

Personal Chef Menu

Make your entrée and side dish selections (by number and by name) from the items listed below, or request something other than those listed. Dessert can also be added.

The * symbol indicates vegetarian.

Entrée Salads

ES1. Thai Steak Salad

Grilled steak with mixed greens, and salad vegetables with lime dressing

ES2. Salad of Snow Peas, Tangerines, Pork and Crunchy Noodles

ES3. Flank Steak and Blue Cheese Quesadilla Salad
Steak and blue cheese quesadillas, leaf lettuce, red onion, and tomatoes with red wine vinaigrette

ES4. Grilled Chicken Caesar Salad

Grilled Chicken on a salad of Romaine lettuce, croutons, Parmesan cheese and caesar dressing

ES5. Spicy Roasted Pork Salad

ES6. Classic Greek Salad with Grilled Lamb and Tzatziki

Grilled lamb on a salad of cucumbers, tomatoes, green peppers, red onions, Kalamata olives, and Feta cheese with cucumber-yogurt sauce

ES7. Classic Greek Salad with Seared Salmon

Seared salmon on a salad of cucumbers, tomatoes, green peppers, red peppers, capers, dill and

ES8. Chinese Chicken Salad

Shredded chicken on a salad of lettuce, scallions, almonds, sesame seeds, cilantro, and rice stick noodles with sesame vinaigrette

ES9. Grilled Salmon Caesar Salad

Grilled salmon on a salad of Romaine lettuce, croutons, Parmesan cheese and caesar dressing

ES10. Grilled Chicken and Lemon Salad

Grilled chicken on a salad of peas, red and yellow pepper, zucchini and cilantro with lemon vinaigrette

ES11. Grilled Steak Salad with Peaches, Pecans and Limes

Grilled steak on a salad of mixed greens, peaches and pecans with lime vinaigrette

Chicken / Turkey

EMCT1. Chicken Piccata

Thin skinless boneless chicken breasts sautéed and finished with lemon caper sauce

EMCT2. Chicken Parmesan

Parmesan-breaded thin skinless boneless chicken breasts with marinara sauce and fresh mozzarella

EMCT3. Chicken Breasts with Orange Tarragon Sauce

EMCT4. Balsamic Vinegar Chicken with Almond Peppers

EMCT5. Chicken with Cashews

Stir-fried chicken, vegetables and cashews

EMCT6. Lemon Oregano Chicken

EMCT7. Chicken Cordon Bleu

Breaded boneless skinless chicken breast stuffed with ham and Swiss cheese

EMCT8. Coconut Chicken Breasts

EMCT9. Ginger Apple Chicken Stir Fry

EMCT10. Chicken-Broccoli Divan

Chicken and broccoli with a creamy cheese sauce

EMCT11. Oven Barbequed Chicken

Chicken breasts backed in homemade BBQ sauce

EMCT12. Chicken Pot Pie with Puff Pastry Crust**EMCT13. Sour Cream Chicken Enchiladas****EMCT14. Chicken Enchiladas with Red or Green Sauce****EMCT15. 40-Garlic Clove Chicken**

with white wine cream sauce

EMCT16. Chicken Cacciatore

Lightly breaded chicken with marinara sauce

EMCT17. Turkey Meatloaf**EMCT18. Roasted Apricot Chicken with Almonds**

Apricot glazed chicken with sliced almonds

EMCT19. Buttermilk Fried Chicken

Southern-style fried chicken

EMCT20. Thai-Spiced Chicken Breasts**EMCT21. Curried Chicken****EMCT22. Whole Roast Chicken with Ginger and Soy-Whiskey Glaze****EMCT23. Lemon-Tarragon Roasted Chicken****EMCT24. Citrus & Herb Marinated Chicken Tacos**

Beef

EMB1. Meatloaf**EMB2. Beef Fajitas****EMB3. Bourbon and Brown Sugar Flank Steak****EMB4. Beef Shish Kabobs**

