

Savory Grace
Personal & Private Chef Service "Naturally Organic"
Master Menu for meal planning

Seafood:

- *Atlantic or Coho Salmon en Papier with julienne zucchini, red pepper and fennel drizzled with olive oil and shallots (seasonal)*
- *Poached Atlantic or Coho salmon with lemon thyme and pernot(seasonal)*
- *Roasted Atlantic or Coho Salmon steaks with a soy, ginger, garlic and sesame oil glaze(seasonal)*
- *Pesto crusted Atlantic or Coho Salmon*
- *Tilapia tacos with shredded young cabbage, red onion, and tomatoes finished with a chipotle cream sauce*
- *Tilapia francaise dusted in seasoned flour and dipped in egg, sautéed in butter and capers and finished with lemon slices*
- *Swordfish grilled with fresh lemon juice and an herb butter*
- *Grilled Swordfish with sautéed julienne carrots and pears*
- *Blackened Swordfish*
- *Soft Shell crabs dusted with flour, pan seared and finished with capers, butter, garlic, parsley and lemon zest*
- *Sea Scallops pan seared and tossed with honey, cinnamon and chili oil*
- *Baked Sea Scallops with goat cheese, red onion, cream and scallions*
- *Scallops St Jaque served tossed with gruyere cheese and sautéed asparagus then baked*
- *Lobster steamed, baked, broiled or in a puff pastry shell*
- *Pan seared Ahi tuna steaks – sushi grade- with a three peppercorn crust*
- *Pan seared Ahi tuna steaks - sushi grade – with a soy ginger glaze finishes with toasted sesame seeds*
- *Chilean Sea Bass marinated in olive oil, kalamata olives and capers then grilled (seasonal)*
- *Grilled Chilean Sea Bass with lemon infused oil and rosemary*
- *Mahi Mahi grilled with pineapple spears and jalapeño peppers finished with a mango salsa*
- *Grilled Squid with fresh lemon zest, lemon juice, olive oil and parsley*
- *Squid, piped with ricotta cheese, mozzarella cheese, parsley and red pepper flakes served in a basil infused marinara sauce*
- *Sautéed Squid, mussels, shrimp with garlic, parsley, lemon zest, olive oil and chardonnay*
- *Fresh Tiger Shrimp can be baked stuffed, scampi, grilled and cocktail – using any of the techniques above*

Poultry:

- *Roasted whole Chicken with fresh lemon, thyme, garlic and olive oil*
- *Boneless Chicken breast pan seared with mushrooms, shallots and chardonnay*
- *Chicken Picatta with lemon zest, garlic, butter, capers, parsley, pancetta and Pinot Grigio*
- *Chicken Marsala with cremini mushrooms, shallots, butter and wine*
- *Chicken stuffed with prosciutto, provolone, and wilted baby arugula, dusted with bread crumb and drizzled with parsley infused olive oil*
- *Cornish Game hens marinated in fresh lemon juice, orange juice, oregano, garlic and red pepper flakes and roasted : ½ portion per person*
- *Cornish Game hens drizzled with olive oil, parmesan cheese, shallots and fresh bread crumbs and roasted : ½ portion per person*
- *Roasted Duckling with dried currents, pears and whole baby onions drizzled with soy and fresh ginger*
- *Duck Confi with wilted red cabbage infused with balsamic vinegar and honey*

Meat:

- *Veal Shank Ossobuco pan seared and slow roasted with shallots, burgundy wine, fresh thyme and petite onions finished over a bed of creamy risotto*
- *Veal Marsala with cremini mushrooms, shallots, butter and wine*
- *Veal Picatta with lemon zest, garlic, butter, capers, parsley, pancetta and Pinot Grigio*
- *Stuffed Veal chops with prosciutto, asiago cheese, fresh sage leaves and roasted garlic, pan seared and finishes with a light veal stock reduction*
- *Veal with wilted baby arugula, kalamata olives, garlic and a hint of cream*
- *Roasted leg of Lamb with an herbs de Provence seasoned crust*
- *Lamb chops with fresh rosemary, garlic and olive oil*
- *Rack of lamb with a mustard and mint crumb coating*
- *Lamb shanks pan seared with fresh thyme and garlic simmered in a red sauce and served over warm orzo pasta*
- *Boneless leg of Lamb, filed with toasted pine nuts, roasted garlic fresh rosemary and thyme, tied and roasted*
- *Pork medallions pan seared with a caramelized onions, fresh thyme and crème fresh*
- *Pork tenderloin rolled in fresh basil, rosemary, thyme, sage and garlic finished with a drizzle of olive oil and fresh bread crumbs*
- *Pork chops stuffed with fresh sage leaves, prosciutto and asiago cheese, roasted garlic then pans seared and roasted*
- *Rolled Pork loin with apples, pears, rosemary and dried currents roasted and drizzled with a warm honey port reduction sauce*
- *Boneless Pork chops with scallions, shitake mushrooms and fresh ginger*

Meat (continued):

