



LISA E. CALDWELL
YOUR KITCHEN CONFIDANT

Entrees

Cashew Ginger Slaw with Salmon *Shredded red and napa cabbage, slivers of carrots and red peppers, cilantro and green onions combined and dressed with a cashew ginger dressing. Served with pan seared filet of salmon or roasted chicken.*

Chicken with Zucchini and Yellow Squash Noodles *Chicken is baked and served sliced on a bed of zucchini and yellow squash noodles. Noodles are sauteed and served with a romesco sauce.*

Baja Style Fish Tacos *A chipotle cumin mix is rubbed onto mahi-mahi, a light white fish, seared and finished in the oven. A lime vinaigrette is tossed with a slaw of napa cabbage, carrots, cilantro and mint. ** served with a side of corn or flour tortilla.*

Pulled Pork Shoulder and German Potato Salad and garlicky Greens *Pork shoulder is braised slow and low for 3 hours. Young potatoes are mixed with vinegar, salt, pepper and scallions. ** suggested greens – kale, collards or spinach, order what you prefer.*

Lettuce Wraps with Beef and Vegetables *Ground beef is cooked in a spicy hoisin sauce, wrapped up with an assortment of julienned carrots, radishes and cucumbers in a leaf of Boston Bibb Lettuce. ** 5 wraps are provided.*

Shrimp Tostadas *Layered with salsa, grilled shrimp, guacamole and a simple black bean salad on a corn tortilla. Topped with fresh cotija cheese and cilantro. ** 2-3 portions*

Spicy Fiesta Chicken with a Southwestern Sweet Potato Salad *Chicken is sauteed in a spicy fajita seasoning and paired up with a roasted sweet potato and black bean salad. Mango, red peppers, red onions, garlic and spices and a lime-cumin vinaigrette add color to the dish.*

Dijon White Bean Salad with Shrimp, Bacon and sauteed Greens *Dijon Tarragon vinaigrette dresses a base of navy beans, shrimp, bacon and sauteed greens.*

Keftedes (Greek Meatballs) with Tzatziki and a Feta Chick Pea Salad *Ground lamb, mint, garlic, spices and lemon are shaped and baked. Chick peas, roasted tomatoes, olives, aromatics and parsley are accented with feta cheese. Side of tzatziki with cucumbers.*

Quinoa Waldorf Salad *Reminiscent of the classic, sweet and savory salad from the Waldorf Astoria Hotel. Apples, celery, raisins, and walnuts are found in a protein-packed quinoa base. Romaine leaf lettuce and a tangerine vinaigrette lighten it up.*