

Your Personal Chef

www.yppccorp.com  
817-926-2762

Monday 12/2/2024	Tuesday 12/3/2024	Wednesday 12/4/2024	Thursday 12/5/2024	Friday 12/6/2024
<p><b>Beef &amp; Broccoli Stir Fry</b> <i>Served over rice</i> \$17/29/38</p> <p><b>Kung Pao Shrimp</b> <i>Lo mein noodles</i> \$17/29/38</p> <p><b>Pecan Chicken</b> <i>Green beans</i> <i>Orzo pasta</i> \$14/Portion</p> <p><b>Grilled Salmon - GF</b> <i>Lemon vinaigrette or Pesto</i> <i>Spiral vegetable</i> \$17/Portion</p>	<p><b>Chicken Pesto Pasta</b> <i>Sun-dried tomato, mozzarella and spiral pasta</i> \$16/28/36</p> <p><b>Taco Casserole - GF</b> <i>Taco seasoned ground beef</i> <i>cheddar cheese and tortilla chips</i> \$17/29/38</p> <p><b>Grilled Salmon</b> <i>Lemon Dill Sauce over orzo pasta</i> \$17/Portion</p> <p><b>Caribbean Jerked Chicken - GF</b> <i>Pineapple rum sauce</i> <i>Mashed sweet potato</i> \$13/Portion</p> <p><b>Chicken Nuggets</b> \$14/small</p>	<p><b>Chicken Spaghetti</b> <i>Tomato based</i> \$16/28/36</p> <p><b>Cowboy Brisket Casserole - GF</b> <i>Slow roasted Brisket layered with corn tortilla</i> \$17/29/38</p> <p><b>Stuffed Chicken over Grits</b> <i>Jalapeno, bacon, cream cheese</i> \$14/Portion</p> <p><b>Grilled Mahi Mahi</b> <i>Sweet Chile Lime Sauce</i> <i>over fried rice</i> \$17/Portion</p> <p><b>Grilled Chicken Picatta -GF</b> <i>Spaghetti squash</i> \$13/Portion</p>	<p><b>Lasagna</b> <i>Meat sauce, ricotta and mozzarella</i> \$17/29/38</p> <p><b>Chicken &amp; Veggie Stir Fry</b> <i>Stir fried over steamed rice</i> \$16/28/36</p> <p><b>Chicken Fried Pork Chop</b> <i>Mashed potato and cream gravy</i> \$13/Portion</p> <p><b>Blackened Snapper - GF</b> <i>Lime crayfish butter sauce</i> <i>Dirty Rice</i> \$17/Portion</p> <p><b>Mediterranean Chicken Bowl - GF</b> <i>Hummus, Grilled Chicken, Greek Veggies</i> \$13/Portion</p>	<p><b>Beef Tip &amp; Rice</b> <i>Slow roasted beef in a savory gravy</i> \$17/29/38</p> <p><b>Coq au Vin</b> <i>Boneless thighs slow roasted in red wine gravy</i> \$16/28/36</p> <p><b>Chicken Alfredo Pasta</b> <i>Creamy alfredo sauce with chicken &amp; pasta</i> \$16/28/36</p> <p><b>Breakfast Casseroles:</b> <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>
12/9/2024	12/10/2024	12/11/2024	12/12/2024	12/13/2024
<p><b>Meatloaf</b> <i>Mashed potato</i> \$17/29/38</p> <p><b>Coconut Shrimp</b> <i>Coconut breaded and fried/apricot chile rice</i> \$17/29/38</p> <p><b>Walnut Rosemary Chicken</b> <i>Green beans</i> <i>Orzo pasta</i> \$14/Portion</p> <p><b>Grilled Salmon-GF</b> <i>Tomato Basil Balsamic Vinaigrette</i> <i>Spiral vegetable</i> \$17/Portion</p>	<p><b>Lemon Basil Chicken Pasta</b> <i>Creamy lemon basil sauce</i> \$16/28/36</p> <p><b>Southwest Shepherd's Pie - GF</b> <i>southwest beef shepherd's pie</i> <i>topped w/ mashed potato</i> \$17/29/38</p> <p><b>Grilled Mahi Mahi</b> <i>w/ lemon butter sauce</i> <i>Orzo pasta</i> \$17/Portion</p> <p><b>Southwestern Grilled Chicken-GF</b> <i>Pico de gallo</i> <i>Chile roasted sweet potato</i> \$13/Portion</p> <p><b>Chicken Nuggets</b> \$14/small</p>	<p><b>Poppyseed Chicken</b> <i>Creamy Chicken w/ Homemade Butter Cracker</i> \$16/28/36</p> <p><b>Green Chile Brisket</b> <b>Enchilada Casserole - GF</b> <i>Homemade green chile sauce</i> \$17/29/38</p> <p><b>Chicken Marsala</b> <i>Mushroom Marsala sauce and orzo pasta</i> \$13/Portion</p> <p><b>Grilled Salmon</b> <i>w/ Pastis Cream sauce &amp; roasted fennel</i> <i>over Orzo Pasta</i> \$17/Portion</p> <p><b>Grilled Chicken-GF</b> <i>Spaghetti Squash</i> <i>Lemon Vinaigrette</i> \$13/Portion</p>	<p><b>King Ranch Chicken</b> <i>Creamy chicken and corn tortillas</i> \$16/28/36</p> <p><b>Beef Stroganoff</b> <i>Slow Roasted Beef with Mushrooms &amp;</i> <i>Egg noodles</i> \$17/29/38</p> <p><b>Grilled Pork Tenderloin - GF</b> <i>Blackberry Bacon Jam</i> <i>Mashed potatoes</i> \$13/Portion</p> <p><b>Coconut Almond Crusted Mahi Mahi</b> <i>Apricot sweet chile sauce over coconut rice</i> \$17/Portion</p> <p><b>Grilled Chicken Teriyaki</b> <i>Sesame Green Beans</i> \$13/Portion</p>	<p><b>Pot Roast</b> <i>with onion, carrot and potato</i> \$17/29/38</p> <p><b>Lemon Olive Chicken Thighs</b> <i>Boneless thighs slow roasted over orzo</i> \$16/28/36</p> <p><b>Bolognese Rigatoni</b> <i>Meat sauce, ricotta, rigatoni and mozzarella</i> \$17/29/38</p> <p><b>Breakfast Casseroles:</b> <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

