Best Mobile Chef

Salad Menu

CAESAR (Romaine, parmesan cheese, croutons and Caesar dressing)

TUSCAN (Greens with black olives, cucumber, red bell pepper, tomato, mozzarella, tomatoes and croutons)

GREEK (Greens, Greek olives, tomatoes, bell pepper, onion and feta)

CHOPPED MEXICAN (Greens, olives, avocado, cucumber, tomatoes, corn and black beans)

DARK GREENS WITH STRAWBERRIES OR APPLES (Spring mix with fresh sliced strawberries or apples, feta, pecans and sweet balsamic dressing)

CAPRESE ON GREENS (Fresh mozzarella and tomatoes served on a bed of spring mix topped with basil and balsamic)

GARDEN SALAD (Mixed greens with tomato, cucumber, red onion, broccoli, bell pepper, and choice of dressing)

ARUGULA SALAD (Arugula, red grapes, sliced pear, feta cheese with apple vinaigrette)

Best Mobile Chef

Beef Menu

BRAISED BEEF IN ROSEMARY MERLOT SAUCE, MUSHROOM RISOTTO AND GRILLED LEMON ASPARAGUS

TUSCAN PEPPERED BEEF WITH POLENTA OR MUSHROOM RISOTTO

***HERB ENCRUSTED PRIME RIB WITH FENNEL POTATO GRATIN AND ROASTED SQUASH TRIO**

***BEEF AU POIVRE (PRIME SIRLOIN WITH COGNAC PEPPER SAUCE) TRUFFLE ROASTED POTATOES AND GREEN BEANS WITH CHERRY TOMATOES**

***NY STRIP WITH PORT & MUSHROOM REDUCTION, PARMESAN MASHED POTATOES, BRUSSELS AND BACON WITH BALSAMIC REDUCTION**

BEEF CHIMICHURRI SERVED OVER JASMINE RICE WITH GRILLED WINTER SQUASH

GREEK MEATBALLS IN TOMATO SAUCE, LEMON RICE, SAUTEED ZUCCHINI

Best Mobile Chef

Poultry Menu

ROASTED HERB CHICKEN, WILD RICE AND STEAMED LEMON BROCCOLI

CHICKEN CHARDONNAY (CHICKEN, CAPERS, SUN DRIED TOMATOES , ONION, GARLIC, WHITE WINE HEAVY CREAM AND PARMESAN) LEMON SPINACH ORZO, ROASTED SQUASH MEDLEY

CHICKEN MARSALA, PARMESAN MASHED POTATOES, ITALIAN ROASTED VEGETABLES

PEACH BASIL CHICKEN, WILD RICE WITH FRESH PEAS, GREEN BEANS ALMANDINE

FRIED CHICKEN, BAKED MACARONI AND CHEESE, GREEN BEANS WITH BACON

***ROASTED TURKEY, DRESSING, CRANBERRIES, MASHED POTATOES, STRING BEANS, ROLLS AND BUTTER (HOLIDAY SERVICE)**

CHICKEN CACCIATORE, ROASTED GARLIC POTATOES WITH SAUTEED ZUCCHINI

Best Mobile Chef

Seafood Menu

PANKO PESTO SALMON, FENNEL POTATO GRATIN AND GREEN BEANS WITH CARAMELIZED RED ONIONS

SMOKE GLAZED SALMON, RICE PILAF AND GRILLED ASPARAGUS WITH CHERRY TOMATOES

MEDITERRANEAN BAKED COD WITH LEMON FETA ORZO AND ROASTED BROCCOLI

***CHILEAN SEA BASS WITH LEMON DILL SAUCE, WILD RICE, ASPARAGUS**

***BACON WRAPPED STUFFED PRAWNS, WILD RICE WITH PEPITAS AND PINEAPPLE THEN TOPPED WITH MANGO PICO DE GALLO SERVED WITH TEQUILA VEGETABLES**

***CREAMY SHRIMP PENNE WITH ITALIAN ROASTED VEGGIES AND GARLIC BREAD (CAN BE MADE CAJUN STYLE)**

Best Mobile Chef

Vegetarian Menu

MUSHROOM WELLINGTON (PUFF PASTRY STUFFED WITH MIXED MUSHROOMS,PESTO AND GRUYERE CHEESE)

VEGAN FLATBREAD WITH SOYRIZO, ROASTED TOMATOES , EGGPLANT, CARAMELIZED ONIONS AND FINISHED WITH CASHEW CHEESE AND CILANTRO.

VEGETABLE TART (FLAKY CRUST WITH MOZZARELLA ON THE BOTTOM THEN ROSETTES OF ZUCCHINI, YELLOW SQUASH AND CARROTS ARE HELD IN PLACE BY A QUICHE STYLE CUSTARD.

VEGETABLE LASAGNA LAYERS OF RICOTTA , SQUASH AND SPINACH IN A FRESH MADE MARINARA SAUCE

STUFFED PORTOBELLO (STUFFED WITH SPINACH, WHITE BEANS, SUN DRIED TOMATOES AND BREADCRUMBS)

PASTA PRIMAVERA MIXED VEGETABLES WITH A CREAMY PESTO SAUCE POURED OVER YOUR CHOICE OF PASTA