

Your Personal Chef

www.yppccorp.com
817-926-2762

Monday	Tuesday	Wednesday	Thursday	Friday
<p>4/22/2024</p> <p>Bulgogi Beef <i>Korean marinated flank steak over rice</i> \$17/28/36</p> <p>Shrimp & Grits - GF <i>Cajun shrimp & cheese grits</i> \$17/28/36</p> <p>Walnut Rosemary Chicken <i>Green beans</i> <i>Orzo pasta</i> \$14/Portion</p> <p>Grilled Salmon - GF <i>Lemon vinaigrette or Pesto</i> <i>Spiral vegetable</i> \$17/Portion</p>	<p>4/23/2024</p> <p>Chicken & Andouille Sausage Gumbo <i>over steamed rice</i> \$16/26/34</p> <p>Southwest Shepherd's Pie - GF <i>southwest beef shepherd's pie</i> <i>topped w/ mashed potato</i> \$17/28/36</p> <p>Fried Cod <i>with hushpuppies & tartar sauce</i> \$17/Portion</p> <p>Grilled Chicken Picatta - GF <i>Spaghetti squash</i> \$13/Portion</p> <p>Chicken Nuggets \$14/small</p>	<p>4/24/2024</p> <p>Poppyseed Chicken <i>Creamy Chicken w/ Homemade Butter Cracker</i> \$16/26/34</p> <p>Cowboy Brisket Casserole - GF <i>Slow roasted Brisket layered with corn tortilla</i> \$17/28/36</p> <p>Grilled Chicken with Bacon Jam <i>with mashed red bliss potatoes</i> \$13/Portion</p> <p>Grilled Mahi Mahi <i>with lemon butter & orzo pasta</i> \$17/Portion</p> <p>Caribbean Jerked Chicken - GF <i>Pineapple rum sauce</i> <i>Mashed sweet potato</i> \$13/Portion</p>	<p>4/25/2024</p> <p>Lasagna <i>Meat sauce, ricotta and mozzarella</i> \$17/28/36</p> <p>Chicken & Dumplings <i>Savory chicken stew with dumplings</i> \$16/26/34</p> <p>Chicken Fried Pork Chop <i>Mashed potato and cream gravy</i> \$13/Portion</p> <p>Teriyaki Grilled Salmon <i>with spicy stir-fry veggies & rice noodles</i> \$17/Portion</p> <p>Southwest Grilled Chicken Bowl - GF <i>w/ Pico de gallo over quinoa</i> \$13/Portion</p>	<p>4/26/2024</p> <p>Beef Tip & Rice <i>Slow roasted beef in a savory gravy</i> \$17/28/36</p> <p>Coq au Vin <i>Slow roasted in red wine gravy</i> \$16/26/34</p> <p>Chicken Spaghetti <i>Tomato based</i> \$16/26/34</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> \$14/22/28</p>
<p>4/29/2024</p> <p>Meatloaf <i>Mashed potato</i> \$17/28/36</p> <p>Shrimp and Crayfish Etouffee <i>White rice</i> \$17/28/36</p> <p>Chicken Parmesan <i>Green beans</i> <i>Orzo pasta</i> \$14/Portion</p> <p>Grilled Salmon - GF <i>Tomato Basil Balsamic Vinaigrette</i> <i>Spiral vegetable</i> \$17/Portion</p>	<p>4/30/2024</p> <p>Chicken Cordon Bleu Pasta <i>Creamy alfredo sauce with chicken, ham & pasta</i> \$16/26/34</p> <p>Shepherd's Pie - GF <i>Ground beef/mashed potato</i> \$17/28/36</p> <p>Grilled Mahi Mahi - GF <i>Lemon ginger butter</i> <i>Lime scallion rice</i> \$17/Portion</p> <p>Grilled Chicken - GF <i>Spaghetti Squash</i> <i>Lemon Vinaigrette</i> \$13/Portion</p> <p>Chicken Nuggets \$14/small</p>	<p>5/1/2024</p> <p>Chicken Broccoli Rice Casserole <i>Creamy cheddar/jack sauce</i> \$16/26/34</p> <p>Green Chile Brisket Enchilada Casserole - GF <i>Homemade green chile sauce</i> \$17/28/36</p> <p>Chicken Picatta <i>Lemon caper sauce and orzo pasta</i> \$13/Portion</p> <p>Pistachio Crusted Salmon <i>Veggie Rice Pilaf & Lime Cream Sauce</i> \$17/Portion</p> <p>Southwestern Grilled Chicken-GF <i>Pico de gallo</i> <i>Chile roasted sweet potato</i> \$13/Portion</p>	<p>5/2/2024</p> <p>King Ranch Chicken <i>Creamy chicken and corn tortillas</i> \$16/26/34</p> <p>Meatball Baked Ziti <i>Meatballs, marinara, mozzarella,</i> <i>Ricotta and ziti pasta</i> \$17/28/36</p> <p>Grilled Pork Tenderloin - GF <i>Maple chipotle BBQ</i> <i>Garlic mashed potato</i> \$13/Portion</p> <p>Flounder Almandine <i>Lemon butter sauce over orzo pasta</i> \$17/Portion</p> <p>Grilled Chicken Teriyaki <i>Sesame Green Beans</i> \$13/Portion</p>	<p>5/3/2024</p> <p>Pot Roast <i>with onion, carrot and potato</i> \$17/28/36</p> <p>Lemon Olive Chicken Thighs <i>Boneless thighs slow roasted over orzo</i> \$16/26/34</p> <p>Lasagna <i>Meat sauce, ricotta and mozzarella</i> \$17/28/36</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> \$14/22/28</p>

Casseroles come in three sizes: Small (feeds 1-2); Medium (feeds 3-4); Large (feeds 5-6)

GF represents Gluten Free

To preorder you can e-mail, Facebook or call 817-926-2762. Please let us know what size or how many portions