



Weekly Menu (Regular)

Fresh Sheet

Food Cost + 1 Meal x # of portions

Shio Koji Salmon

- Tender salmon fillets marinated in umami-rich shio koji, then roasted until perfectly flaky with a delicate, savory-sweet crust. Served alongside coconut-ginger jasmine rice and a refreshing cucumber and daikon sunomono salad

Pork Piccata

- Tender pork cutlets lightly dredged, pan-seared, and finished in a bright lemon-caper butter sauce. Served alongside creamy parmesan risotto and a side of roasted broccolini tossed with garlic and olive oil

Garlicky, Smokey, Grilled London Broil

- Marinated flank steak in chipotle, honey and limes is grilled and sous vide then served with garlic roasted potatoes, and smoked cauliflower.

Chicken Manchurian

- A classic Chinese dish that is sweet and sour style chicken stir fried served with white rice and stir fried vegetables.

Herb Crusted Lamb Chops

- Juicy lamb chops marinated with garlic, rosemary, and thyme, then seared and oven-roasted to a tender, flavorful finish. Served with creamy Parmesan polenta cakes and blistered cherry tomatoes with balsamic glaze

Shrimp & Scallop Scampi

- Large fresh shrimp & scallops served with fresh pasta, parsley, tomatoes, and a lemon garlic sauce.

Oso Bucco

- Slow braised veal shanks served with a vegan polenta and roasted asparagus.

Curried Roasted Chicken with Grapefruit, Honey & Thyme

- Sweet and savory curry powder is combined with honey and a pleasantly tart grapefruit juice to create a rich glaze served with roasted squash, broccoli, cauliflower, root vegetables and garlic aioli and yellow rice.

Favorite Meals

We keep all recipes. If you like a meal, let us know and we will keep it here for you!

Beef (Other Options: Salmon/Chicken) Yakisoba

- Tender marinated beef, Asian vegetables, soy citrus yakisoba sauce and yakisoba noodles

Pork Ragu & Penne Pasta

- Slow braised pork shoulder and penne pasta in a lemon and fresh herb tomato sauce with a side of roasted zucchini

Lobster Roll

- East coast summer favorite! Lucious lobster meat in a zesty and creamy sauce served on a gourmet hot dog style bun with potato chips and a grilled vegetable balsamic salad.

Dungeness Crab Cakes

- Local jumbo Dungeness crab meat crab cakes served with a red pepper remoulade, roasted asparagus, microgreens, and a lemon rice pilaf.

Italian Sauce Pasta Alla Vodka

- Savory and slightly spicy Italian sausage, rigatoni pasta in a savory creamy vodka sauce. Served with a Cesar Salad. Put on some Puccini, open up a bottle of red and you're guaranteed a more relaxed dining experience than the one you might get at the local red-and-white checkered-tablecloth joint.

Beef(Other options: Chicken/Pork) Chow Mein

- Beef, cabbage, bean sprouts, egg and green onion in a savory soy based sauce and a side of stir fried vegetables.

Deep Dish Lasagna

- A one pot meal family classic. A meal that satisfied the kids and the parents can enjoy with a glass of wine. Our handmade pasta, beef and Italian sausage, rich marinara sauce and crispy cheese make this meal delicious. Served with roasted asparagus.

Spicy Salmon Roll Bowl

- Instead of ordering sushi for delivery, whip up this quick spicy salmon bowl with crispy broiled salmon cubes, lightly pickled cucumbers, sliced avocado, and chili crisp mayo served over sushi rice.

Seared Scallops with Garlic Butter Risotto

- Fresh large sea scallops seared and topped with a walnut gremolada served atop a garlic butter risotto and a side of sauteed Swiss chard.

Mexico Shrimp Tacos

- Zesty shrimp in soft tacos with lime slaw, served with a side of black beans and Spanish rice.

Grilled Lamb Kebabs

- Savor the flavors of the Mediterranean with juicy lamb kebabs, complemented by cool tzatziki, a light couscous salad, and a mix of grilled zucchini and bell peppers.

Ancho Chile Braised Beef Tacos

- Tender beef slow-braised with ancho chiles and Mexican spices, shredded and served with fresh flour tortillas, corn tortilla chips, topped with vibrant pickled red onions and a smooth avocado crema, Spanish rice and fajita vegetables.

