



YOUR PERSONAL ASSISTANT IN STOWE

MEALS OF CONVENIENCE

MADE WITH LOCAL ORGANIC MEATS AND VEGETABLES WHEN POSSIBLE BUT ALWAYS WITH THE FINEST INGREDIENTS.

PLEASE ASK FOR PRICING

ENTREES

PICK TWO SIDES WITH ENTRÉE (VEGETABLE, STARCH OR SALAD). SIDES ARE NOT INCLUDED WITH LASAGNE

LEMON CAPER CHICKEN (ORGANIC LEMON BUTTER AND CAPER SAUCE ON BREADED ORGANIC CHICKEN)

LOCAL VEAL SCALOPPINE WITH LINGONBERRY SAUCE

CHICKEN PARMESAN WITH HOMEMADE POMODORO SAUCE

CHICKEN PIECES WITH CALAMATA OLIVES, SUNDRIED TOMATOES, WHITE WINE AND RICE

LEMON CHICKEN BREAST WITH WHITE WINE, FRESH OREGANO AND GARLIC SERVED WITH PENNE PASTA OR RICE

PARMESEAN CRUSTED CHICKEN SERVED WITH SALAD
ON TOP WITH LEMON VINAIGRETTE DRESSING

CRISPY MUSTARD ROASTED CHICKEN (CUT INTO PIECES)
OR JUST CHICKEN BREAST WITH BIBB LETTUCE SALAD
WITH BUTTERMILK/RANCH DRESSING

CHICKEN MARSALA (WITH MUSHROOMS)

ROASTED CHICKEN WITH THYME, ROSEMARY,
SAFFRON, SALT AND PEPPER RUB WITH LEMON SLICES
UNDER SKIN

ASIAN CRUSTED SALMON (I WOULD HAVE TO DELIVER
HOT WITH 15 MINUTES OR SO TO EAT OR I COULD
PREPARE AND YOU COOK. IT TAKES 18 TO 20
MINUTES TO COOK) **MARKET PRICE**

SEARED TUNA WITH MANGO CHUTNEY (WOULD
NEED TO DELIVER HOT) **MARKET PRICE**

VEAL PARMESAN

FRESH POMODORO SAUCE WITH PASTA OF CHOICE
AND FRESH GRATED PARMESAN

HOMEMADE MEAT SAUCE WITH CHOICE OF PASTA
AND FRESH GRATED PARMESAN

LASAGNA WITH HOMEMADE MEAT SAUCE \$100 (SERVES 10)

VEGETABLE LASAGNA (SERVES 10)

TURKEY DINNER WITH MASHED POTATOES, STUFFING,
AND CRANBERRY SAUCE

ROASTED CHICKEN WITH POTATOES, ONIONS AND
CARROTS

ROASTED FILET WITH GARLIC AND THYME AND WILD
MUSHROOM BUTTER

FRENCH RACK OF LAMB WITH ROSEMARY AND A
BALSAMIC AND POMEGRANATE REDUCTION

SEVEN RIB PORK ROAST WITH WILD MUSHROOM
SAUCE

RICE POCKETS (SAUTED CHICKEN, PEPPERS, ONIONS,
CABOT CHEDDAR CHEESE)

CHICKEN POTPIE WITH PUFF PASTRY TOP (SERVES 10)

SOUPS: SERVES 10 PEOPLE

ONION WITH HOMEMADE CROUTONS AND FONTINA
CHEESE

ROASTED BUTTERNUT SQUASH WITH APPLE OR PEAR
CREAM OF ASPARAGUS

CREAM OF BROCCOLI

GINGER CARROT BISQUE

LOBSTER BISQUE

CREAM OF FRESH TOMATO

HOMEMADE CHILI

HEARTY CHICKEN SOUP WITH SPINACH

MINESTRE (ESCAROLE, SAVOY CABBAGE, SAUSAGE,
WHITE BEAN AND PASTA)

VEGETABLES:

GREEN BEANS WITH GOAT CHEESE AND PISTACHIO
ASPARAGUS WITH HOT PEPPER, IMPORTED SICILIAN
LEMON VINEGAR AND COBRANCOSA OLIVE OIL
ROASTED BEETS
BROCCOLI WITH LEMON OIL DRESSING

STARCH

MASHED WHITE SWEET POTATO
MASHED POTATO
ORZO WITH PARMESAN CHEESE
ROASTED FINGERLING POTATO
POTATO AU GRATIN

DIFFERENT VARIETIES OF SALADS:

PETE'S GREENS WITH GOAT CHEESE AND HAZELNUTS,
ARUGULA WITH SHAVED PARMESAN AND LEMON
DRESSING,
ROMAINE SALAD WITH STRAWBERRY PUREE AND
CANDIED PECANS,
MIXED GREENS WITH BLUE CHEESE, PEAR AND
CANDIED WALNUTS
ROASTED GOLDEN AND CHIOGGIA BEET, PINE NUT
AND HERB SALAD

DESSERTS:

SERVE 10 PEOPLE

HOMEMADE BLUEBERRY PIE \$27.00

HOMEMADE APPLE PIE \$27.00

HOMEMADE APPLE CRISP \$35.00

HOMEMADE COCONUT CREAM PIE \$50.00

CHEESECAKE WITH FRESH RASPBERRIES \$50.00

ANGLE PIE WITH FRESH RASPBERRIES \$50.00

CREME BRÛLÉE \$9.00 PER PERSON OR \$50.00 FOR 10
INCH

HOMEMADE FLAN WITH CARAMEL SAUCE \$50.00

HOMEMADE CHOCOLATE SAUCE \$4.00 PER PERSON

BROWNIES WITH HOMEMADE COFFEE

ICE CREAM \$9.00 PER PERSON

BROILED PINEAPPLE RINGS WITH HOMEMADE

CARAMEL SAUCE AND VANILLA ICE CREAM \$10.00 PER
PERSON

HOMEMADE CARAMEL SAUCE \$4.00 PER PERSON

HOMEMADE STRAWBERRY SHORTCAKE \$50.00

CHOCOLATE CAKE OR CUPCAKES WITH SALTED

CARAMEL FROSTING \$50.00 OR

\$3.50 PER CUPCAKE OR \$1.75 PER MINI CUPCAKE

**THERE WILL BE A \$35 SERVICE FEE ADDED TO ALL
ORDERS**

PLEASE CALL 802 253 3152 OR EMAIL

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