

MealThymes

Personal Chef Service



Lauren McCabe, Chef, Owner
888.314.3423
chef@mealthymes.com
www.mealthymes.com

Dinner Party Menu Ideas

MealThymes uses only the freshest, natural ingredients in all menus. Below are some ideas and dishes that have become favorites of clients over the years. If there is a special item you would like to see or you want more options, just let us know. Specialty dishes are always available and specific diets can be easily accommodated.

Create your own menu by selecting from the items below. Side dishes can be substituted (subject to seasonal availability). See notes for seasonal availability and special considerations.

Starters/Appetizers

Roasted Butternut Squash & Apple Soup (F, W)

A fall favorite and tribute to harvest season...Butternut squash roasted and pureed with apples, shallots and apple brandy.

Classic Caesar Salad

Crisp romaine with house-made dressing and garlic-herb croutons.

Garden Green Salad

Fresh greens and garden vegetables tossed with honey-sherry vinaigrette dressing.

Brown Sugar Bacon Wrapped Shrimp

Applewood smoked bacon wrapped around sweet, wild-caught gulf shrimp. Served on a bed of baby greens tossed with sweet balsamic dressing.

Chilled Asparagus with Crab Vinaigrette (Sp, S)

Seasonal, fresh Asparagus topped with crab dressing.

Garden Tower

Fresh, blanched zucchini, rolled around herbed Chevre cheese and roasted red pepper puree.

Gazpacho (S, F)

Fresh garden tomatoes with herbs and spices in this chilled Spanish soup.

Grilled Mediterranean Shrimp Salad

Fresh, wild-caught shrimp grilled (or broiled) and tossed with a tomato, garlic and anchovy dressing, served over a bed of baby greens.

Heirloom Tomato Salad (S, F)

Fresh heirloom tomatoes, mozzarella cheese, baby greens and herbs served with a champagne vinaigrette and Parmesan crisps.

Peppered Pear & Blue Cheese Salad (F, W)

Seared fresh Bosc pears on a bed of baby greens with Gorgonzola cheese and fried sage leaves.

Brown Sugar Bacon Shrimp

For the truly sinful...Fresh shrimp wrapped with brown sugar glazed smoked bacon.

Seafood “Martini”

Mixture of fresh seafood (crab, shrimp, bay scallops...) in a spicy gazpacho sauce.

Grilled Scallop with Celeriac & Fennel Confit

The mellow flavors in this dish make for a rich but light first course.

Beef Carpaccio with Olive Salad

Hand selected organic beef with marinated olives and a lemon aioli sauce

Entrees

Beef

Filet Mignon

Beef filets, seared and roasted to desired degree of doneness. Served with potatoes Dauphinoise and haricot verts. Sauce choices: Homemade Bearnaise, Mushroom Wine, Gorgonzola Cream (choose one)

Beef Wellington

Beef tenderloin seasoned with herbs and mushrooms, wrapped in house-made puff pastry. Served with fluffy mashed potatoes and sauteed seasonal vegetables.

Grilled Strip Steak with Chimichurri Sauce

Tender strip steak, seasoned, grilled and topped with Argentine inspired Chimichurri sauce. Served with roasted potatoes and seasonal vegetables.

Osso Bucco

Classic dish of Northern Italy. Veal Shanks braised in aromatic vegetables and wine, served with risotto a la Milanese, haricot verts and herb gremolata. This is a chef favorite. *She serves it every year at her own birthday party!!*

Prime Rib with Cabernet Sauce

Roasted prime rib topped with decadent red wine sauce, cooked to desired degree of doneness. Served with mashed potatoes and roasted seasonal vegetables.

Pork & Lamb

Lamb Chops with Cherry Port Sauce

Tender loin chops topped with a rich sauce of ruby port, cherries and spices. Served with couscous and roasted vegetables.

Medallions of Pork Tenderloin with Bourbon Cream Sauce

Seared pork tournedos with rich bourbon sauce. Served with whipped potatoes and maple glazed carrots.

Homemade Applesauce Stuffed Pork Chops ^(F, W)

Thick pork chops stuffed with homemade applesauce. Served with whipped carrot and potato puree and steamed seasonal vegetables.

Tuscan Style Leg of Lamb ^(Sp, S, F)

Boneless leg of lamb, seasoned with rosemary and garlic. Served with roasted red potatoes and seasonal vegetables. *(note: check with MealThymes regarding availability of lamb in summer and fall)*

Herb Crusted Rack of Lamb ^(Sp, S, F)

Frenched rack of lamb seasoned with fresh herbs, roasted and served with Parmesan polenta and roasted seasonal vegetables. *(note: check with MealThymes regarding availability of lamb in summer and fall)*

Poultry

Herb Crusted Roast Chicken

Whole roasted chicken seasoned with herbs and spices. Served with pan gravy fingerling potatoes and roasted vegetables.

Caprese Chicken ^(S, F)

Boneless Chicken Breast stuffed with fresh, vine ripened tomatoes, mozzarella cheese and basil. Served with a side of garden vegetable and herb risotto.

Chicken a la Putanesca

Chicken breasts cooked in a savory sauce of tomatoes, anchovies, olives and garlic. Served over a bed of pasta with sauteed seasonal vegetables on the side.

Chicken Marsala

MealThymes own version of a classic! Chicken thighs, pan braised in a rich mushroom Marsala sauce. Served with garlic-buttered pasta and seasonal vegetables.

Chicken Albarino

Pan seared and roasted chicken in an Albarino white wine sauce. Served with a potato an mushroom tart and steam green vegetables.

Seafood*

Alaskan Halibut with Grapefruit Buerre Blanc

Light, flaky, pan seared Orange Roughy fish topped with white wine citrus sauce. Served with wild rice pilaf timbales and sauteed green beans.

