

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 --

Caprese-stuffed Chicken
*Pecan Crusted Chicken, Maple dijon
Blackened Chicken Fettucinni Alfredo
*Mushroom Chicken Marsala
*Chicken Piccata, Artichokes
Coq au Vin (red or white wine)
*Chicken Tikka Masala (mild Indian curry), basmati
Chicken Saltimbocca with Spinach, lemon
Coconut Braised Chicken Thighs, rice noodles
Morroccan Chicken, cous cous
Green Chile & Feta Turkey Burgers
Chicken Fajitas with guac, green salsa, cotija
Chicken (or Veggie) Enchilada Bake

Beef --

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

Lamb --

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

Vegan and Vegetarian menus also available.

Appetizers are on a different menu.

Seafood --

*Dijon-Caper Salmon, black rice
Crab-stuffed Shrimp Scampi
Miso Glazed Black Cod (or Seabass)
Lemon-Brown Butter Cod
Seared Sesame Tuna Steak
Blackened Shrimp (or Fish) Tacos
Garlic Parmesan 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
Carving Stations

Dont See What You Want?

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

**Customized Menus
to Fit Your Needs!**

**Starred dishes are Customer Favorites.*

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

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
- *Truffled Mushroom Risotto
- *Maple-Pecan Sweet Potatoes
- *Roasted Parmesan Red Potatoes
- Pasta with Sauce (Alfredo, Marinara, Pesto) or Build Your Own
- Build your own Baked Potato Bar
- Homemade Mac-n-Cheese
- Quinoa and Roasted Veggies
- *Wild Rice, Roasted Butternut Squash, Cranberries

Veggies --

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

SALADS:

- *Caprese Salad, balsamic
- *Wedge, bacon and blue cheese
- *Caesar, croutons, dressing
- Avocado, Butter Lettuce, orange supremes, wine-honey vin
- *Kale, Strawberry, goat, almond, berry white balsamic
- *Beet, goat, spinach, onion, balsamic
- *Greek (feta, olives, tom, cuc, onion)
- SW Slaw, corn, romaine, cilantro vin

Soups:

- Watermelon Gazpacho, basil
- Chilled Herb and Pea soup
- Potato Vichyssoise, chive
- Chicken Tortilla Soup, avocado
- Tomato Basil Bisque, parmesan crisp
- French Onion, cheese toast

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Chef On-Site Menu



Desserts:

Roast your own S'mores Bar
DIY Sundae/ Ice Cream bar
Blueberry or Apple Crisp
Peach cobbler, Vanilla ice cream
Chocolate Lovers Sampler Platter
Individual Chocolate Molten cakes
Chocolate dipped strawberries, Fruit
Variety of Cakes, Pies, Cheesecake, cupcakes, cookies, 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, dipping sauce
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, Cinnamon Apple Slices, Fruit medley

FEES:

Chef On-Site: \$65-75 / hour (depending on time of year)

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

Additional Waitstaff / Bartender: \$65-70/hr

Tips:

20% Gratuity is added on to parties of 10 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, head-count, preferred selections and any dietary restrictions. Email is the BEST way to start the conversation!

www.LaurensKitchenEdwards.com