



CHEF PATRICIA

SAMPLE MENU IDEAS

ROASTED ROSEMARY PORK TENDERLOIN SERVED WITH CAULIFLOWER MASH
AND SEASONAL VEGETABLE

ROASTED GREEK CHICKEN SERVED WITH FENNEL AND MUSHROOM GRATIN AND
ROASTED SWEET OR BABY RED POTATOES

BRAISED POT ROAST WITH POTATOES AND VEGETABLES SERVED WITH HERBED
ROLLS AND A SIDE SEASONAL SALAD

ORGANIC CHICKEN OR VEGETARIAN CHILI SERVED WITH FRAGRANT JASMINE
RICE, FRESH GARNISHES AND CORN OR JICAMA TORTILLAS

SHRIMP SCAMPI SERVED WITH REGULAR OR FRESH VEGETABLE PASTA AND
ZUCCHINI CARPACCIO

CHICKEN MEATBALLS OR POTATO GNOCCHI IN A LIGHT TOMATO SAUCE SERVED
WITH ROASTED VEGETABLE STACKS OR ROLLATINIS

CHICKEN POT PIE, CARROTS, PEAS AND ONIONS IN A CREAMY LEMON SAGE
SAUCE TOPPED WITH A LIGHT PHYLLO DOUGH

LASAGNA ROLLS OR CLASSIC MEAT LASAGNA OR
VEGETABLE LASAGNA WITH LAYERS OF VEGETABLES, POTATOES, FRESH HERBS
BAKED WITH A PARMESAN TOMATO RAGU

ORGANIC CHICKEN MEATLOAF SERVED WITH SMASHED POTATOES AND
SEASONAL VEGETABLE OR HAYSTACK PASTA WITH MARINARA