

HOME COOKING BY

Personal
Chef Piper

SERVICES

SPRING & SUMMER MENU

Appetizers

Crab & Avocado Salad, Fried Calamari with Chipotle Mayonnaise, Shrimp Cocktail, Crab Cakes w/ Basil Vinaigrette, Vichyssoise w/ Chives, Shrimp Bisque w/ Fresh Tarragon, Waldorf Salad, Baked Clams in Spicy Butter Sauce, Oysters Baked with Bacon & Bread Crumbs, Medallions of Lobster Salad with Roasted Red Peppers, Prosciutto and Summer Melon Salad, New England Clam Chowder, Chilled Gazpacho

Entrees

Broiled Lamb Chops/w Rosemary & Garlic, Seared Filet Mignon w/Port Sauce, Baby Back Ribs w/ Barbeque Sauce, Grilled Flank Steak, Satay of Beef with Peanut Sauce, Tenderloin of Beef with Blue Cheese & Herb Crust, Jerk Pork Kebabs, Chicken Breasts with Artichokes and Mustard Sauce, Chicken Thighs in Onion Tomato Gravy, Pesto Stuffed Chicken Breasts with Tomato Relish, Fried Chicken, Chicken Piccata w/ Capers, Flounder Fillets Sautéed in a Beurre Blanc, Pan Seared Salmon in a Balsamic Vinegar Butter Sauce, Sea Bass with Gingered Broth, Seared Tuna with Salsa Verde, Seared Scallops with Tropical Fruit Salsa, Mussels in Saffron and White Wine Broth, Grilled Swordfish with Ginger Butter Sauce, Red Snapper Fillets with Pine Nut Coating, Boiled Lobsters

Side Dishes

Baby Red Roasted Potatoes with Dill, Broccoli Sauté in garlic sauce, Fresh Corn on the cob, Yellow & Green Zucchini with Shiitake Mushroom Sauté, Basmati Rice, Caesar Salad with Chef Piper's famous homemade Caesar dressing, Arugula & Watercress Salad with Radicchio & Endive w/ Oregano Vinaigrette, Roasted Beets with Rosemary, Fresh Peas & Asparagus w/ Corn Kernels, Greek Salad, Sliced Tomatoes w/ feta cheese sprinkled w/ parsley in a Mustard Vinaigrette

Desserts

Black Forest Mousse Cake, Panna Cotta with Raspberries, Fruit Salad with Orange Blossom Syrup, Raspberries, Blueberries, & Strawberries in a Moscato Marinade, Blueberry & Peach Cobbler, Chocolate Mousse with Whipped Cream, Fresh Cantaloupe, Watermelon, & Honeydew Melon Balls with Vanilla Ice Cream, Tiramisu, Puff Pastry Shells w/Fresh Berries in Raspberry Coulis & Whipped Cream

Chef Piper

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