauce with spaghetti noodles.

Beef Cannelloni

Pasta sheets rolled up and filled with a mixture of ground beef, onions, garlic, ricotta cheese, Parmesan cheese, egg, basil and parsley, then baked covered in marinara sauce with mozzarella and Parmesan cheeses.

The Cardinal's Ragu

First cooked for the cardinal of Imola in the 18th century, this is a tomato-less ragu of chopped skirt steak cooked with onion, cinnamon, butter, flour, and beef broth into what is a cross between a classic ragu alla Bolognese and a classic French brown sauce, and is served over your favorite pasta.

Orecchiette with Chickpeas

“Little ear”-shaped pastas tossed in a sauce of chickpeas, tomatoes, garlic, onion, celery, carrots, crushed red pepper, and parsley.

Gemelli with Potatoes, Green Beans, and Pesto

Pretty, twisted gemelli pastas with poached, sliced new potatoes and French green beans coated in a basil and pine nut pesto and finished with Parmesan cheese.

Baked Penne with Roasted Vegetables

Penne pasta tossed with roasted red bell peppers, zucchini, yellow squash, and onion, a marinara sauce, mozzarella, Fontina, and Parmesan cheese and peas and baked until bubbly.

Pasta Bolognese

A hearty milk and tomato-based meat sauce with ground beef, onions, carrots, and celery tossed with your favorite pasta and Parmesan and topped with additional Parmesan.

Butternut Squash and Mushroom Lasagna

A decadent winter lasagna with layers of lasagna noodles, a baby bella mushroom and red onion mixture, a roasted butternut squash and herb mixture, and a ricotta cheese, mozzarella, Parmesan, and egg mixture, baked until golden and fluffy.

Nutty Pasta Toss with Shrimp or Chicken

Shrimp or chicken breast pieces sautéed with onion, bell pepper and spinach in a light and wonderful Asian-flavored peanut sauce and poured over Chinese noodles.

Proscuitto Penne with Rose Sauce

A sinfully delicious tomato and cream pink sauce that smothers diced proscuitto, peas, and penne pasta, and is sprinkled with Parmesan cheese and fresh basil.

Classic Italian Lasagna

A traditional combination of lasagna noodles, ground beef, ricotta, mozzarella, and Parmesan cheese, and classic Marinara sauce.

Pasta al Pesto

Spaghetti noodles tossed in a pesto sauce with basil, parsley, garlic, pine nuts, and Parmesan cheese.