Personal Chefing  
Sample Menus  
A sampling of the fabulous dinners prepared by Seasoned to Taste.

Just heat and enjoy -

- Crab Cakes with Spicy Avocado Sauce
  - Fresh Corn Maquechoux

- Shrimp with Basil and Feta over Orzo
  - Green Beans in Lemon Shallot Butter

- Salmon Stuffed with Spinach and Mascarpone Cheese
  - Wild and White Rice with Fresh Herbs

- Roasted Sausages and Peppers
  - Polenta with an Italian Red Sauce

- Southwestern Stuffed Red Peppers
  - Black Beans with Chorizo and Cotija Cheese

- Pork Chops with Sweet Onions, Vermouth and Capers
  - Glazed Carrots with Macadamia Nuts

- Chicken Stuffed with Prosciutto and Boursin
  - Roasted Garlic Mashed Potatoes

- Gingered Pork Tenderloin over Fresh Veggies
  - Fried Rice of “Many Treasures”

- Braised Lamb Ragu
  - Twice Baked Potatoes with Caramelized Onions

- Flank Steak Pinwheels
  - Smashed Red Potatoes with Sour Cream and Horseradish

- Mojito Chicken with Fresh Corn Salsa
  - Rice with Poblano Chiles and Pepper Jack Cheese

For questions, please call (559) 266-6254 or visit www.SeasonedToTaste.com
# Sample Dinners

<table>
<thead>
<tr>
<th>Menu One</th>
<th>Menu Two</th>
<th>Menu Three</th>
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<tbody>
<tr>
<td>Caramelized Onion and Stilton Cheese en Croute Spiced Almonds</td>
<td>Roasted Red Pepper, Caper and Parsley Bruschetta Spiced Almonds</td>
<td>Crostini of Mushrooms, Prosciutto and Cambazola Blue Cheese Marcona Almonds</td>
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<tr>
<td>Bibb Lettuce with Shrimp, Asparagus and Chive Aioli Parmesan Toasts</td>
<td>Gorgeous Heirloom Tomatoes with Basil, Olive Tapenade and Feta Cheese</td>
<td>Pork Loin Stuffed with Figs and Marsala Saffron Rice Medley of Snow Peas, Baby Carrots and Red Peppers</td>
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<tr>
<td>Filet Mignon with Wild Mushroom and Madeira Sauce Wild and White Rice with Lemon and Shallots Haricots Verts in Rosemary Butter</td>
<td>Grilled Rare Flank Steak with Argentine Chimichurri Sauce Roasted New Potatoes with Garlic and Rosemary Fresh Snap Peas in Lemon Butter</td>
<td>Grand Marnier Almond Tart with Spiked Whipped Cream</td>
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<tr>
<td>Extravaganza of Fresh Berries in Grand Marnier Chantilly Cream</td>
<td>Molten Lava Cake with Chambord Truffle Center served with Vanilla Ice Cream and Fresh Raspberries</td>
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Sample Luncheons

Grilled Thai Chicken Satay with Peanut Sauce
Asian Spinach Salad
Key Lime Bars
Creamy Chicken Pasta Soup
Greens with Lemon Chive Vinaigrette
Parmesan Cheese Toasts
Pecan Squares
Stuffed Chicken Breasts
Creamy Orzo
Almond Cheesecake Bars
Chicken Croissant Sandwich (chicken, apples, avocado, celery, raisins)
Field Greens with Balsamic Dressing and Gorgonzola
Phyllo Nests with Fresh Berries and Honey
Spinach Lasagna Rolls with Buffalo Mozzarella
Romaine Leaves with Lemon Vinaigrette and Shaved Parrano
Almond Tart
Five Spice Chicken Salad
Green Onion Quesadillas
Almond Cake with Roasted Pineapple and Mascarpone Cream

Tossed Cobb Salad
Herbed Toasts
Raspberry Shortbread Bar
Grilled Vegetable Salad on Baby Greens
Garlic Crisps
Strawberries with Balsamic Vinegar and Mint
Chicken Marbella (Mediterranean flavors, dried apricots, kalamata olives)
Herbed Basmati rice
Cornmeal, Rosemary and Pine Nut Cake with Citrus Glaze
Avocado Half with Thai Chicken Salad
Greens with Asian dressing
Ginger Nut Cookie with Lime Sorbet
Assorted Caravan Sandwiches
Greek Dolmas Salad
Killer Brownie Bites
Potato and Maytag Bleu Cheese Mini-Quiche
Spinach, Pine Nut and Tangerine Salad
Apricot Bars

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Sample Cocktail Menu

Rare Roast Beef with Chilled Sour Cream Dressing en Croute
Mini Corn Muffins with Smoked Turkey and Mango Aioli
Grilled Chicken Skewers with Peanut Satay Sauce
Skewered Rosemary Shrimp with Mint Pesto
Smoked Salmon Roll-ups
Smoked Salmon and Dill Butter Crostini
Artichoke and Spinach Frittata Bites
Vegetable Sushi with Ginger Dipping Sauce
Miniature Green Chile Souffles
Apricots Stuffed with Blue Cheese Moussse
Endive Spoons with Herbed Goat Cheese
Mini Caramelized Onion and Stilton Cheese Panini
Red Pepper Salsa Crostini
Crab Cakes with Avocado Aioli
Sample Menu for Afternoon Tea

**Savory Suggestions**

Feta Cheese Cups
Zucchini Madelines
Benedictine Tea Sandwiches
Smoked Salmon and
Ginger-Cilantro Butter Tea Sandwich
Parmesan Tuile with
   Herbed Goat Cheese Mousse
Miniature Popovers with Smoked
   Salmon and Dilled Cream Fraiche
Parmesan and Pancetta Spirals
Asparagus and Prosciutto Tea Sandwich
Browned Butter, Lemon and Caper Biscotti
Rolled Herbed Goat Cheese Tea Sandwich
Turkey Tea Sandwich with
   Arugula Mayonnaise on Raisin Pecan Bread
Chicken Cashew Curried Tea
   Sandwich in a heart shape
Prosciutto and Pear Cornets
   with Ginger Cream
Cheese Straws
   (served in a silver vase with a linen napkin)
Prosciutto and Port Fig Butter Tea Sandwich

**Sweet Suggestions**

Ginger Orange Madelines
Frosted Lemon Cookies
Lemon Curd Tartlets in a Walnut Crust
Lavender Shortbread
Meyer Lemon Cookies
Dried Apricots Stuffed with
   Cambazola Blue Cheese
Pecan Squares Dipped in
   Bittersweet Chocolate
Chocolate Nut Tartlets
Fresh Strawberries with stems
   served with a bowl of Lime Curd
Currant Scones with Clotted Cream

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