

Your Personal Chef

www.yppccorp.com
817-926-2762

Monday	Tuesday	Wednesday	Thursday	Friday
<p>3/30/2026</p> <p>Meatloaf <i>Mashed potato</i> \$18/30/39</p> <p>Lasagna <i>Meat sauce, ricotta and mozzarella</i> \$18/30/39</p> <p>Pecan Chicken <i>Green beans</i> <i>Orzo pasta</i> \$15/Portion</p> <p>Grilled Salmon - GF <i>Lemon vinaigrette or Pesto</i> <i>Spiral vegetable</i> \$18/Portion</p>	<p>3/31/2026</p> <p>Cajun Chicken & Andouille Pasta <i>Creamy cajun Sauce w/ Chicken Andouille & Pasta</i> \$17/29/38</p> <p>Taco Casserole - GF <i>Taco seasoned ground beef</i> <i>cheddar cheese and tortilla chips</i> \$18/30/39</p> <p>Mediterranean Cod <i>Mediterranean sauce over orzo pasta</i> \$18/Portion</p> <p>Grilled Chicken Picatta -GF <i>Spaghetti squash</i> \$14/Portion</p> <p>Chicken Nuggets \$14/small <i>Gluten Free \$20/small</i></p>	<p>4/1/2026</p> <p>Chicken Broccoli Rice <i>Creamy cheddar/jack sauce</i> \$17/29/38</p> <p>Cowboy Brisket Casserole - GF <i>Slow roasted Brisket layered with corn tortilla</i> \$18/30/39</p> <p>Stuffed Chicken over Grits <i>Sun-dried tomato cream cheese</i> \$15/Portion</p> <p>Flounder Almandine <i>Lemon butter sauce over orzo pasta</i> \$18/Portion</p> <p>Caribbean Jerked Chicken - GF <i>Pineapple rum sauce & Mashed Sweet Potato</i> \$14/Portion</p>	<p>4/2/2026</p> <p>King Ranch Chicken <i>Creamy chicken and corn tortillas</i> \$17/29/38</p> <p>Meatball Baked Ziti <i>Meatballs, marinara, mozzarella,</i> <i>Ricotta and ziti pasta</i> \$18/30/39</p> <p>Chicken Fried Pork Chop <i>Mashed potato and cream gravy</i> \$14/Portion</p> <p>Grilled Salmon Picatta <i>Picatta sauce over orzo pasta</i> \$18/Portion</p> <p>Mediterranean Chicken Bowl - GF <i>Hummus, Grilled Chicken, Greek Veggies</i> \$14/Portion</p>	<p>4/3/2026</p> <p>Beef Tip & Rice <i>Slow roasted beef in a savory gravy</i> \$18/30/39</p> <p>Coq au Vin <i>Slow roasted in red wine gravy</i> \$17/29/38</p> <p>Lemon Basil Chicken Pasta <i>Creamy lemon basil sauce with spiral pasta</i> \$17/29/38</p> <p>Breakfast Casseroles: <i>Sausage Egg Green Chile Casserole -GF</i> <i>Bacon Egg Cheddar Casserole - GF</i> <i>French Toast Casserole</i> <i>Baked Oatmeal Casserole</i> \$16/24/30</p>
<p>4/6/2026</p> <p>Teriyaki Beef & Veggie Stir Fry <i>Stir fried over steamed rice</i> \$18/30/39</p> <p>Lasagna <i>Meat sauce, ricotta and mozzarella</i> \$18/30/39</p> <p>Chicken Parmesan <i>Green beans</i> <i>Orzo pasta</i> \$15/Portion</p> <p>Grilled Salmon-GF <i>Lemon vinaigrette or Pesto</i> <i>Spiral vegetable</i> \$18/Portion</p>	<p>4/7/2026</p> <p>Chicken Pesto Pasta <i>Sun-dried tomato, mozzarella and spiral pasta</i> \$17/29/38</p> <p>Southwest Shepherd's Pie - GF <i>southwest beef shepherd's pie</i> <i>topped w/ mashed potato</i> \$18/30/39</p> <p>Lemon Pesto Baked Cod <i>Baked lemon pesto cod over orzo pasta</i> \$18/Portion</p> <p>Grilled Chicken-GF <i>Spaghetti Squash</i> <i>Lemon Vinaigrette</i> \$14/Portion</p> <p>Chicken Nuggets \$14/small <i>Gluten Free \$20/small</i></p>	<p>4/8/2026</p> <p>Poppyseed Chicken <i>Creamy Chicken w/ Homemade Butter Cracker</i> \$17/29/38</p> <p>Green Chile Brisket Casserole - GF <i>Homemade green chile sauce layered with</i> <i>corn tortillas and cheddar cheese</i> \$18/30/39</p> <p>Chicken Picatta <i>Lemon caper sauce and orzo pasta</i> \$14/Portion</p> <p>Lemon Dill Grilled Salmon <i>Lemon dill sauce over orzo</i> \$18/Portion</p> <p>Southwestern Grilled Chicken-GF <i>Pico de gallo</i> <i>Chile roasted sweet potato</i> \$14/Portion</p>	<p>4/9/2026</p> <p>Shrimp Scampi <i>Lemon garlic butter sauce over linguini</i> \$18/30/39</p> <p>Chicken & Dumplings <i>Savory chicken stew with dumplings</i> \$17/29/38</p> <p>Grilled Pork Tenderloin - GF <i>Maple chipotle BBQ & mashed potatoes</i> \$14/Portion</p> <p>Grilled Salmon <i>w/ Pastis Cream sauce & roasted fennel</i> <i>over Orzo Pasta</i> \$18/Portion</p> <p>Grilled Chicken Teriyaki <i>Sesame Green Beans</i> \$14/Portion</p>	<p>4/10/2026</p> <p>Pot Roast <i>with onion, carrot and potato</i> \$18/30/39</p> <p>Lemon Chicken Thighs <i>Boneless thighs slow roasted over orzo</i> \$17/29/38</p> <p>Green Chile Chicken Enchilada - GF <i>Homemade green chile sauce layered with</i> <i>corn tortillas and cheddar cheese</i> \$17/29/38</p> <p>Breakfast Casseroles: <i>Sausage Egg Green Chile Casserole -GF</i> <i>Bacon Egg Cheddar Casserole - GF</i> <i>French Toast Casserole</i> <i>Baked Oatmeal Casserole</i> \$16/24/30</p>

Casseroles come in three sizes: Small (feeds 1-2); Medium (feeds 3-4); Large (feeds 5-6)
ALL MENU ITEMS ARE PREPARED FRESH EACH DAY. ALL MENU ITEMS ARE AVAILABLE AFTER 2:00.
To preorder you can e-mail, Facebook or call 817-926-2762. Please let us know what size or how many portions

GF represents Gluten Free