Grilled beef and vegetable skewers

EMB5. Grilled Tenderloin Steaks with Salsa Verde**EMB6. Pear Balsamic Flank Steak****EMB7. Beef Bourguignon**

Beef stew made with Burgundy wine, carrots, mushrooms, and pearl onions

EMB8. Classic Beef Stroganoff**EMB9. Beef and Broccoli Stir Fry****EMB10. Seared New York Steaks with Arugala Salad and St. Andre Cheese with Balsamic-Dijon Vinaigrette****EMB11. Steak Diane**

Seared steak with mushrooms and red wine sauce

EMB12. Brandied Pepper Steaks

Pepper crusted steak with brandy cream sauce

EMB13. Tenderloin Steaks with Gorgonzola**EMB14. Blue Cheese and Beef Roll-Ups**

Sandwich wraps with blue cheese, grilled beef, tomatoes, lettuce, red onion, mayonnaise, and horseradish

EMB15. Skirt Steak with Chimichurri Sauce

Grilled steak with parsley-basil pesto

EMB16. Steak au Poivre with Mushroom, Green Peppercorn, and Dijon Sauce

Pepper crusted steak with a creamy mushroom, green peppercorn and Dijon sauce

EMB17. Sesame-Orange Beef**EMB18. Spicy Tangerine Beef**

Asian-style beef stir-fry with spicy-tangerine sauce, sesame seeds and scallions

EMB19. Grilled Ribbons of Thai-Style Steak

Skewered coconut-curry marinated grilled steak.

Fish / Seafood

EFS1. Crab Cakes with Thai-Chili Aioli

Chef John's signature crab cakes

EFS2. Seared Salmon with a Moroccan Spice Crust**EFS3. Grilled Rum-Soaked Shrimp with Mango-Lime Relish**

Grilled skewered rum-lime marinated shrimp

EFS4. Spicy Masala Shrimp on Skewers

EFS5. Garlic-Roasted Shrimp with Red Peppers and Smoked Paprika

EFS6. Salmon Roulade with Fresh Spinach and Feta

EFS7. Broiled Halibut with Spicy Asian Vinaigrette and Wasabi Cream Sauce

EFS8. Seafood Cioppino

Lamb

EML1. Spiced Coconut Lamb on Skewers with Peanut Sauce

EML2. Spiced Lamb Pitas with Fresh Mango Salsa

EML3. Lamb Chops with Red Wine-Rosemary Sauce

EML4. Mustard-Rosemary Crusted Rack of Lamb

EML5. Moroccan Lamb Salad Wraps

Moroccan spiced lamb wrap with cucumber, red pepper, onion, mint leaves, and mixed greens

Pork

EMP1. Herbed Pork Chops in Mushroom Sauce

EMP2. Pork Tenderloin with Orange-Chipotle Sauce

EMP3. Jerk Pork Kebobs

EMP4. Brown Sugar Pork Loin

EMP5. Mexican Spiced Pork Chops with Pineapple Lime Salsa

EMP6. Roasted Pork Loin with Rosemary and Garlic

EMP7. Seared Pork Chops with Olives, Capers and Sage

EMP8. Apricot Glazed Pork Tenderloin

Pasta

EP1. Chicken Carbonara

Chicken with a rich-creamy sauce with pieces of pancetta or bacon

EP2. Spaghetti with Prosciutto, Peas, Tomatoes, and Bacon

EP3. Sausage and Cheese Stuffed Shells

EP4. * Spaghetti with Garlic, Olive Oil, and Red Pepper and Parmesan

EP5. Linguini with Asparagus, Mozzarella and Prosciutto

EP6. Linguini with Crab, Radicchio and Garlic

EP7. Penne with Arrabbiata Sauce
Arrabbiata sauce is a spicy marinara sauce

EP8. * Bow Tie Pasta with Pesto, Green beans and Potatoes

EP9. Rigatoni with Salami, Mozzarella, and Arugala

EP10. * Penne Alla Vodka
Penne pasta with vodka sauce

EP11. Angel Hair Pasta with Scallops and Arugala

EP12. * Baked Ziti with Tomatoes, Ricotta and Mozzarella

EP13. * Gorgonzola Fettuccine with Asparagus

EP14. Penne Puttanesca

EP15. Turkey Tetrazzini

EP16. Penne Pasta with Sweet Italian Sausage, Sun Dried Tomatoes, Parmesan Cheese, & Baby Spinach