Braised Beef Short Ribs

- Tender short ribs slowly braised in a rich red wine sauce, served alongside pan seared, polenta cakes and accompanied by a blend of roasted vegetables.

Themed Family Style Meals

American BBQ

Food Cost + 1 Meal x # of portions

Choose up to two entrées from the list below. The meal comes with your choice of two sides.

Entrée Options

- **BBQ Brisket**
 - Slow-smoked brisket, tender and rich in flavor, served with a smoky BBQ sauce.
- **Pulled Pork**
 - Shredded pork shoulder, marinated and slow-cooked until perfectly tender, topped with a tangy BBQ sauce.
- **Hot Links or Kielbasa**
 - Spicy or traditional smoked sausages, grilled and bursting with flavor.
- **St. Louis Pork Ribs**
 - Dry-rubbed and smoked for hours, these ribs are glazed with BBQ sauce and fall-off-the-bone delicious.
- **Beer Can Chicken**
 - Whole chicken roasted on a can of beer, ensuring it stays juicy and infused with a subtle malty flavor.

Side Options

- **Baked Beans**
 - Slow-cooked with bacon and molasses, offering a sweet and savory side.
- **Fresh Baked Dinner Rolls**
 - Soft and warm, perfect for mopping up sauces and juices.
- **Cornbread**
 - Sweet and buttery, served with honey butter on the side.
- **Potato Chips**
 - Crispy and seasoned to perfection, a crunchy accompaniment.
- **Coleslaw**
 - Freshly shredded cabbage and carrots in a creamy dressing, providing a crisp contrast to the rich BBQ.
- **Fresh Fruit Cup**
 - A mix of seasonal fruits, offering a fresh and light option.
- **Garden Salad**

- Crisp greens and a variety of vegetables, served with your choice of dressing.
- **Potato Salad**
 - Creamy potatoes mixed with mayonnaise, mustard, and herbs, a classic BBQ staple.

Japanese Dinner

Food Cost + 1 Meal x # of portions

The meal comes with a side of stir-fried vegetables and your choice of white rice or sushi rice. We can adjust the seasoning to suit your taste preferences.

Entrée Options

- **Tonkatsu**
 - Breaded and deep-fried pork cutlet, served with a tangy katsu sauce, providing a crispy and savory dish.
- **Sashimi Assortment**
 - A selection of fresh, thinly sliced raw fish such as salmon, tuna, and yellowtail, served with soy sauce, wasabi, and pickled ginger.
- **Chicken Teriyaki**
 - Grilled chicken glazed with a sweet and savory teriyaki sauce, offering a flavorful and popular choice.
- **Beef Sukiyaki**
 - Thinly sliced beef cooked with vegetables, tofu, and noodles in a sweet and savory broth, served hot pot style.
- **Unagi Don**
 - Grilled eel over a bed of sushi rice, coated with a rich, sweet soy-based sauce, providing a classic and beloved Japanese flavor.

Side Options

- **Stir-Fried Vegetables**
 - A mix of Japanese vegetables such as shiitake mushrooms, bell peppers, and snap peas, stir-fried with a hint of soy sauce and sesame oil.
- **Rice Options**
 - **White Rice:** Steamed to perfection, fluffy and slightly sticky, serving as a staple in Japanese meals.
 - **Sushi Rice:** Seasoned with a blend of vinegar, sugar, and salt, offering a slightly sweet and tangy flavor.

Choose from the Italian entrée below. Meal comes with Italian salad and fresh focaccia bread.

Entrée Options

- **Beef Bolognese**
 - A rich and hearty sauce made with ground beef, simmered with tomatoes, herbs, and a splash of wine, served over tagliatelle pasta.
- **Ratatouille**
 - Thinly sliced vegetables such as zucchini, eggplant, and bell peppers, layered and baked in a robust tomato sauce, offering a flavorful vegetarian option.
- **Piccata**
 - Choose from chicken, pork, or fish lightly breaded and sautéed, then served with a tangy lemon caper sauce.
- **Marsala**
 - Choose from chicken, pork, or beef tenderly cooked in a creamy Marsala wine and mushroom sauce.
- **Parmesan**
 - Choose from chicken, pork, beef, or eggplant breaded and pan-seared, then topped with homemade marinara sauce and melted cheese. The cheese is served on the side to accommodate personal preferences.

