



GOURMET MEAL DELIVERY

FOOD MENU BY CHEF STEF

To Order: www.chefstefny.com/gourmet or (845) 554-8370. Minimum 48 hour notice.

STARTERS

Potato Pierogies (6) \$8
caramelized onions, chopped bacon & sour cream

Chicken & Vegetable Potstickers (5) \$6
soy & sesame

SALADS [Prices: Individual/Tray]

(While salads are naturally vegan & gluten-free certain dressings and add-ons will affect that)

Chopped Garden Salad \$5/\$13
crisp lettuce, tomato, cucumber & carrots
*Dressings: Italian, Balsamic, Ranch, Bleu Cheese
Honey Mustard, Oil/Vinegar*

Caesar Salad \$6/\$15
hearts of romaine, parmesan, garlic croutons & Caesar dressing

Add-Ons:

Grilled Chicken +\$4/\$10 | Grilled Shrimp +\$5/\$13 | Seared Ahi Tuna +\$6/\$15

SOUPS & CHILI

Split Pea & Ham Soup [GF] \$10 / Qt
Lobster Bisque \$13 / Qt
Broccoli Cheddar Soup [V] [GF] \$8 / Qt

Beef Chili [GF] \$10 / Qt
Vegetable Chili [V] [GF] \$8 / Qt
*Both Chili choices are available with or without beans

KIDS [Prices: Individual/Tray]

Hamburger & French Fries \$5
Cheeseburger & French Fries \$6
Chicken Strips & French Fries \$8

Mac n Cheese \$5
Hot Dog & French Fries \$5

BREADS

Dinner Rolls (1/2 dz | 1 dz) \$5 | \$8
Italian Bread \$5

Garlic Bread \$6
Cheesy Garlic Bread \$8

DESSERTS

Chocolate Chip Cookie \$1
Chocolate Brownie \$1

Strawberry Shortcake \$7
stewed strawberries atop vanilla cake

ENTRÉE MENU [Prices: Individual/Individual Large/Tray]

Select Your Entrée, Then Customize Your Sides

Grilled Chop Steak [GF] mushrooms & onions	\$11/14/27	Roasted Salmon [GF] lemon pepper seasoning	\$13/17/35
Pepper Steak asian jus	\$13/17/34	Cajun Tilapia [GF] onions & peppers	\$10/13/27
General Tso Chicken asian sweet & spicy sauce	\$10/14/27	Grilled Shrimp [GF] garlic, white wine & butter	\$12/17/33
Sauté Chicken Breast [GF] wild mushroom cream	\$12/16/32	Sole Puttanesca [GF] olive tapenade, capers, lemon & tomatoes	\$12/17/33
Cranberry-Almond Chicken Breast natural au jus	\$13/17/35		

Sides:

Starches: Mashed Potato, Herb Roasted Potato, Baked Potato, Baked Sweet Potato, Sweet Potato Mash, White Rice, Brown Rice, Roasted Winter Squash

Vegetables: Spinach (steamed, garlic, creamed), Broccoli (steamed, garlic, cheddar), Roasted Asparagus, Cauliflower (steamed, cheddar), Green Beans (steamed, garlic, creamed), Glazed Carrots, Roasted Brussel Sprouts, Roasted Vegetables, Grilled Summer Squash, Asian Vegetables

VEGETARIAN/VEGAN MENU

Eggplant Parmesan	\$13/16/33
General Tso Tofu & Vegetables	\$12/15/32
Spaghetti Squash Pomodoro [V] [GF] with Broccoli & Cauliflower	\$11/14/29

MAKE YOUR OWN PASTA ~ \$8/\$22

Pick Your Pasta:

Penne (Reg/GF), Spaghetti (Reg/GF), Fettuccine, Gnocchi, Cheese Ravioli

Pick Your Sauce:

Pomodoro, Alfredo, Vodka, Garlic/Oil

Individual Sides:

Grilled Chicken, Meatballs, Sausage each +\$4

GERMAN MENU

German Dishes Are Complete. Sides Cannot Be Customized.

Roasted Brussel Sprouts bacon, sauté onions & German mustard sauce <i>add bleu cheese +\$1</i>	\$7	Pork Schnitzel thin breaded cutlet served with lemon, warm German potato salad & braised red cabbage	\$12/16/33
Choucroute beer roasted Bratwurst with onions, Corey's Kraut, brussel sprouts & German mustard sauce served over warm German Potato Salad	\$12/16/33	Jägerschnitzel pork schnitzel topped with Mushroom Sauce	\$13/17/36
		Sauerbraten German sweet & sour pot roast with ginger snap gravy, potato pancakes & braised red cabbage	\$15/19/41