

Your Personal Chef

www.yppcorp.com
817-926-2762

Monday	Tuesday	Wednesday	Thursday	Friday
<p>3/2/2026</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>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>3/3/2026</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 Basil Cod <i>Lemon Basil Pesto 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>3/4/2026</p> <p>Poppyseed Chicken <i>Creamy Chicken w/ Homemade Butter Cracker</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>Jalapeno, bacon, 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>3/5/2026</p> <p>King Ranch Chicken <i>Creamy chicken and corn tortillas</i> \$17/29/38</p> <p>Beef Stroganoff <i>Slow Roasted Beef with Mushrooms & Egg noodles</i> \$18/30/39</p> <p>Chicken Fried Pork Chop <i>Mashed potato and cream gravy</i> \$14/Portion</p> <p>Teriyaki Grilled Salmon <i>with spicy stir-fry veggies & soba noodles</i> \$18/Portion</p> <p>Southwest Grilled Chicken Bowl - GF <i>w/ Pico de gallo over quinoa</i> \$14/Portion</p>	<p>3/6/2026</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>Meatball Baked Ziti <i>Meatballs, marinara, mozzarella,</i> <i>Ricotta and ziti pasta</i> \$18/30/39</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>3/9/2026</p> <p>Bulgogi Beef <i>Korean marinated flank steak over rice</i> \$18/30/39</p> <p>Lasagna <i>Meat sauce, ricotta and mozzarella</i> \$18/30/39</p> <p>Walnut Rosemary 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>3/10/2026</p> <p>Chicken Alfredo Pasta <i>Creamy alfredo sauce with chicken & pasta</i> \$17/29/38</p> <p>Shepherd's Pie - GF <i>Ground beef/mashed potato</i> \$18/30/39</p> <p>Fried Cod <i>with hushpuppies & tartar sauce</i> \$18/Portion</p> <p>Grilled Chicken - GF <i>Spaghetti Squash & Lemon vinaigrette</i> \$14/Portion</p> <p>Chicken Nuggets \$14/small <i>Gluten Free \$20/small</i></p>	<p>3/11/2026</p> <p>Chicken Spaghetti <i>Tomato based</i> \$17/29/38</p> <p>Green Chile Brisket Casserole - GF <i>Homemade green chile sauce layered with corn tortillas and cheddar cheese</i> \$18/30/39</p> <p>Chicken Cordon Bleu <i>over orzo pasta</i> \$15/Portion</p> <p>Grilled Salmon with Chimichurri <i>over orzo pasta</i> \$18/Portion</p> <p>Southwestern Grilled Chicken-GF <i>Pico de gallo</i> <i>Chile roasted sweet potato</i> \$14/Portion</p>	<p>3/12/2026</p> <p>Shrimp & Grits - GF <i>Cajun shrimp & cheese grits</i> \$18/30/39</p> <p>Kung Pao Chicken <i>Lo-mein noodles</i> \$17/29/38</p> <p>Jerked Pork Tenderloin - GF <i>Black bean mango glaze</i> <i>Roasted sweet potato</i> \$14/Portion</p> <p>Grilled Salmon <i>Bourbon brown sugar sauce over orzo pasta</i> \$18/Portion</p> <p>Grilled Chicken Teriyaki <i>Sesame Green Beans</i> \$14/Portion</p>	<p>3/13/2026</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 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>
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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

WE WILL BE CLOSED DUE TO CONSTRUCTION FROM MARCH 16 THROUGH MARCH 27. PLEASE STOCK UP TODAY!! ALMOST EVERYTHING FREEZES GREAT!!

THANK YOU FOR YOUR PATIENCE AND SUPPORT!!!