



Chef J's Fine Food - Personal Chef

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www.chefjsfinefood.com

Dinner Menu Options

SALADS:

- Caser salad with homemade croutons, savory dressing, and sun-dried tomatoes, served in a crispy parmesan cheese cup.
- Mixed greens with dried cranberry, shaved parmesan, toasted walnuts, and balsamic vinaigrette.
- Mixed greens with orange segments, toasted almonds, goat cheese and citrus vinaigrette.
- Mixed greens with cherry tomatoes, feta cheese, hazelnuts, and raspberry vinaigrette
- Caprese salad with fresh mozzarella, roma tomatoes, basil, and balsamic
- Garden salad with tomato, carrot, cucumber, homemade croutons and Italian vinaigrette.
- Iceberg wedge salad with tomato, gorgonzola, bacon, and blue cheese dressing

ENTREES:

- Rosemary garlic grilled pork tenderloin with port wine sauce and fried shallots
- Bacon wrapped pork tenderloin with maple chili glaze
- Spice rubbed pork loin slow roasted and served with cider glaze
- Grilled Korean marinated pork loin chop served with grilled pineapple jalapeno salsa
- Honey, orange ginger glazed grilled chicken breast topped with fried sweet potato "hay"
- Grilled California caprese chicken with avocado, tomato, fresh mozzarella and basil
- Grilled marinated chicken breast and shrimp served over cranberry, apricot cous cous with herb butter green beans, and curry cream sauce
- Tamarind, chili lime marinated grilled chicken breast with lemongrass and roasted garlic sauce
- Parmesan crusted chicken piccata with lemon, caper dill butter sauce
- Rosemary red wine marinated grilled flank steak sliced thin & served with bacon mushroom sauce
- Espresso chili rubbed tenderloin medallions served over mushroom ragout and garnished with fried shallots
- Sesame ginger chili grilled flat iron steak topped with caramelized onions and sweet chili teriyaki
- Roasted garlic chipotle marinated skirt steak served with avocado corn salsa
- Asian marinated tri-tip roast, sliced thin and served with cilantro & Thai basil Chimichurri sauce
- Stuffed flank steak roulade rolled with prosciutto, smoked gouda, and basil. Sliced thin and served with pesto sauce.
- Pan seared filet mignon with garlic herb butter and red wine braised mushrooms.
- Boursin cheese stuffed bacon wrapped filet mignon finished with balsamic glaze.
- Potato horseradish crusted red snapper with romesco sauce and fried leeks.
- Blackened red snapper with tomato, avocado corn salsa
- Spice rubbed red snapper and shrimp served over a smoked gouda grit cake and roasted asparagus, finished with a chardonnay lemon basil butter sauce.
- Lemon herb grilled salmon with honey orange ginger glaze and sweet potato hay.

- Bourbon glazed grilled salmon and shrimp topped with fried shallots
- Salmon piccata with lemon caper dill butter sauce and crispy parmesan
- Stuffed salmon Oscar roulade with crab and asparagus, finished with bearnaise
- Pistachio crusted Alaskan cod with white wine, orange butter sauce
- Tortilla crusted cod served with roasted red pepper and basil pesto sauce
- Baked Alaskan cod with herb bread crumb crust, and lemon beurre blanc
- Ginger soy miso grilled sea bass topped with mango salsa
- Sesame crusted ahi tuna with soy ginger glaze, wasabi aioli, and crispy wontons
- Sweet chili garlic glazed ahi tuna garnished with crispy Thai basil
- Scampi style jumbo shrimp stuffed with crab filling, baked and served over a lobster saffron sauce
- Bacon wrapped shrimp with sweet chili, maple bourbon glaze
- Jumbo shrimp scampi with Chardonnay, lemon basil, garlic butter sauce

SIDES:

Entrees served with choice of two sides.

- Roasted baby potatoes
- Potato gratin
- Yukon gold mashed potatoes
- Herb rice pilaf
- Cranberry apricot cous cous
- Vegetable medley
- Grilled asparagus
- Crispy brussels sprouts
- Herb butter green beans & roasted baby carrots
- Broccoli, cauliflower, and bell peppers

DESSERTS:

- Chocolate ganache tart with salted caramel
- Carrot cake
- Chocolate red wine cake with raspberry filling
- Tiramisu cake
- Chocolate mocha torte
- Rum cake with pecan glaze
- Chocolate mousse trifle
- Lemon coconut cake
- Flourless chocolate torte with amarena cherry topping
- Vanilla bean cheesecake with raspberry sauce
- Gingerbread cake with caramel mousse
- Caramel apple tart with streusel topping