- *Roast Prime Rib of Beef with fresh mushrooms and Thyme*
- *Sirloin steak grilled and finished with a light red wine reduction*
- *T-Bone steaks lightly season with garlic, shallots and olive oil and grilled*
- *Porterhouse and Rib Eyes lightly seasoned with salt, pepper, olive oil and garlic and grilled to perfection*
- *Meat loaf seasoned with Italian herbs, parmesan cheese, bread crumb and red pepper flakes*
- *Sirloin tips marinated in three different styles:*
 1. *Sesame oil, chili oil, garlic, lemon grass, soy sauce, fresh ginger and cilantro*
 2. *Olive oil, garlic, oregano, thyme and garlic and lemon zest*
 3. *Merlot, garlic, rosemary and olive oil*

Vegetarian:

- *Baked Eggplant parmesan*
- *Sliced Eggplant dusted with bread crumb and baked, rolled with ricotta cheese and sautéed baby arugula, baked in the oven and finished with a puree of roasted red peppers and garlic (4) per serving*
- *Roasted peppers, carrots, fennel, apples, baby onions and dried currents finished over a bed of jasmine rice infused with basil oil*
- *Layered roasted vegetables in a baked tart shell*
- *Pureed butternut squash and Yukon gold potatoes with roasted fresh cranberries, cinnamon and toasted walnuts served over baked spaghetti squash (seasonal)*
- *Sautéed artichoke hearts with capers, lemon zest, garlic and olive oil served over a bed of wilted arugula*
- *Portobello mushrooms drizzled with olive oil and roasted garlic topped with smoked mozzarella and fresh basil leaves*
- *Brussels sprouts blanched then roasted with fresh sage, fresh cranberries and garlic finished with a drizzle of balsamic vinegar*
- *Red Bliss Potatoes – baked, roasted, scalloped, done twice or French baked*
- *Roasted parsnips, carrots and beets in olive oil, garlic, fresh thyme and honey finished with a dash of red pepper flakes*

Pasta: Orzo, Penne, Vermicelli, linguine, Angel Hair, Farfalle

- *Walnut Pesto sauce*
- *Lobster Red sauce*
- *Creamy garlic Sauce*
- *Olive oil with toasted pine nuts, red pepper flakes, fresh parsley, garlic and Parmesano Reggiano cheese*
- *Roasted vegetables,*
- *Fresh pear tomatoes, garlic and basil*
- *Capers, lemon zest and olive oil*
- *Kalamata olives, green olives, capers, olive oil and peppercini's*
- *Pancetta, garlic, toasted pine nuts, olive oil and garlic*
- *Lasagna with Italian cold cuts, sautéed ground beef or meatless*
- *Stuffed shells or cannelloni with a cream or marinara sauce*
- *Any anything in between!*

Side dishes:

- *Potatoes – baked, whipped, au gratin, done twice, French style*
- *Stuffed tomatoes with fresh bread crumb, garlic, fresh basil and olive oil*
- *Broccoli Rabe sautéed with garlic, red pepper flake olive oil and fished with fresh lemon zest*
- *Roasted zucchini with garlic and olive oil*
- *Steamed artichokes stuffed with an fresh bread crumbs, oregano, basil, thyme, garlic lemon zest, parmesan cheese and olive oil*
- *Portabella mushrooms sliced and sautéed or roasted and tossed with olive oil and garlic*
- *Grilled, steamed, roasted or sautéed almost any vegetable will be delicious!*
- *Creamy risotto with blanched asparagus and fresh lemon thyme*
- *Risotto with mushrooms and cream*
- *Risotto with roasted red peppers and scallions*
- *Risotto with pine nuts and rendered pancetta*
- *Orzo paste can be done the same as the above*
- *Sautéed English cucumber with herbed butter and scallions*
- *Broccoli steamed or baked*
- *String beans almandine, steamed with lemon or roasted with garlic*
- *Roasted asparagus with garlic and olive oil with a hint of lemon zest*

Soups and Salads:

- *Soups; Pureed, roasted or creamy – any vegetable or base can apply*
- *Salads: Baby arugula, spinach, romaine, baby mixed greens or iceberg with fresh or dried fruit, certain nuts and cheeses are delightful. Dressings are all made to order. Savory Grace prefers light vinaigrettes to appreciate all the amazing ingredients in the salad.*

Deserts:

- *Crème Brulee with fresh seasonal berries*
- *Molten lava chocolate cakes dusted with powdered sugar and seasonal red berries*
- *Bananas sautéed in butter and frangelica poured over French vanilla ice cream and finished with a cinnamon stick*
- *Pear tart with toasted crushed pecans, honey, pear liquor and finished with crème fresh*
- *Petite Sicilian Cannoli filled with rich ricotta cheese, goat cheese, orange peel, orange flower water cinnamon and pistachios*
- *Key lime mascarpone Cannoli with a light mango sauce*
- *Toasted pound cake slices drizzled with dark chocolate, toasted hazel nuts and warm cognac and topped with fresh whipped cream and mint leaves*
- *Italian Bruschetta layered with fresh strawberry and drizzled warm honey and fresh mint leaves*

If there is a special desert you would like, please let us know!

Thank you for choosing Savory Grace

Buon Appetito

Grazie