

Menu Suggestions

Because of my three-hour time constraint, the entrees and preparations are not only delicious but also time appropriate! We can address any dietary needs including Keto, Whole 30, Organic, Gluten Free, Paleo and Vegetarian.

Chicken Marsala – wild mushrooms in a Marsala demi-glace

Chicken Dijon – in a pungent Dijon white wine cream sauce

Chicken Paprika – smoked paprika, leeks and cream

Chicken Parmesan – lightly breaded and finished with a Marinara sauce and shaved Parma Reggiano

Chicken Piccata – a tart lemon wine sauce with capers and a splash of cream

Chicken Acropolis – lightly breaded with Feta over baby spinach sauté and a lemon cream sauce

Steak Diane – pan seared steak finished with a peppery brandy demi-glace

Steak Stroganoff – medallions in a sour cream demi-glace with mushrooms and leeks over noodles

Steak Fajita – medallions and colored peppers with sweet onions in a spicy marinade over rice

Steak Garlic Broccoli – medallions with a richly garlicky lemon butter sauce with broccoli florets

Shrimp Alfredo over Fettucine – tender shrimp in a cream, sherry and Pecorino Romano sauce

Shrimp Scampi over Linguine – shrimp in a lemon parsley butter sauce with a splash of wine

Shrimp Pesto over Risotto – shrimp in a nutty basil paste and cream over cheesy risotto

Blackened Salmon Piccata over Linguine – a kick! With a lemon caper sauce and tomato concasse

Salmon Teriyaki over Almond Rice – a sweet soy citrus sauce drizzled over broccoli, carrots & snowpeas

Linguine with White Clam Sauce – shells discarded! Loaded with parsley and Locatelli Romano!

Spaghetti and Homemade Meatballs – a mixture of veal, pork and ground Angus, Nana's recipe!

Stuffed Shells with Baked Sweet Italian Sausage planks

Quiche Baked fresh daily: Ham and Gruyere, Broccoli and Double Cheddar, Spinach and Mozzarella

Spanakopita Pie Baked fresh daily: Feta and spinach baked in a phyllo crust with side garden salad

Soups

Cream of Crab

Maryland Crab Soup

Cream of Chicken

Chicken Rice, broth or creamy style

Classic Chicken Noodle

Cream of Mushroom

Mushroom Barley

Beef Vegetable Rice

Creamy Tomato Soup

Loaded Potato Soup (Bacon and Cheddar)

Italian Wedding Bell Soup

Pasta y Faggioli (Bean and Pasta)

Tuscan Style Kale and Sausage Soup

Mulligatawny (Curry Chicken Soup w Lentils and Orzo)

Greek Lemon Chicken

Various

Eggplant Parmesan - lightly breaded and finished with a Marinara sauce and shaved Parma Reggiano

Crab Cakes, Broiled with Coleslaw and Tartar sauce and lemon

Shrimp Cocktail with Cocktail sauce and Lemon

Lobster Salad over Bibb lettuce

Lobster Newburg over Rice