Protein Options

- **Chicken**
- **Pork**
- **Beef**
- **Fish**
- **Eggplant** (for a vegetarian option)

Included with Every Meal

- **Italian Salad:** A fresh blend of mixed greens, tomatoes, cucumbers, olives, and red onions, dressed with a light vinaigrette.
- **Fresh Focaccia Bread:** Crusty on the outside and soft on the inside, perfect for dipping into sauces or enjoying alongside your meal.

Choose your meat option. Meal comes with Spanish rice and your choice of beans, freshly made salsa, sour cream, and tortilla chips.

Entrée Options

- **Enchiladas**
 - Choose from chicken, carnitas, al pastor, marinated steak, fish, sofritas, or Impossible Meat. Enchiladas are served with your choice of red or green enchilada sauce and come with Mexican cheese, jalapeños, diced sweet onion, and other toppings.
- **Tacos**
 - Served on your choice of flour or corn tortillas with options including chicken, carnitas, al pastor, marinated steak, fish, sofritas, or Impossible Meat. Toppings include Mexican cheese, jalapeños, diced sweet onion, fresh salsas, shredded lettuce, and more.

- Meat Options
- **Chicken:** Seasoned and grilled, perfect for both tacos and enchiladas.
- **Carnitas:** Slow-cooked pork, tender and flavorful.
- **Al Pastor:** Marinated pork with pineapple, offering a sweet and savory taste.
- **Marinated Steak:** Juicy and robust, seasoned with traditional spices.
- **Fish:** Typically a mild white fish, seasoned and grilled.
- **Sofritas:** Braised tofu in a spicy chili sauce, a hearty vegetarian option.
- **Impossible Meat:** Plant-based meat that's seasoned and cooked to mimic traditional Mexican meat fillings.

- Beans
- **Pinto Beans:** Served whole or mashed, seasoned with Mexican spices.
- **Refried Beans:** Creamy and rich, cooked with a hint of spice.
- Extras
- **Guacamole:** Freshly made with ripe avocados, lime, cilantro, and onions.

Choose from the classic American entrée below. The meal comes with roasted seasonal mixed vegetables and your choice of starch options.

- Entrée Options
- **Meatloaf**
 - A traditional meatloaf with a tomato glaze, focusing on the rich flavors of blended meats and herbs.
- **Hamburger/Cheeseburger**
 - American style Kobe beef patties on a sesame bun, accompanied by lettuce, tomato, pickles, ketchup, and mustard.
- **Pot Roast**
 - Slow-cooked beef chuck in a rich gravy with potatoes and carrots, a comforting classic.
- **Cedar Plank Salmon with Honey Lemon Glaze**
 - Salmon roasted on a cedar plank, glazed with honey and lemon for a sweet and tangy flavor.
- **Grilled Chicken with Herb Butter**
 - Perfectly grilled chicken breasts topped with a dollop of homemade herb butter to enhance its juicy flavors.
- **Stuffed Bell Peppers**
 - Bell peppers filled with a mixture of ground turkey, quinoa, vegetables, and spices, topped with a light tomato sauce.

- Starch Options
- **Mashed Potatoes**
 - Creamy and smooth, perfect for pairing with gravies and sauces.
- **Roasted Rosemary Potatoes**
 - Baby potatoes roasted with rosemary and olive oil until golden.
- **Rice Pilaf**
 - Fluffy rice cooked with onions, carrots, and a touch of chicken broth for extra flavor.
- **Macaroni and Cheese**
 - A creamy blend of cheeses with elbow macaroni, baked to golden perfection.

Choose from the Thai entrée below. The meal comes with stir-fried vegetables and your choice of jasmine rice or sticky rice. We can tailor the spice level to your liking.

Entrée Options

- **Pad Kra Pao**
 - Minced pork stir-fried with holy basil and chilies, served over rice. A fiery dish beloved for its bold flavors.
- **Moo Ping**
 - Skewers of marinated pork, grilled until caramelized. Served with a side of spicy tamarind sauce.
- **Khao Soi**
 - Egg noodles in a rich and creamy yellow curry coconut broth, accompanied by pickled vegetables and topped with crispy noodles.
- **Laab Gai**
 - Minced chicken salad with fresh herbs, chili, and lime juice, offering a refreshing and spicy flavor.
- **Pad Thai**
 - Classic stir-fried noodles with your choice of protein (chicken, shrimp, or tofu), eggs, and a mix of fresh vegetables, garnished with peanuts and lime.
- **Curries**
 - **Green Curry:** Aromatic and spicy curry made with green chilies, served with your choice of chicken or fish.
 - **Red Curry:** Rich and deep flavor with a slightly sweet profile, available with beef or pork.
 - **Yellow Curry:** Mild and creamy, typically served with shrimp or tofu.

