

Garlic and Herb

Pork tenderloin, rubbed with extra virgin olive oil, rolled in chopped garlic and fresh herbs and oven roasted.

Teriyaki

Pork tenderloin, marinated in teriyaki sauce and oven roasted.

Honey BBQ

Pork tenderloin, basted with honey barbeque sauce and oven roasted.

Ginger and Lime

Pork tenderloin, marinated in fresh ginger, lime juice and zest and oven roasted.

Cracked Pepper

Pork tenderloin, coated with tricolor peppercorns, seared and oven roasted.

Herb Scented

Pork loin stuffed with rosemary, garlic and sage leaves and pot-roasted.

Rosemary Vegetable Sauté

Pork loin, stuffed with fresh vegetables sautéed with rosemary, garlic and oven baked.

Italian Tomato Ragout

Pork loin stuffed with a paste of fresh tomatoes, onion, garlic and herbs and oven baked.

Garlic, Spinach, Roasted Red Pepper

Pork loin, stuffed with garlic, spinach, red peppers and goat cheese and oven baked.

Balsamic Onion

Pork loin stuffed with onions braised in balsamic vinegar and oven baked.

Cinnamon and Apple Pork

Pork scaloppini, pan seared and served with apples simmered with cinnamon and sugar.

Blackened Pork

Pork scaloppini, coated with a mix of chilies and seasonings and pan seared.

BBQ Pork

Pork scaloppini, pan seared and glazed with barbeque sauce.

Florentine Pork

Pork scaloppini, pan seared and served with garlic, spinach cream sauce.

Garlic and Herb Pork

Pork scaloppini coated with coarsely chopped garlic and Fines Herbs and pan seared.

Italian Pork

Pork scaloppini coated in Italian seasonings, pan seared and served with a chunky tomato onion sauce.

Jamaican Jerk Pork

Pork scaloppini coated with a sweet and spicy blend of seasonings and pan seared.

Picante Pork

Pork scaloppini, pan seared and topped with a cilantro lime salsa.

Menu

PORK

Rosemary Encrusted Pork

Pork scaloppini coated in coarsely chopped fresh rosemary and pan seared.

Teriyaki

Pork scaloppini marinated in teriyaki sauce and pan seared.

Parmigiano-Regianno

Pork scaloppini coated with breadcrumbs, Parmigiano-Reggiano cheese and parsley and pan seared.

Mushrooms and Marsala Wine

Pork scaloppini pan seared in a sauce of mushrooms and Marsala wine.

Lemon Caper Sauce

Pork scaloppini pan seared in a lemon caper sauce.

Pork Francese

Pork scaloppini coated in egg batter and served in a lemon and wine sauce.

Raspberry Glazed Pork Chops

Pork chops, broiled or grilled and topped with a sweet raspberry glaze.

Thai Chili Pork Chops

Pork chops, broiled and grilled and topped with a sweet glaze made with chilies.

Sage and Rosemary Pork Stew

Potato and vegetable pork stew flavored with sage and rosemary.

Pork Chops with Apples and Thyme

Pork chops baked with Granny Smith apples and fresh thyme.

Pork Valencia

Pork chops sautéed with onions and green peppers and flavored with saffron.

Hungarian Pork Chops

Pork chops dusted with Hungarian paprika, pan seared and oven baked.



A PERSONAL
CHEF SERVICE