

# rent a chef, inc. specials menu

Available December 8<sup>th</sup> through December 21<sup>st</sup>

## small bites & soups

- Greek Lemon Egg Chicken Soup** 8  
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- Golden Onion Soup** 8  
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- European Cheese Tray** 24  
*Blueberry Stilton, Morbier with Walnuts, Rum Raisin Goat Cheese & Elderberry Wine Cheese. Served with Fruit & Crackers*
- Grilled Shrimp with Remoulade** 20  
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## fish & seafood

- Lime Pepper Seabass** 36  
*Sautéed in Olive Oil with Fresh Lime Juice & served over Garlic Ginger Swiss Chard & Gaufrette Potatoes*
- Dover Sole Almondine** 36  
*Sautéed Sole with Light Butter & Almonds. Served with Mashed Broccoli & Cauliflower*
- Citrus Vinaigrette Salmon** 30  
*Baked & Served with Herb Roasted Potatoes & Garlic Brussels Sprouts*
- Sesame Crusted Halibut** 32  
*Sautéed in Olive Oil & Served with Grilled Onions, Cous Cous & Glazed Carrots*

## vibrant salads & sandwiches

- Al's Roast Beef Sandwich** 14  
*Dipped in Au Jus & Served with Potato Salad*
- Buffalo Chicken Sandwich** 14  
*Breaded Chicken Breast dipped in Buffalo Sauce. Topped with Pepper Jack Cheese, Lettuce & Tomato. Served with Cole Slaw*
- Pastrami on Ciabatta** 12  
*With Swiss Cheese & Served Cole Slaw*
- Hot Taco Salad** 22  
*With Ground Beef, Cheddar, Jalapeños, Tomatoes, Olives, Sour Cream & Guacamole*

## beef & pork entrees

- Osso Bucco Milanese** 30  
*Served with Yukon Gold Potatoes & Peas with Pearl Onions*
- New York Steak** 30  
*Grilled & Topped with Blueberry Stilton Cheese. Served with a Béarnaise Sauce, Smashed Potatoes & Roasted Broccoli*
- Rack of Lamb Dijonaise** 36  
*Served with Scalloped Potatoes & Grilled Garden Vegetables*
- Beef Brisket Au Jus** 28  
*Served with a Horseradish Cream Sauce, Gypsy Mashed Potatoes & Roasted Butternut Squash*

## free-range chicken entrees

- Stuffed Chicken Breast Alvaro** 28  
*With Goats Cheese, Portabella Mushrooms & Spinach. Served with a Raspberry Sauce, Steamed Asparagus & Roasted Butternut Squash*
- Chicken Valley D'auge** 29  
*Sautéed Chicken Breast with Grapes & White Wine. Served with Roasted Parisienne Potatoes & Haricots Vert Almondine*
- Crispy Cheese Crusted Chicken** 26  
*A Crust of Cheese, Red Pepper & Bread Crumbs. Served with a White Rice Medley & Steamed Asparagus Balsamic*
- Greek Chicken with Mushrooms** 27  
*Served with Wild Rice & Raisins, Zucchini & Yellow Squash Oreganato*

Created by Executive Chef Daniel Harms

Bon Appetit!

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