

FANCY'S PERSONAL CHEF SERVICES

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Catering Menu

*Able to do numerous things off the menu.

Entrées include one salad, one veg, one starch and one bread option.

Entrees

King Ranch Chicken, Chicken or Brisket Enchiladas-Smoked Option Available

Manicotti with Meat Sauce

Burritos (Chicken or Beef or Bean)

Flounder (Haitian)

Lasagna (Classic, Veggie, Portabella Spinach with Béchamel)

Shrimp (Scampi, Alfredo, Blackened, Haitian)

Chicken (Pan Roasted Chicken, Garlic Chicken, Marsala, Piccata, Parmesan, Jamaican Jerk, Blackened, Tuscan, Alfredo)

Pork (Honey Bourbon, Port Cherry Sauce, Apple Compote, Mustard Peppercorn Crusted, Greek Herb)

Salmon (Lemon Pepper, Miso Glazed, Dill Butter Sauce, Brown Sugar Glazed)

Beef Steak

Ribeye (Port Wine Sauce, Madeira)

Beef Filet Mignon (4 oz, Au Poivre, Port Wine, Wellington)

Salads

* Greek, Caesar, Garden, Strawberry Spinach (seasonal), Caprese Salad

* Brussel Sprout (Add \$2/pp)

Veggies

* Green Beans (Southern, Almandine)

* Broccoli (Lemon Butter)

* Mixed Summer Veggie with Herb Butter

* Honey Roasted Root Veggies

* Asparagus

* Carrots (Steamed, Candied, Brown Sugared)

Starch

* Potato, Sweet or White (Baked, Mashed, Garlic Mashed, Casserole, Au Gratin Herbed New Potatoes)

* Couscous (Pine nut & Golden Raisin, Mediterranean, Primavera, Mexican Jumble)

* Egg Noodles (Parsley & Butter, Alfredo)

* Rice (White, Brown, Saffrigo, w/ Beans, Rice Pilaf, Jasmine)

Bread

* Rolls (Dinner, Garlic, Whole Wheat, Gluten Free)

* Croissants

* Bread (Garlic Bread, Garlic or Regular Sticks)