

Choose 4 items (2 entrees, 2 sides)  
Dessert list by request

**MAIN ENTREE EXAMPLES with sides**

Vegetable strudel with red pepper coulis and macaroni and cheese

Cocoa-chili dusted beef tenderloin with honey glazed carrots

Mustard roasted pork tenderloin with vanilla roasted sweet potatoes

Lemon braised chicken with roasted spaghetti squash and diced tomatoes

Braised chicken breast in piquant apricot sauce with whole wheat noodles

Chicken and sausage jambalaya and garlic bread

Turkey meatloaf with tomato Creole sauce and sautéed seasonal vegetables

Vegetable chili with jalapeño cornbread

Baked fish with dill cream sauce and roasted asparagus

Crispy stuffed chicken with tangy corn salad and avocado dressing

Sweet potato lasagna with side salad

Bacon-wrapped lavender chicken with herb and lemon-scented green beans

Stuffed Portobello mushroom with pumpkin, pine nuts, pomegranate-balsamic reduction and mixed vegetables

Broiled salmon with lemon garlic glaze and roasted new potatoes

Cheese stuffed shells with sun-dried tomato-basil cream sauce and garlic bread

Pan roasted fish in Thai red curry sauce with coconut jasmine rice

Creole-style gumbo with dirty rice and potato salad

Herb marinated shrimp and apple coleslaw with creamy orange dressing

Veal or chicken in lemon caper sauce with spinach fettuccine

Garlic marinated lamb with rosemary mashed potatoes

Beef and mushroom risotto with haricot verts

Beer steamed BBQ ribs with maple baked beans

Apple cornbread stuffed pork chops with sweet red cabbage

Cola braised pork medallions with green rice

Roasted Cornish hen with sweet potato dumplings and crisp bacon lardons

**MOST POPULAR:** Spinach and herbed goat cheese chicken roulade with vegetable baked rice

**SOUPS**

White bean and bacon with escarole

Tomato Gazpacho

5 Onion Soup

Spicy Mexican Tortilla

Curried scallop and vegetable chowder

Seafood bisque

Italian minestrone au pistou

Potato leek

Butternut squash and wild mushroom

**Enjoy a private cooking class for you, your family and friends EMAIL Chef Nikki Miller-Ka 336.685.1230**

