

**Personal Chef Menu 2021
LOLY MAR 2021
Spring/Summer**

DIP, BUTTER & DRESSINGS

- **Homemade Hummus**
- **Green Sauce**
- **Ranch Tahini dressing**
- **Avocado Ranch**
- **Avocado Green Sauce (DF)**
- **Baba Ganoush, eggplant, dry mint and caramelized onion dip(Persian style)**
- **Tzatziki Sauce (Yogurt and Cucumber sauce)**
- **Cesar Dressing**
- **Pesto Sauce**
- **Mexican Salsa**
- **Mango Salsa**

SOUPS

- **Black Beans Soup**
- **Cilantro and lime chicken soup**
- **Creamy Tortilla Soup**
- **Coconut and Turmeric Lentil Soup**
- **Split Pea Soup**
- **Italian Weeding Soup**
- **Salmorejo Spanish style (cold soup)**
- **Sancocho**
- **Gazpacho (cold Soup)**
- **Spanish Garlic soup**

SALAD

- **Cesar Salad with homemade croutons**
- **Kale Salad (seasonal toppings)**
- **Tex mex chopped salad, corn, black beans, cilantro, red onions, tomatoes, romaine lettuce, cilantro, tortilla chips served with avocado ranch dressing**

- Cabbage salad
- Pasta Salad with orzo or your choice of pasta shape
- Harvest Salad, Romaine Lettuce, tomatoes, corn, bacon, cheddar cheese and ranch dressing
- Salad Shirazi, chopped tomatoes, cucumber with mint and lime dressing
- Brussels sprouts cesar salad
- Creamy Potato Salad
- Spinach Salad with strawberry and a honey mustard vinaigrette
- Mediterranean Chickpeas Salad

PASTA DISHES

- Lasagna
- Summer Campanelle Pasta with roasted corn, cherry tomatoes and pesto
- Meatballs and Spaghetti night
- Parpadelle and Bolognese Sauce
- Linguini Alfredo
- Rigatoni with eggplant, spicy tomato sauce and mozzarella
- Chicken Parm with spaghetti
- Chicken piccata with spaghetti
- Tuscan penne pasta
- Zucchini Pesto with fusilli
- Bake pasta 3 queso
- Orecchiette with broccolini
- Bucatini with spicy marinara sauce

OCEANO

- Roasted Salmon with lemon sauce
- Salmon Skewers with lime sauce
- Baja Fish Tacos with Cilantro crema
- Fish tacos with all the toppings and tortilla
- Red snapper filet served with mango and jalapeño salsa and green plantains
- Tuna Pastel with sweet plantains, eggs and potato
- Shrimp Scampi

CHICKEN, BEEF AND MORE

- **Arroz Con Pollo**
- **Paella Valenciana made with orzo, chicken and artichokes**
- **Chicken Chipotle**
- **Chicken Milanesa (Cutlets)**
- **Grill Beef kababs**
- **Chicken with lemon and rosemary sauce**
- **Chicken with wine sauce**
- **Grill chicken with butter sauce**
- **Spanish Chicken Stew**
- **Beef or chicken stroganoff**
- **Whole roasted chicken (Inas Garten Style)**
- **Meatballs Swedish style or Latin Style**
- **Flank Steak with Chimichurri Sauce**
- **Stuffed Peppers, Italian or Latin Style**
- **Ropa Vieja (chuck roasted beef with peppers, onion and garlic)**

Served with black beans and rice.

- **Pabellon, traditional Venezuelan dish with four components. Black beans white rice , shredded beef and sweet plantain**
- **Braised Short ribs**
- **Taco Tuesday with all the fixings and toppings**
- **Chipotle Night (choice of beef or chicken)**
- **Beef or Pork Carnitas**
- **Lomo Saltado (peruvian style)**
- **Chicken Enchiladas**
- **Peri Peri Chicken**
- **Za`atar Roasted chicken**
- **Chicken adobo**
- **Eating Vegan for a Day-Breakfast -Lunch-Dinner**
- **Mediterranean Night**
- **Pollo a las nueces (Cashew)**

SIDE DISHES & TREATS

- **Cilantro lime rice**
- **Coconut and turmeric rice**
- **Black beans and rice**

- Oxaca refried beans
 - White rice and Vermicelli
 - White rice and shredded carrots
 - Air fried potato
 - Mashed Potatoes
 - Roasted Veggies with Italian seasoning
 - Green Beans and wild mushrooms
 - Maple glazed carrots with pecans
 - Roasted Brussels sprouts
 - Green Plantains (tostones)
 - Sweet Plantains
 - Pico de Gallo
 - Tostones with shredded cabbage and French dressing
 - Arroz con Leche
 - Torta tres Leches
 - Banana Bread
 - The Ultimate Chocolate chip cookies (\$250 recipe for \$10) :) fun to google
 - Vegan Brownies with zucchini
 - Quesillo (flan caramel) Venezuelan Style
 - Coconut Kisses
 - Arepas (Venezuelan Cornmeal patties)
 - Empanadas
- Sunday Brunch *******

PERSONAL CHEF MENU 2020 LOLY MAR

1. Minimum order of 4 for family style meals**
2. MENU CAN BE CUSTOMIZED TO MEET YOUR PREFERENCES AND DIETARY RESTRICTIONS
3. RICE DISHES CAN BE SUBSTITUTE WITH QUINOA OR BROWN RICE.
For additional \$5 per/meal
4. PRICES VARIES DEPENDING ON PRICE MARKET INCLUDING FISH AND SEAFOOD
5. MEALS CAN BE PREPARED VEGAN AND VEGETARIAN
6. PLEASE PLACED ORDER 48 IN ADVANCE

Some proteins are served with your choice of white rice or pasta. All meals are served Family Style. Please provide your own container. Container can be provide for additional cost

Thank you so much for for your support during this hard times.