

Chef Andrew

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Personalized Menu Planning or Let me help you get started!

Menu 1: (Southwest/Latin American theme)

- Seared scallop cilantro lime beurre blanc, cilantro gremolata
- Kale green chili Caesar with cornbread crouton
- Roasted French lamb rack, parsnip puree, sauce romesco
- Mexican chocolate torte, cinnamon cream

Menu 2: (European Winter theme)

- Fig and Brie Phyllo cup, umami lardon
- Winter squash salad, mixed greens, pepito, herb vinaigrette
- Chicken and roast pepper roulade, winter vegetables
- Port poached pear, sweet puff

Menu 3: (Hopelessly Awaiting Spring theme)

- Poached lobster, heirloom tomato salad, vanilla brown butter
- Pistachio and beet salad, citrus vinaigrette, whipped goat cheese
- Chilean Sea bass, broccolini, hollandaise
- Tiramisu

Menu 4: (Fall Days and Nights)

- Roasted butternut squash soup, toasted pepino, chive oil
- Mixed green salad, warm shallot vinaigrette, dried cranberry, bacon
- Smoked filet of beef, whipped garlic potato, candied carrots, herb demi
- Warm apple pie with nutmeg and cinnamon gelato

Menu 5: (Family get-together) - family style

- Mixed green salad, raspberry dressing
- Creamy Mac n cheese
- Fried chicken breast
- Seasonal veggies
- Loaded mashed potato
- Warm chocolate chip cookies

Menu 6: Tea Party Lunch

- mixed finger sandwiches - cucumber, lox, ham salad, egg salad
- Tomato soup cup
- Croissant w/ honey butter
- Lemon bars

Menu 7: Brunch

- Quiche Loraine
- Lobster roll on brioche
- Cheesy hashbrowns
- Corned beef hash
- Fresh juice
- Assorted pastries