Additional Protein Options

- **Beef Satay**
 - Skewers of marinated beef, grilled and served with peanut sauce.
- **Crispy Fish with Chili Sauce**
 - Whole fish fried until crispy, then topped with a spicy sweet and sour chili sauce.

Side Options

- **Stir-Fried Vegetables**
 - A colorful assortment of seasonal vegetables, lightly stir-fried with garlic and soy sauce.
- **Rice Options**
 - **Jasmine Rice:** Fragrant and fluffy, a perfect complement to rich curries.
 - **Sticky Rice:** Glutinous rice that pairs wonderfully with hands-on dishes like laab gai and moo ping.
 - **Brown Rice:** Fluffy whole grain rice

Choose from the Chinese entrée below. The meal comes with stir-fried seasonal vegetables and your choice of white jasmine rice or fried rice.

Entrée Options

- **Kung Pao Chicken**
 - Tender chicken stir-fried with peanuts, vegetables, and chili peppers in a savory and slightly spicy sauce.
- **Beef and Broccoli**
 - Slices of beef sautéed with broccoli in a rich garlic and oyster sauce.
- **Sweet and Sour Pork**
 - Crispy pork pieces tossed in a vibrant sweet and sour sauce with pineapple, onions, and bell peppers.
- **Shrimp with Lobster Sauce**
 - Juicy shrimp cooked in a creamy, garlic-infused lobster sauce with green peas and egg.
- **Mapo Tofu**
 - Soft tofu cooked in a fiery and flavorful Sichuan pepper sauce with minced pork, known for its distinctive mala (numbing and spicy) taste.

Specialty Dishes

- **Szechuan Beef**
 - Spicy and pungent beef stir-fried with chili peppers and Szechuan peppercorns.
- **Cantonese Roast Chicken**
 - Chicken roasted with a honey and soy glaze, featuring crispy skin and tender meat.

Side Options

- **Stir-Fried Seasonal Vegetables**
 - A mix of fresh vegetables quickly cooked to maintain crispness, seasoned with garlic and soy sauce.
- **Rice Options**
 - **White Jasmine Rice:** Fragrant and light, perfect for complementing rich flavors.
 - **Fried Rice:** Stir-fried rice with eggs, peas, carrots, and onions, seasoned with soy sauce and sesame oil.

Choose from the Indian entrée below. The meal comes with a side and your choice of basmati rice or naan bread.

Entrée Options

Butter Chicken

Tender chicken pieces cooked in a creamy, rich tomato-based sauce, infused with butter and aromatic spices.

Lamb Rogan Josh

Lamb chunks cooked in a robust curry made with garlic, ginger, and a variety of spices.

Fish Curry

Fish fillets cooked in a tangy and spicy curry sauce with tomatoes and tamarind.

Paneer Tikka Masala

Grilled paneer (Indian cottage cheese) simmered in a spicy and creamy tomato-based sauce.

Vegetable Biryani

Aromatic basmati rice cooked with mixed vegetables, nuts, and spices, served with a side of cooling raita.

Chana Masala

Spicy chickpeas cooked in a flavorful mix of onions, tomatoes, and traditional spices.

Side Options

Mixed Vegetable Curry

- A hearty combination of seasonal vegetables cooked in an aromatic and spicy gravy.

Dal Tadka

- Yellow lentils tempered with mustard seeds, cumin, onions, chili peppers, and garlic.

Aloo Gobi

- Cauliflower and potatoes sautéed with cumin, turmeric, and coriander, making for a tasty and satisfying side dish.

Papadum

- Crispy lentil crackers served as a crunchy side to complement the meal.

Rice and Bread Options

- **Basmati Rice:** Perfectly steamed to pair well with rich curries.

- **Naan Bread:** Freshly baked, soft, and perfect for dipping into creamy sauces and gravies.

Weekly Add- Ons

Vegetable Add Ons

Will be charged by cost of ingredients and private chef labor based on number of servings.

