

Minimum 6-servings (unless otherwise noted) per entree. Anything can be customized. Just ask! Everything is ala carte. **Pricing based on selection made, then by headcount.** Email Chef Lauren for a quote minimum 4-6 days before you need it: LaurenMc123@gmail.com

ENTREES:

Poultry --

- *Mushroom Chicken Marsala
- *Chicken Piccata, Artichokes
- Caprese-stuffed Chicken
- *Pecan Crusted Chicken, Maple-dijon
- Chicken Saltimbocca
- Coq au Vin (red or white wine)
- *Chicken Tikka Masala (mild Indian curry), Basmati
- Thai Coconut Braised Chicken Thighs
- Morroccan Chicken, cous cous
- Green Chile-Feta Turkey Burgers
- Chicken Fajitas with guac, salsa, cheese
- Chicken (or Veggie) Enchilada Bake
- Blackened Chicken Fettucinni Alfredo
- Roasted Chicken, Veggie Pasta in Creamy Tomato sauce

Beef --

- *Beef Short Ribs, gremolata
- *Beef Tenderloin (or Filets), jus
- *Flank Steak / Fajitas (with chimichurri)
- *Classic Bolognese (or Veggie) Lasagna
- Beef Bourguignon, carrots, mushrooms
- Build your own Burgers, fixin's
- *Spaghetti (or zoodles) with Homemade Meatballs

Lamb --

- Braised Lamb Shanks
- Rack of Lamb, mint jus
- *Roasted Leg of Lamb with rosemary, lemon

Vegan and Vegetarian Menus Also Available.

Appetizers are on a Different Menu.

*Starred Dishes are Customer Favorites.

Seafood --

- *Dijon-Caper Salmon
- Baked Lemony Cod
- Seared Sesame Tuna Steak
- Crab & Shrimp Scampi
- Blackened Shrimp (or Fish) Tacos
- Miso Glazed Black Cod (or Seabass - seasonal)
- Herb Crusted Halibut (seasonal)

Pork --

- Blackberry-Chile Pork Tenderloin (mild)
- *Shredded BBQ Pork Sliders
- Pork Ribs, BBQ sauce
- Pork "Bahn Mi" Rice Bowls

OTHER:

- Homemade Pizza Bar
- Build Your Own Pasta Bar
- Build Your Own Baked Potato Bar
- Carving Stations

Dont See What You Want?

*Special Requests, Family Recipes,
Dietary Restrictions, Personal
Preferences, etc. available!*

**Customized Menus
to Fit Your Needs!**

Chef On-Site Menu



SIDES:

Most sides can be made: gluten free, nut-free, low sodium, vegetarian, paleo, etc. Just ask!

Starches --

- *Garlic Mashed Potatoes
- *Maple-Pecan Sweet Potatoes
- *Roasted Parmesan Red Potatoes
- *Homemade Mac-n-Cheese
- *Quinoa and Roasted Veggies
- *Cilantro brown "Roja" Rice
- *Truffled Mushroom Risotto - *also great as a vegetarian main dish*
- *Wild Rice, Roasted Butternut Squash, Cranberries
- Pasta with Sauce (Alfredo, Marinara, Pesto) or Build Your Own

Veggies --

- *Lemony Green Beans Almondine
- *Roasted Broccoli & Cauliflower
- *Roasted Parmesan Brussels Sprouts
- Marsala Steak Mushroom
- *Lemon Cauliflower & Parsnip Puree
- *Roasted Asparagus with Lemon
- *Sugar Snap Peas & Carrots (*seasonal*)
- *Roasted Seasonal Veggie Medley
- *Roasted Root Veggies (*seasonal*)
- Garlicky Sautéed Greens
- Charred Corn-off-the-Cob
- Crispy Buffalo Cauliflower - *spicy*
- *Honey-Thyme Rstd Butternut Squash (*seasonal*)
- Zoodles or other Veggie "noodle"
- Southern-Style Black eyed peas

SALADS:

- *Caprese Salad, balsamic
- *Greek (feta, olives, tom, cuc, onion)
- *Wedge, bacon, blue cheese dressing
- *Caesar, homemade croutons, dressing
- *Kale, Strawberry, goat chs, almond, berry-white balsamic vinaigrette
- *Beet, goat chs, spinach, red onion, balsamic
- Avocado, orange/grapefruit, quinoa, butter lettuce, lemon-honey vin
- SW Slaw w/ corn, beans, bell ppr, cilantro vinaigrette

Soups:

- Watermelon Gazpacho, basil
- Potato Vichyssoise, chives
- *Chicken Tortilla Soup, avocado
- Tomato Basil Bisque, parmesan crisp
- French Onion, cheese toast
- TX style beef Chilli, sharp cheddar

**Starred dishes are Customer Favorites.*

Vegan and Vegetarian menus also available.

To Order, E-mail Chef Lauren @LaurenMc123@gmail.com

Chef On-Site Menu



Desserts:

Roast Your Own S'mores Bar
DIY Sundae / Ice Cream bar
Blueberry or Apple Crisp, Vanilla ice cream
Peach Cobbler, Vanilla ice cream
Individual Chocolate Molten Cakes
Chocolate dipped Strawberries, *(or other Fruit)*
Variety of Cakes, Pies, Cheesecake, Cupcakes, Cookies - *minimum order 10/each*
Chocolate Lovers Platter *(Chef's choice: brownies, cookies, candy, etc)*

KIDS MENU:

Entrees:

Mac n Cheese -OR- Pasta and Sauce *(marinara, alfredo, pesto, butter)*
Chicken -OR- Cheese Quesadillas -OR- Grilled Cheese
Homemade Chicken Strips, *w/ ketchup OR ranch?*
Baked Chicken Breast -OR- Small Steak
Hot Dog -OR- Hamburger *(with or without cheese)*
Cheese Flatbread "Pizza" *(with or without pepperoni)*

Sides: Steamed Broccoli with cheese sauce, Mashed Potatoes, Buttered Corn, Sauteed zucchini, Carrot sticks & ranch, Baked Cinnamon Apples, Fruit medley.

FEES:

Chef On-Site: \$75-85 / hour (depending on time of year)

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

Additional Waitstaff / Bartenders: \$65-70/hr/each

Chef must be on-site in order to utilize staff.

Tips:

20% Gratuity is added on to parties of 8 or more.

Additional tip is greatly appreciated for exceptional service.

TO ORDER:

Please, **E-mail Chef Lauren @ LaurenMc123@gmail.com** at least 1 week before you know you need it; and as much notice over holidays. Include your service date, headcount, preferred selections and any dietary restrictions. Email is the BEST way to start the conversation!

www.LaurensKitchenEdwards.com