

The Art of Cuisine

Sample Fall 2008












Menus Items

These are only some of the menu choices, because Chef Linda has thousands of recipes. You will not get the same recipe for a year, unless you request a recipe to be made again. Most recipes can be made [low fat](#) .













<u>Beef:</u>	Meaty or Vegetarian Manicotti Classico Homemade Manicotti that has rolled pasta, filled with meat and/or vegetables, spinach, Italian cheeses and coved in a marinara sauce. Can be made lean.
	
	Beef Stroganoff This classic dish is beef strips in a sherry mushroom beef sauce, finished with sour cream and served on a bed of egg noodles.
	
	Spaghetti and Meat Sauce Just like it sounds! This meal comes with your choice of sauce, Beef, or ground turkey as a heart healthy alternative. Served with pasta and Italian Cheese Bread.
	
	Southern Meatloaf Served with Mushroom Brown Gravy. This classic meal is savory ground beef and veal, vegetables and served with brown mushroom gravy, served over country-mashed potatoes and green beans on the side. .
	
	Country Pot Roast This home cooked traditional meal is baked chuck roast served with assortment of vegetables. Served with mashed potatoes and dinner rolls.
	
	Southern Meatloaf Served with Mushroom Brown Gravy. This classic meal is savory ground beef and veal, vegetables and served with brown mushroom gravy, served over country-mashed potatoes and green beans on the side. .
	
<u>Chicken</u>	Chicken Cacciatori This home-style dish is sautéed chicken in a red savory vegetable sauce over penne pasta! Served with an Italian Garden Salad.
	
	Old Fashioned Sunday Roast Chicken Whole chicken stuffed with fresh herbs, onions, and lemons, then roasted slowly with red wine and chicken broth resulting in perfection! Gravy served au jus or thickened and served with garlic-mashed potatoes. Our family favorite!
	
	Chicken Vegetable Stew This lively culinary delight is a light and healthy choice. Boneless chicken breast served with carrots, leeks, celery, and mushrooms in a light chicken stock. Served with fragrant rice pilaf.
	
	White Chicken Chili Southwestern-spiced chicken chili with navy beans and vegetables garnished with jack cheese. Served with Cornbread.
	

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	Chicken Saltimbocca Delicious sautéed moist chicken breast topped with prosciutto and provolone and covered with a mushroom sage sauce. Served with garlic-mashed potatoes and steamed vegetables.
	
Pork	Sweet and Sour Pork or Chicken with Vegetables Pork or chicken stir-fried with vegetables and pineapple, glazed with a sweet and sour ginger sauce, and served on steamed jasmine rice.
	
	Cherry Glazed Pork Pork loin roasted until tender topped with fruity cherries glaze sauce! Served with fragrant rice pilaf. Perfect for entertaining!
	
	Roast Pork Loin With Chipotle Ajoli Sliced roast pork roasted until tender topped with an herb, garlic, and chipotle Marmalade Sauce.
	
Turkey	Southwest Turkey Chili (Available in Vegetarian style) Lean ground Turkey or Tofu Crumbles is made with red kidney beans, peppers, tomatoes, onions and garlic! Optional: shredded cheddar, sour cream, chopped onions, and avocado left separate for you to add.
	
	Turkey Enchiladas Ground Turkey, five different cheeses, green chills, and Red Bell Peppers in a Mexican salsa rolled in corn tortillas and topped with cheese and creamy enchilada sauce. Served with Santa Fe Style rice with vegetables.
	
	Turkey Vegetable Herb Loaf Meatloaf made from lean ground Turkey mixed with fresh tomato, zucchini, green bell peppers, onions, and basil seasoned with red wine herbs. Served with a home style mashed potato casserole
	
Salads	Caesar Salad Crisp romaine, croutons, and fresh parmesan cheese with your choice of steak, chicken, shrimp, or salmon. Dressed with classic Caesar or creamy roasted garlic dressing. Unbelievably delicious!
	
	Cobb Salad Fresh lettuce topped with chicken or turkey, bacon, egg, avocado, tomatoes and blue cheese! Dressed with your choice of creamy garlic or vinaigrette dressing.
	
	Chef's Salad This is a close cousin to the Cobb salad. This salad is mixed greens, your choice of chicken or turkey breast, smoked or baked ham, gruyere and cheddar, tomatoes, cucumber, eggs, olives, and fresh parsley. A meal by itself! Dressed with basic vinaigrette, creamy blue cheese, or thousand island dressing.
	
Soups	Chicken Fajita Tortilla Soup This hearty, low fat soup, which is suitable on warm spring days as well as cold winter nights, has been one of our family's favorites. This soup is a perfect starter for a nice fall meal!
	

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	Minestrone Soup This soup is one of the Chef's favorite soups. It is garden fresh vegetables, beans, and pasta, and has a delicious light herb broth. Served with garlic Italian bread.
	
	Tuscan Bean and Escarole Soup This tasty soup has escarole and white beans in chicken broth with tomatoes, carrots, onions and herbs
	
	Cheddar Chicken and Corn Chowder This hearty, creamy chicken soup with potatoes and cheddar cheese is suitable on warm spring days as well as cold winter nights. Served with dinner rolls.
	
<u>Vegetarian</u>	Vegetarian Enchiladas This tasty and popular vegetarian Mexican Enchiladas dish that even a meat lover will love. They are Corn Tortilla Enchiladas rolled with a filling made of Tofu Crumbles, Zucchini, Mushrooms, Corn, Onions, and Sweet Potatoes topped with Mexican Tomato Sauce and Cheese.
	
	Stir-Fried Thai-Style Tofu or Beef with Chiles and Shallots This dish promises to be vastly more interesting than most everyday stir-fries. It is made with carefully balanced flavors with spicy, sweet, sour, and salty flavors. Served with rice.
	
	Ratatouille with Pasta You don't have to be vegetarian to like this tasty meal because it is one of my customer's favorite new dishes. Baked eggplant and zucchini in a basil Italian tomato sauce served on pasta.
	
	Cheese Stuffed Shells with Sun-Dried Tomato and Basil Cream Sauce Large pasta shells filled with tasty Italian cheeses and topped with a sun-dried tomato basil cream sauce.
	
<u>Seafood</u>	Fish in Parmesan Herb Breading Baked Fish coated with parmesan and Italian herb breadcrumbs topped with lemon caper butter. Served with fresh steamed seasonal vegetables.
	
	Salmon with Cucumber Dill Sauce It is a healthy dinner choice it is broiled salmon with light cucumber Dill vinaigrette. Served with fresh steamed seasonal vegetables.
	
	Seafood Ravioli Tasty wonton ravioli filled with a crab and cream cheese filling and topped with a fresh savory tomato garlic sauce. Served with garlic bread.
	

**Call for more menu options or ask Chef Linda for a special favorite dish of yours.
Also, call for the monthly menu specials.**