Salads

- Strawberry Field Salad
- Garden Salad
- Chef Salad
- Cobb Salad
- Quinoa Salad
- Spinach Salad
- Potato Salad
- Chicken Salad
- Potato Salad
- Tuna Salad
- Pasta Salad
- Superfood Salad
- Greek Salad
- Tabbouleh Salad

Sautee Options

- Italian vegetable blend
- Roasted Garlic Kale
- Stir fried Asian vegetables
- Blistered Tomatoes
- Sauteed Spinach and Tomatoes
- Sauteed Zucchini
- Sauteed Green Beans

Oven Ready Options

- Ratatouille
- Briam
- Maple Glazed Carrots

Roasted Vegetables

- Roasted Asparagus
- Roasted Broccoli
- Roasted Brussel Sprouts
- Roasted Cauliflower
- Roasted Root Vegetables
- Roasted Zucchini

Platter Add-Ons

Fresh Fruit Platter

\$45

- A mixture of seasonal fruit and tropical fruit arranged and served on a 18"
- Serves 6+

Fresh Vegetable Platter

\$48

- A mixture of seasonal vegetables served on a 18" with your choice of onion dip or ranch dressing.
- Serves 6+

Individual Charcuterie

\$26/ea

- Includes: Cheese, meats, seasonal fruits (fresh and or dried) vegetables, assortment of crackers and pretzels, jam, pickles, honey, and of course something sweet! (Minimum order quantity of 5)

Small Platter

\$80

- As an appetizer size board artfully arranged and served on a 10x10* tray. Includes assorted imported & domestic cheeses, meats, seasonal fruits (fresh and or dried) vegetables, assortment of crackers/pretzels/bread, mini jams/mini mustard, pickles/olives, honey stick, and finally a few sweets!
- Displays are decorated with seasonal flowers, herbs, etc. Served with Mini Bamboo Forks
- Serves 2-4 people

Medium Platter

\$130

- As an appetizer size board artfully arranged and served on a 10x14* tray. Includes assorted imported & domestic cheeses, meats, seasonal fruits (fresh and or dried) vegetables, assortment of crackers/pretzels/bread, mini jams/mini mustard, pickles/olives, honey stick, and finally a few sweets!
- Displays are decorated with seasonal flowers, herbs, etc. Served with Mini Bamboo Forks
- Serves 4-6 people

Large Platter

\$230

- As an appetizer size board artfully arranged and served on a 15"* round tray. Includes assorted imported & domestic cheeses, meats, seasonal fruits (fresh and or dried) vegetables, assortment of crackers/pretzels/bread, mini jams/mini mustard, pickles/olives, honey stick, and finally a few sweets!
- Displays are decorated with seasonal flowers, herbs, etc. Served with Mini Bamboo Forks
- Serves 8-10 people

Dessert Add-Ons

Dark Chocolate & Sea Salt Cookies

\$5/ea

- These large delicious dark chocolate chip childhood inspired cookie that has grown up to be the adult version with higher quality ingredients and a balance between sweet and salty.

Dark Triple Chocolate Brownies

\$20

- These are large fudgy, dark chocolate brownies that will cure your chocolate craving and bring a smile to your face. Box of 4

4 & 5" Tarts (Served 1-2)

\$20

- Our locally sourced, preservative free, all natural pies featuring a butter only crust gives you all the flavor but no short cuts.
- Tart Flavors:
 - Lemon
 - Fresh Fruit
 - Tarte Tatin
 - Chocolate
 - Egg Tart

5" Pies Organic Fruit Pies (Served 1-2)

\$15

9" Pies Organic Fruit Pies (Served 6-8)

\$50

- Our locally sourced, preservative free, all natural pies featuring a butter only crust gives you all the flavor but no short cuts.
- Pie Flavors:
 - Classic Apple
 - Cherry Lattice
 - Peach Crumb
 - Mixed Berry
 - Raspberry
 - Blueberry
 - Strawberry & Rhubarb

5" Pies Cream Pies (Served 1-2)

\$15

9" Pies Cream Pies (Served 6-8)

\$50

- These pies are unique featuring different crust from our organic butter pie crust to salted graham cracker to chocolate cookie crumb.
- Pie Flavors:
 - Dark Chocolate Cream
 - Pumpkin
 - Ube
 - Banana Cream
 - Coconut Cream

We can make a wide array of items. Let us know what you're looking for and our chefs can make it happen!

Don't See What You Want!

Other options available upon request!