

# LAUREN'S *Kitchen*

275 Main St. C-106 Edwards, CO

## Sample In-House, Personal Chef Menu

### ENTREES:

*All entrees can be customized. Just ask!*

#### Poultry --

Chicken Saltimboca  
Chicken Caprese  
Cajun Chicken Pasta  
Chicken Tikka Masala  
Herb Roasted Whole Chicken  
Coq au Vin (Red or White wine)  
Wild Mushroom Chicken Marsala  
Spinach-Stuffed Chicken Parmesan  
Chicken Picatta with roasted potatoes OR pasta  
Lemony-Garlic Braised Chicken with Orzo pasta

#### Pork --

Blackberry Jalapeno Pork Tenderloin (or Mojo \-spiced)  
Shredded BBQ Pork Sliders (or Tacos)  
BBQ Pork Ribs

#### Lamb --

Braised Lamb Shanks  
Rack of Lamb with Mint Jus  
Roast Leg of Lamb with Rosemary, Garlic, Lemon

#### Beef--

Braised Beef Short Ribs  
Veal Scallopini or Veal Marsala  
Beef Tenderloin with Shallot-Red Wine sauce  
Pan Seared New York Strip Steak with Brown Butter  
Prime Rib with Horseradish Creama and Au Jus

#### Seafood --

Maple Dijon Baked Salmon  
Shrimp Scampi Risotto *or Pasta*  
Sesame-crusted Tuna Steak with Sweet Soy Syrup  
Pan-Seared Trout with Brown Butter Sauce *or Roasted Tomato*  
Pan Seared Sea Scallops with Ginger Butter  
Halibut, Sea Bass, or Cod (*dependig on availability*) Pan Seared with Citrus Butter

Chicken Pot Pie  
Blackened Chicken  
Cheesy Chicken Enchiladas  
Creamy Spinach Artichoke Chicken  
Chicken Fajitas with Fixin's  
Green Chile & Feta Turkey Burgers

#### Create Your Own Protein + Sauce

##### *Sauces:*

Maple Dijon Glaze  
Sage Brown Butter  
Shallot-Red Wine sauce  
Whole Grain Mustard sauce  
Marsala Mushroom  
Horseradish Chive Crema  
Bacon and Bleu Cheese Crumble  
Balsamic Reduction  
Citrus Beurre Blanc  
Roasted Garlic Tomato  
Chimichurri  
Romesco

Pot Roast with Carrots, Celery, Potatoes  
Regular (*or \*Sausage and Eggplant*) Lasagna  
Mamma's Meatloaf  
Beef Stroganoff over Egg Noodles  
Taco Bar (*beef, steak, chicken, or veggie*)

## Sample In-House Personal Chef Menu



### SIDES

*All sides can be made: low fat, gluten free, nut free, low sodium, vegetarian, etc. Just ask!*

#### Starches --

Garlic Mashed Potatoes  
Mac n' Gruyere with Panko Topping  
Herbed Quinoa w Roasted Veggies  
Roasted Red Potatoes  
Homestyle Potato Salad (or vinaigrette)  
Maple-Pecan Sweet Potatoes  
Wild Rice, Craisen, Butternut Squash  
Creamy Polenta with Roasted Tomato  
Potato Latkes with Applesauce  
Truffled Mushroom Risotto  
Side of Pasta

#### Veggies --

Roasted Balsamic Beets  
Creamed Corn (*with or w/o Green Chiles*)  
Cauliflower & Parsnip Puree  
Roasted Root Vegetables  
Sauteed Green Beans with Mushrooms  
Roasted Broccoli and Cauliflower  
Sauteed Cabbage with Bacon  
Sugar Snap Peas & Carrots (*seasonal*)  
Cilantro Corn and Red Pepper Saute  
Garlicky Sauteed Greens  
Steak Mushrooms  
Buttery Succotash with Craisins  
Honey-Thyme Roasted Butternut Squash  
Truffled Mushrooms w White Bean Puree

#### Bread--

Tx-Style Cheddar Cornbread  
*(with or w/o jalapenos)*  
Homemade Dinner Rolls  
Buttermilk Biscuits  
Baguette with olive oil & balsamic  
Garlic Bread

#### Soups --

Butternut Squash  
Vegetarian Black Bean  
Roasted Tomato Basil Bisque  
Homestyle Chicken Noodle  
Veggie Minestrone with Pesto  
Lentil -Sausage  
French Onion with Gruyere Toasts  
TX-Style Chile with all the fixin's

#### Salads --

Cesar Salad  
Classic Greek  
House Salad with Dijon Vinaigrette  
Caprese Stack with Balsamic  
Wedge with Gorgonzola & Bacon  
Beet, Goat Cheese, Walnut, Balsamic Vin.  
Quinoa, Spinach, Apple, Pecans & Cider Vinaigrette  
Kale, Brussels Sprouts, Craisins & Almonds with  
Honey-lemon vin.  
Rainbow Slaw with Cilantro Vin.

## Sample In-House Personal Chef Menu



### Desserts--

Peach Cobbler with Vanilla Bean Ice Cream  
Apple **OR** Blueberry Crisp with Vanilla ice cream  
Individual Raspberry Chocolate Mousse Cups  
Chocolate Bread Pudding with Walnuts and Rum-Whipped Cream  
Individual Molten Chocolate Cakes  
Classic NY Cheesecake with Berry Compote  
Banana Puddin' Pie  
Brownies (*with or without nuts*)  
Assorted Cookies  
Pumpkin Gingersnap Parfaits  
Pumpkin or Pecan Pie (seasonal)

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### **Kids Menu**

Mac-N-Cheese (*Velveeta unless otherwise noted*)  
Spaghetti (*with meat sauce, tomato sauce or butter*)  
Cheese Tortellini  
Chicken Tenders (*choice of sauce*)  
Simply Grilled or Baked Chicken (*Breast or Leg*)  
Chicken (or cheese) Quesadilla  
Pepperoni or Cheese Pizza  
Chicken Fajitas  
Burger (*with or without cheese, bun*)  
4oz steak

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### **FEES:**

**Delivery/ Drop-off:** \$50-65 (depending on location)

*All food is prepared fully and only needs to be reheated, instructions included on packaging.*

**Chef On-Site:** \$60-65 / hour (depending on time of year)

*Includes: set-up, cooking, serving and clean up. Cancels delivery fee. Minimum 2-hours.*

**Additional Waitstaff / Bartender:** \$40-45/hr./each

### **Tips:**

20% Gratuity is added on to parties of 10 or more.  
Additional tip is greatly appreciated for exceptional service.

### **CONTACT:**

**Chef Lauren McElroy**

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**[www.LaurensKitchenEdwards.com](http://www.LaurensKitchenEdwards.com)**