

Your Personal Chef

www.yppccorp.com
817-926-2762

Monday	Tuesday	Wednesday	Thursday	Friday
<p>5/12/2025</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>5/13/2025</p> <p>Chicken & Andouille Sausage Gumbo <i>over steamed rice</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>Fried Cod <i>with hushpuppies & tartar sauce</i> \$18/Portion</p> <p>Grilled Chicken Picatta - GF <i>Spaghetti squash</i> \$14/Portion</p> <p>Chicken Nuggets \$14/small</p>	<p>5/14/2025</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>Chicken Marsala <i>Mushroom gravy with mashed potatoes</i> \$14/Portion</p> <p>Grilled Mahi Mahi - GF <i>Habenero mango glaze over steamed rice</i> \$18/Portion</p> <p>Caribbean Jerked Chicken - GF <i>Pineapple rum sauce & Mashed Sweet Potato</i> \$14/Portion</p>	<p>5/15/2025</p> <p>Shrimp Scampi <i>Lemon garlic butter sauce over linguini</i> \$17/29/38</p> <p>Kung Pao Chicken <i>Lo-mein noodles</i> \$17/29/38</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 & rice noodles</i> \$18/Portion</p> <p>Southwest Grilled Chicken Bowl - GF <i>w/ Pico de gallo over quinoa</i> \$14/Portion</p>	<p>5/16/2025</p> <p>Grilled Chicken Bruschetta <i>Over orzo pasta</i> \$14/Portion</p> <p>Grilled Flank Steak - GF <i>Garlic chive butter & mashed potatoes</i> \$15/Portion</p> <p>Chicken Spaghetti <i>Tomato based</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>5/19/2025</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>Tomato Basil Balsamic Vinaigrette</i> <i>Spiral vegetable</i> \$18/Portion</p>	<p>5/20/2025</p> <p>Chicken Cordon Blue Pasta <i>Chicken, ham and Swiss cheese</i> \$17/29/38</p> <p>Shepherd's Pie - GF <i>Ground beef/mashed potato</i> \$18/30/39</p> <p>Grilled Mahi Mahi - GF <i>Lemon ginger butter over rice</i> \$18/Portion</p> <p>Grilled Chicken - GF <i>Spaghetti Squash</i> <i>Lemon Vinaigrette</i> \$14/Portion</p> <p>Chicken Nuggets \$14/small</p>	<p>5/21/2025</p> <p>Chicken Broccoli Rice <i>Creamy cheddar/jack sauce</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>Firecracker Grilled Salmon <i>Sriracha honey soy glaze over noodle salad</i> \$18/Portion</p> <p>Southwestern Grilled Chicken-GF <i>Pico de gallo</i> <i>Chile roasted sweet potato</i> \$14/Portion</p>	<p>5/22/2025</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>Grilled Pork Tenderloin - GF <i>Maple chipotle BBQ</i> <i>Garlic mashed potato</i> \$14/Portion</p> <p>Grilled Salmon Picatta <i>picatta sauce over orzo pasta</i> \$18/Portion</p> <p>Grilled Chicken Teriyaki <i>Sesame Green Beans</i> \$14/Portion</p>	<p>5/23/2025</p> <p>Grilled Chicken - GF <i>Bacon Jam & Smashed Red Bliss Potatoes</i> \$14/Portion</p> <p>Grilled Flank Steak - GF <i>Rosemary bleu cheese</i> <i>Roasted new potatoes</i> \$15/Portion</p> <p>Chicken Alfredo Pasta <i>Creamy alfredo sauce with chicken & 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>
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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