



ENTREES FOR A CROWD

Vineyard Paella

Littlenecks, Shrimp, Chicken, Linguica, Calamari, Mussels, Vegetables and Saffron Rice
Served with House Salad, Bread Basket and Butter

Roasted Tenderloin of Beef

Rosemary and Pepper encrusted, topped with Horseradish Cream
Served with Local Vegetables, Roasted Potatoes, House Salad, Bread Basket and Butter

Local Cod Nicoise

Marinated in Onion, Garlic & fresh Herbs, topped with Black Olives, Capers, Tomatoes
served with Grilled Lemons

Pan Seared Faroe Island Salmon

With Olive Tapenade over a bed of wilted Spinach, Roasted Red Peppers, Artichoke hearts

Faroe Island Salmon

From very cold waters, very buttery
pan seared, chef selected sauces

Asian Stuffed Shrimp

Jumbo Shrimp, Crab meat, Cilantro, Ginger, Scallions, and Beurre Blanc

Horseradish Encrusted Salmon Fillet

A light kick of Horseradish & fresh Bread Crumb topping

Poached Salmon

Poached in Vermouth and White Wine, served with a Cucumber Dill sauce

Grilled Swordfish

Chef selected preparation. Choices include: Mango Salsa, Roasted Poblano Peppers and
Avocado Salsa, Classic Lemon Beurre Blanc sauce, or Nicoise

CHICKEN

Herb Crusted Lemon Chicken

Roasted with fresh Lemon, White Wine, Herbs & Garlic

Country Fried Chicken

We are famous for this Southern specialty; Buttermilk is not the only secret in our recipe!

Chicken Marbella

Marinated in Brown Sugar, Wine, Green & Black Olives, Capers, fresh Herbs
The Chicken is sweet & savory

Indonesian Chicken

Marinated, whole roasted Chicken with a glaze of Honey and Indonesian spices



The Phantom Chef™
They'll never know you didn't cook!
Gourmet meals delivered

Chicken Piccata

Lemon, Capers and Herbs

Chicken kid meal

Fried Chicken

Jerk Chicken

Whole Chicken marinated in classic Jerk spices, served with a Mango puree

BEEF, PORK AND LAMB

Roasted Tenderloin of Beef

Rosemary and Garlic encrusted, served with a Port Wine Demi Glace

Grilled Leg of Lamb

Grilled to perfection, Chef selected sauces to choose from

Rack of Lamb

Rubbed with a Mustard, White Wine, fresh Herbs & spices

BBQ Pulled Pork Sandwich

Tennessee style slow- braised Pork Butt

Meat Lasagna

Layers of Noodles, rich Meat sauce, Three Cheeses

Dominican Pork

Marinated with Garlic, Citrus and Cilantro ,slow-roasted to pull- apart tenderness

Light and flavorful

POTATOES, PASTA AND RICE

Red Skinned Mashed Potatoes

Red skinned Potatoes mashed with Cream and Butter

Twice Baked Mashed Potatoes

Roasted Red Potatoes

E.V.O.O., Garlic, Salt and Pepper

Roasted Fingerling Potatoes

With EVOO and Garlic

Roasted Mashed Sweet Potatoes

With Butter & Maple Syrup

Armenian Potato Salad

Local new Potatoes tossed with E.V.O.O, fresh Herbs and Garlic

Quinoa Salad

Parsley, Lemon Zest, Olive Oil, Cran-raisins, Toasted Almonds,
a pinch of Brown Rice, Tamarind, Soy, Scallions

Italian Cous Cous

With Roasted Red Peppers, fresh Basil, Saffron and Parmesan cheese



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Baked Mac N Cheese

Bubbly, cheesy, ooey-gooney says it all

Black Beans & Rice

My surrogate Grand Ma from Brazil taught me her secret to perfect beans & rice
with

Pao de Queijo

Pasta Primavera

A variety of seasonal vegetables,
Roasted with fresh herbs, lemons, garlic, white wine

Roasted Vegetable Pasta Salad

Roasted local summer Vegetables tossed with Penne, Feta cheese, lemon vinaigrette

Cool Noodle Salad

Rice noodles, spicy Peanut sauce, crunchy Asian Vegetables

Cole Slaw

Herb's recipe, slightly sweet & creamy
perfect as a topper for burger's, chicken or grilled fish