



# CHEF PATRICIA

## THEMED MENU IDEAS

### **MOROCCAN**

SLOW COOKED RED LENTILS WITH LAMB OR CHICKEN SERVED WITH BABY GREENS, POMEGRANATES, PURPLE ONION, FRESH ORANGE SEGMENTS, AND FETA WITH LEMON MINT VINAIGRETTE OR EGGPLANT SALAD, ROASTED EGGPLANT AND MIXED PEPPERS TOSSED WITH CHICK PEAS, FETA, MINT, CILANTRO THEN DRIZZLED WITH A BALSAMIC REDUCTION

### **LEBANESE**

ZZATAR MEATBALLS, FATTOUSH SALAD, CUCUMBER, PEPPERS, ROMAINE, CHERRY TOMATO, RADISHES AND RED ONION DRIZZLED WITH LEMON AND MINT VINAIGRETTE AND SPICY CARROT, FETA AND CHICK PEA SALAD SERVED WITH HUMMUS, TZATZIKI SAUCE AND LETTUCE WRAPS OR PITA

### **ITALIAN**

HOMEMADE MARINARA AND CHICKEN MEATBALLS SERVED WITH REGULAR OR VEGETABLE PASTA, ROASTED VEGETABLE STACKS AND LEMONY KALE HERB SALAD

### **CLASSIC AMERICAN**

ORGANIC CHICKEN MEATLOAF SERVED WITH SAUTÉD SWISS CHARD, WHITE BEANS, AND ROASTED TOMATOES SERVED WITH SMASHED PARMESAN GARLIC POTATOES OR POTATOES PORCHETTA AND FRESH ASPARAGUS WITH LEMON BASIL BUTTER

### **CAL/MEX**

FRESH CORN AND TOMATO OR PINEAPPLE SALSA, GUACAMOLE, HOMEMADE TORTILLA CHIPS SERVED WITH CHICKEN CHORIZO OR VEGETARIAN CHILI AND FRAGRANT JASMINE RICE



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## THEMED MENU IDEAS

### **ASIAN**

THAI COCONUT CHICKEN SOUP WITH GARNISHES OR A RICE NOODLE BOWL WHICH COMBINES GROUND ORGANIC CHICKEN, ASPARAGUS, ROASTED COLORED PEPPERS, SHITAKE MUSHROOMS, GREEN ONIONS TOSSED WITH FRESH HERBS AND SOY GINGER DRESSING (CAN BE SERVED WITHOUT NOODLES AND WITH LETTUCE WRAPS) AND A SIDE OF SESAME CUCUMBERS

THAI SHRIMP STEW WITH FRAGRANT JASMINE RICE SERVED WITH PAPAYA, SALAD WITH PEPPERS, CARROTS, GREEN ONIONS AND TOASTED SESAME SEEDS TOSSED IN HOISIN CHILI OIL VINAIGRETTE OR CARROT NOODLE SALAD WITH SPICY PEANUT DRESSING

### **GREEK**

ZESTY SHRIMP STEW SERVED WITH KALE POMEGRANATE FETA SALAD AND FRESH PITAS WITH HUMMUS

### **VEGETARIAN**

SMORGASBORD (CREATE YOUR OWN FROM YOUR FAVORITES)