Fresh Alaskan Cod with Mussel Aioli Sauce

Fresh, sweet, flaky Alaskan Cod topped with a rich garlic-mussel sauce. Served with herb roasted red potatoes and seasonal vegetables. (*Note: Fresh, sustainable Atlantic cod is available by pre-order. Contact MealThymes for details.*)

Riesling Poached Trout ⁽¹⁾

Fresh trout poached in Riesling wine. Served with sauteed carrots and green beans and brown rice pilaf.

Moroccan Inspired Pan Seared Salmon with Honey Harissa Yogurt Sauce

Fresh, sustainable Loch-Du art salmon seasoned with the flavors of the Southern Mediterranean with a dollop of homemade honey-harissa yogurt sauce. Served with vegetable couscous.

Crab Stuffed Sole ⁽¹⁾

Fresh filet of sole stuffed with a flavorful mixture of crab meat, fennel, and special seasonings and finished with a lemon butter sauce. Served with organic brown rice and seasonal steamed vegetables.

Cioppino ^(F, W, Sp)

Signature dish of San Francisco! Fresh shellfish cooked in a savory tomato-garlic broth. Served with crusty sourdough bread and a side of salad. Best enjoyed family style so everyone can serve as much as they want!

Salmon & Fennel Risotto

Fresh salmon, seasoned with herbs and served on a bed of herb and fennel risotto. Served with fresh asparagus (in season) or green beans.

Seared Sea Scallops with Gorgonzola Polenta and Port Reduction

Tender, sweet scallops wrapped in Missouri applewood smoked bacon and seared until just done. Served over a bed of Gorgonzola polenta with a Port wine reduction. Seasonal vegetables served on the side.

*** all Seafood is sourced from sustainable providers**

Vegetarian

Grilled Summer Vegetable and Chevre Napoleon ^(S, F)

Thick slices of summer squash and eggplant, grilled and layered with creamy Chevre cheese. Topped with a warm balsamic sauce and served with organic brown rice.

Vegetable Cassoulet

Flavors of Provence in a rich and satisfying vegetarian stew. Served with garlic-butter pasta.

Wild Mushroom Risotto

Rich, earthy flavors of cremini and wild mushrooms in a creamy risotto. Served with mixed green salad with sherry vinaigrette.

Vegetarian Lasagna

Whole wheat pasta, fresh garden vegetables and home-made sauce combine to create a satisfying vegetarian meal. Served with mixed green salad tossed with balsamic vinaigrette.

Penne, Porcini & Padano

A hearty pasta dish full of the flavors of Porcini mushrooms and aged Grana Padano cheese.

Desserts

Chocolate Decadence Tart

Rich dark chocolate tart served with house-made raspberry sauce and garnished with vanilla scented whipped cream. (*gluten free*)

Berry-Missu (Sp, S, F)

Fresh seasonal berries served with a brandy cream sauce. Both light and rich! (*gluten free*)

Tiramissu

Italian classic dessert of genoise soaked in espresso, layered with Kahlua cream and sprinkled with chocolate.

Seasonal Fresh Pies

Fresh house-made pastry with seasonal fruit. Choose from blueberry, blackberry, apple or peach, in season. Served with vanilla ice cream or whipped cream (choose one) (*available Gluten Free*)

Lemon Mousse

A beautiful citrus delight of creamy mousse served in a small lemon vessel (in season). If you like lemon, you will love this! (*gluten free*)

Raspberry Bavarian

Raspberries and cream combine in a melt-in-your-mouth delicacy. (*gluten free*)

Berry Napoleons

Layers of house-made puff pastry dough, tangy cream filling and berry compote. Quickly becoming a client favorite!

Kahlua Mocha Chocolate Mousse

Light chocolate mousse with essences of espresso and Kahlua liqueur. (*gluten free*)

MealThymes signature Colossal Chocolate Chunk Pecan Cookies

Delicious combination of chocolate, pecans in this (almost) famous cookie. Be sure to ask for milk to go with your dessert.

Bourbon Pecan Tart ^(F, W)

An updated, adult version of the American classic! All the best flavors of the South. Served with vanilla ice cream. *(available Gluten Free)*

Key Lime Pie

Tart and refreshing American tart. Can be served as individual tarts or a single pie, your choice. Garnished with whipped cream.

Molten Chocolate Lava Cake

Rich chocolate cake with warm runny center. Baked to run out of cake when cut. Served as individual cakes, garnished with fresh raspberries. *(available Gluten Free)*

Sauteed Pears with Cinnamon Balsamic Caramel ^(F, W)

Perfect finish for those wanting to end the evening with a lighter note. Warm sauteed Bosc pears covered with a sweet and tart balsamic caramel sauce. Garnished with whipped cream or vanilla ice cream (choose one).

***Not all ingredients used are listed in menu items. It is the responsibility of the client to inform MealThymes of any food allergies or dietary restrictions.
Menu items and availability are subject to change without notice.***

Notes:

Sp – Seasonal Availability Spring only (April – June)

S – Seasonal Availability Summer only (June - September)

F – Seasonal Availability Fall only (September – Early December.

W - Seasonal Availability Winter Only (December – early April)

1 – Subject to market availability. Must be pre-ordered.

100% organic is available on request.

Extras

A list of hors d'oeuvres is available if you would like to start your meal or event with cocktails and light finger foods. Contact MealThymes for more information and menu list.

Other Beverages

Specialty coffees and teas can be served to complete your meal.

MealThymes can offer guidance and recommendations on wines and other beverages to pair with your meal; however, we are prohibited by law from purchasing or opening any alcoholic beverages.