

Chef Roar - Sample Menu Items - What are you craving?

Chef Roar Affordable Personal Chef Services
roarentertainment@yahoo.com

Quality Comfort Food and Baking
617-957-0087

BRUNCH

Homemade Baked Goods - streusel muffins, quick breads, cakes, pies, tarts, etc.

Crepes - stuffed with assorted fruit, served with fruit sauce or glaze

French Toast - served with homemade whipped cream

Bavarian French Toast - stuffed with cream cheese and jam

Fresh cut fruit, Organic granola and honeyed yogurt dip

(EGGS)

Quiche (Ham, Broccoli & Swiss; Bacon, Mushroom, Onion and Peppers, Tomato & Vermont Cheddar; Fresh Vegetable & Cheddar; Baby Spinach & Feta; Tomato & Basil, Asparagus and Brie, Goat Cheese and Red Pepper, etc. Homemade crust.)

Scrambled Eggs

Poached Eggs

The Egg Sandwich (on homemade rolls, English muffins or toast, with Vermont Cheddar, bacon, ham, or sausage)

Omelets (Rolled, with assorted fillings)

Eggs Benedict

(SIDES)

Country Home Fries

Irish Bangers

Corned Beef Hash

Roasted Salmon and Potato Hash

Crispy Potato Pancakes {can be entrée, with sour cream and applesauce}

Crispy Bacon

Brown Sugar Bacon

Sausage Patties or Links

ONE DISH WONDERS

Pork, Sauerkraut, Apple Dumplings

Steamy Pot Pie (Chicken, Beef, Vegetable)

Sausage, Peppers and Onions (on Sub Roll)

Eggplant Parmesan (Breaded Eggplant with Tomato Sauce and Parmesan Cheese)

Chicken and Rice Casserole

Tuna Noodle Casserole

Homemade Macaroni and Cheese (plain, with crispy bacon, ham cubes or roasted kielbasa)

Cabbage Rolls* (Tender beef and pork with rice rolled and baked in Tomato Sauce)

Moussaka* (Ground beef spiced and layered with lasagna noodles in a creamy cheesy white sauce)

~ CLASSIC ITALIAN - All Pasta Dinners Include Homemade Garlic Bread ~

Lasagna*, Stuffed Shells* or Stuffed Manicotti* (Meat and Tomato Sauce, with Cheese and Spinach)

Pasta Dinners:

Pasta: Linguine, Spaghetti, Angel Hair, Rotini

Meat: Roasted Chicken, Shrimp, Scallops, Beef or Turkey Meatballs, Vegetable, or Any 3 - Combo

Sauce: Italian Tomato Sauce, Cheesy Cream Sauce (with bacon), Garlic Butter Sauce, or Pesto

(Vegetables used in pasta dishes based on seasonality, your preferences, and chef's discretion.)

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CHICKEN

Whole Roasted Herb Citrus Chicken (with Chicken Au Jus)
Baked Chicken Breast
Homestyle Fried Chicken (Bone-in Pieces or Tenders)
Chicken Wings (BBQ, Buffalo, Honey Mustard Sauce, or Salt and Pepper)

LAMB

Leg of Lamb (Pinwheel-rolled, Herbed and Stuffed with Prociutto, Swiss, and Baby Spinach)
Lamb Chops (Rosemary, Lemon, Berries)

BEEF

Ground Beef Wellington (wrapped in Homemade Pastry Crust)
Gourmet Meatloaf wrapped in Bacon (with Tomato-Based Glaze)
Sweet and Sour Meatballs (Ground Beef or Turkey)
Top Round Steak (with Fresh Baby Bella Mushrooms and Caramelized White Onions)
Swiss Steak (with Creamy Mushroom Herb Gravy)

PORK

Beer Boiled Grilled Kielbasa/Bratwurst (with sauerkraut and dumplings, or on a roll)
Overstuffed Pork Chops (with Apple, Sausage, and Onion Stuffing, and Herbed Pork Au Jus)
Chip-Chopped BBQ Ham (with homemade BBQ Sauce on a roll)

SEAFOOD

Whole Baked White Fish (with Lemon and Tarragon Sauce)
Fish Au Gratin
Baked Salmon Steak (with Balsamic Glaze)
Pan Seared Fillet of Fish of the Day (Olive Oil, Sea Salt, Fresh Herbs)
Sautéed Jumbo Shrimp (Butter, Seasonings)
Sautéed Sea Scallops (Butter, Sea Salt)
Beer Battered Flaky White Fish

STARCH

Stuffed Baked Potatoes (with Cheesy Cream Sauce, Bacon, Cheddar, Cream, Butter, Fresh Herbs)
Plain Baked Potato (With Sour Cream, Butter and Fresh Chives)
Roasted Rosemary Red Potatoes (with Rosemary and Olive Oil)
Seasoned Baked Potato Wedges
Creamy Herbed Mashed Potatoes (Butter, Cream, Sea Salt, Herbs)
Blue Cheese and Caramelized Onion Mashed Potatoes
Seasoned Steak Cut French Fries
White Rice (with Broth, Butter and Sea Salt)
Basmati Rice (with Broth, Butter and Sea Salt)
Risotto (Lemon, Mushroom, Chicken, Ham and Cheese, Broccoli, etc.)
Polenta (Grilled Squares, Creamy, or Cheesy)

Anticipating the smells and tastes of delicious comfort food and baked goods coming from your own kitchen is great for the digestion!

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VEGETABLE

Steamed Vegetable. Fresh, in season, when available, cooked with sea salt and butter.

(Spinach, Carrots, Broccoli, Yellow Squash, Garden Zucchini, Green Asparagus, Peas, Corn, Spaghetti Squash)

Goat Cheese and Mushroom Stuffed Fresh Zucchini (Bread Crumbs, Mushrooms, Onions, Butter, Garlic, Bacon, Goat Cheese, Fresh Herbs)

Fresh Broccoli/Cauliflower with Roasted Garlic Sauce (Organic Broccoli and Cauliflower, Olive Oil, Sea Salt, Pepper, Butter, Garlic)

Sausage Stuffed Mushrooms

Roasted Root Vegetables

Tomato Ragout (Cherry Tomatoes, Sea Salt, Fresh Cilantro, Onions, Garlic)

Tomato Salsa

APPETIZER SALADS

Organic Mixed Greens and Fresh Garden Vegetables (Dressed with Lightly Herbed Olive Oil and Balsamic Dressing)

~ Add Cheddar Cheese, or other preferred cheese

~ Add Chicken, Shrimp, Steak, or Hard-boiled Egg

Fresh Tomato, Fresh Buffalo Mozzarella, Fresh Basil (with Red Onion and Olive Oil)

Gently Wilted Spinach Salad (with Bacon, Mushrooms, and Red Onions)

Greek Salad (Cucumbers, Tomatoes, Feta, Black Olives, Lemon and Olive Oil)

SOUPS/STEWES*

(Includes Homemade Rolls or Homemade Cheese Straws)

Hearty Country Chicken

Beef Barley

Harvest Vegetable

Creamy Squash and Sweet Potato

Beef and Bean Chili

Split Pea and Ham

New England Clam Chowder

White Bean and Ham

Creamy Yellow Pepper

Cream of Mushroom

Italian Wedding

Portuguese Kale

Sweet Yellow Pepper

Tomato and Rice

Potato Leek

Lentil

Corn Chowder

Custom, of course!

What are you craving?

* Additional flat service rate. Serves 8-10 people.

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