EP17. * Linguini with Fresh Pesto Sauce

EP18. * Tagliatelle Pasta with Mushrooms, Peas and Truffle Oil

EP19. Linguine with Homemade Meatballs and Marinara Sauce

EP20. Baked Rigatoni with Sausage and Mushrooms

EP21. * Fettuccine Alfredo with Sautéed Mushrooms

EP22. * Roasted Vegetable Lasagna
Roasted eggplant, zucchini, tomatoes, and red & yellow peppers layered with lasagna noodles cheese and marinara sauce

EP23. Lasagna with Italian Sausage and Ground Turkey

EP24. Simple Cream Pasta with Lemon, Basil, Chicken and Pine Nuts

EP25. * Pasta with Roasted Bell Peppers and Basil

EP26. * Pasta, Pesto and Peas

EP 27. * Vegetarian Baked Stuffed Shells

Handmade Pizzas

EHP1. Handmade Pizza – Any toppings available. Great for children and teenagers

Soups / Stews

ESS1. Butternut Squash Soup with Star Anise and Ginger Shrimp

ESS2. * Butternut Squash and Apple Soup

ESS3. New England Clam Chowder

ESS4. Minestrone Soup

ESS5. Creamy Potato Soup

ESS6. Chicken Chile

ESS7. Corn and Crab Soup with Crispy Tortilla Strips

ESS8. Louisiana Jambalaya

ESS9. Autumn Corn Chowder with Bacon

ESS10. Creamy White Bean and Chorizo Soup

ESS11. Wild Rice and Chicken Soup

ESS12. Mexican Black Bean Chili with Ground Turkey

ESS13. Chicken White Bean and Basil Soup

ESS14. Carrot Ginger Soup

ESS15. Asparagus Soup

ESS16. Coconut Soup with Chicken

ESS19. Cream of Wild Mushroom Soup

ESS20. Chicken Noodle Soup

ESS21. * Cheddar Corn Chowder

ESS22. Cheesy Chicken Chowder

ESS23. * Chipotle-Black Bean Chili

ESS24. Chicken Tortilla Soup

Quiche

EQ1. Bacon, Swiss and Caramelized Onion Quiche

EQ2. * Zucchini, Sun-Dried Tomato, and Mozzarella Tart

EQ3 Cheddar-Bacon Quiche

EQ4. Quiche Loraine
Ham and Swiss cheese

EQ5. * Spinach, Feta and Shallots

EQ6. * Broccoli, Mushrooms, Onions and Swiss Cheese

EQ7. * Spinach, Sun Dried Tomatoes, and Goat Cheese

Side Dishes

- S1. * Roasted Potatoes
- S2. * Buttermilk Mashed Potatoes
- S3. * Garlic-Chive Mashed Potatoes
- S4. * Herbed Mashed Potatoes
- S5. Twice Baked Potatoes
- S6. * Jasmine Rice
- S7. Spanish Rice
- S8. Mushroom Rice Pilaf
- S9. * Beet Salad with Orange Vinaigrette
- S10. * Sautéed Whole Mushrooms
- S11. * Sautéed Green Beans
- S12. * Spicy Radish Slaw
- S13. * Sautéed Chinese Snow Pea Pods
- S14. * Orange Glazed Carrots with Mint
- S15. * Tabbouleh Salad
- S16. * Spicy Radish Slaw
Slaw of red and daikon radishes, Jicama, and red onion
- S17. **Rum-Barbecued Black Beans**
Spicy rum-barbecue baked black beans with chorizo

Pies, Cakes, and Crunches

- D1. Pumpkin Goopy Butter Cake
- D2. Pear-Ginger Upside Down Cake
- D3. Gingerbread with Whipped Cream
- D4. Apple Crisp
- D5. Pear and Oatmeal Crisp
- D6. Peach Crisp
- D7. Pear-Cherry Crisp w/Coconut-Almond Crunch
- D8. Blueberry Pecan Crisp
- D9. Blackberry Cobbler
- D10. Pumpkin Crunch Cake
- D11. Chocolate Croissant Bread Pudding

- S18. * Siesta Fiesta Salad
- S19. * Blueberry Corn Muffins
- S20. * Banana Bread
- S21. * Lemon Poppy seed Muffins
- S22. * Cranberry-Orange Muffins
- S23. * Buttered Pasta
- S24. Herb Stuffing
- S25. * Glazed Apples
- S26. * Endive Pear and Roquefort Salad
- S28. * Mixed Green Salad
- S29. * Classic Greek Salad
- S30. * Bibb Salad with Green Goddess Dressing
- S31. * Spinach Salad with Strawberries
- S32. * Caprese Salad
- S33. * Poblano and Cheddar Stuffed Portobello Mushrooms
- S34 **Prosciutto Melon Salad**
Cantaloupe, honeydew, prosciutto, arugula, and Parmesan salad with balsamic vinaigrette

- D12. Apple and Dried Cherry Custard Bread Pudding
- D13. Pumpkin Bread Pudding
- D14. Chocolate-Chunk Bread Pudding
- D15. Chocolate Bourbon Pecan Pie
- D16. Lemon Chess Pie
- D17. Pumpkin Pie with Brown Sugar Walnut Crunch Topping
- D18. Butterscotch Pecan Pie
- D19. Chocolate Mouse Pie
- D20. Apple Pie
- D21. Banana Cream Pie
- D22. Coconut Cream Pie
- D23. Ambrosia Pie
- D24. Chocolate Bourbon Pecan Cake

- D25. Hood River Apple Cake
- D26. Banana Pecan Cake
- D27. Sour Cream Cheese Cake
- D28. Brown Sugar Pound Cake
- D29. Key Lime Pie
- D30. German Chocolate Cake
- D31. Texas Sheet Cake with Pecans
- D32. Pineapple Upside Down Cake
- D33. Butterscotch Pecan Pudding Cake
- D34. Tiramisù
- D35. Mexican Tres Leche Cake
- D36. Turtle Cake
- D37. Fruit Cocktail Cake
- D38. Dump Cake
- D39. Pumpkin Dump Cake
- D40. Lemon Curd Cake
- D41. Coconut Pound Cake

Cookies

- C1. 7-Layer Bars
- C2. White Chocolate, Cranberry and Coconut Bars

- C3. Peanut Butter and Jelly Bars
- C4. Butterscotch Bars
- C5. Coconut Macaroons
- C6. Pecan Squares
- C7. Oatmeal Cookies
- C8. Snicker doodles
- C9. S'More Bars
- C10. Mixed Nut Shortbread
- C11. Peanut Butter Cookies
- C12. Pumpkin White Chocolate Chip Macadamia Bars
- C13. Chocolate Pecan Pie Bars
- C14. Blondie Squares
- C15. Ultimate Lemon Bars
- C16. Double-Cherry Streusel Bars
- C17. Toffee Bars with Heath Bar Crunch
- C18. Chewy Almond Fudge Bars
- C19. Mint Chocolate Crumble Bars
- C20. Espresso Brownies
- C21. Heavenly Apricot Cobbler Bars
- C22. Jam Thumbprints
- C23. Chocolate Chip Peanut Butter Cookies

You make the memories —
We put the cherry on top.



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