Your Personal Chef

www.yppccorp.com

817-926-2762

Monday 12/16/2024	Tuesday 12/17/2024	Wednesday 12/18/2024	Thursday 12/19/2024	Friday 12/20/2024
<p><b>Teriyaki Beef</b> Stir fried over steamed rice \$17/29/38</p> <p><b>Shrimp Scampi</b> Lemon garlic butter sauce over linguini \$17/29/38</p> <p><b>Chicken Parmesan</b> Green beans Orzo pasta \$14/Portion</p> <p><b>Grilled Salmon - GF</b> Lemon vinaigrette or Pesto Spiral vegetable \$17/Portion</p>	<p><b>Cajun Chicken Andouille Pasta</b> Creamy cajun sauce with blackened chicken, Andouille &amp; pasta \$16/28/36</p> <p><b>Shepherd's Pie - GF</b> Ground beef/mashed potatoes \$17/29/38</p> <p><b>Fried Cod</b> with hushuppies and homemade tartar sauce \$17/Portion</p> <p><b>Grilled Chicken Picatta - GF</b> Spaghetti squash \$13/Portion</p> <p><b>Chicken Nuggets</b> \$14/small</p>	<p><b>Chicken Spaghetti</b> Tomato based \$16/28/36</p> <p><b>Cowboy Brisket Casserole - GF</b> Slow roasted Brisket layered with corn tortilla \$17/29/38</p> <p><b>Stuffed Chicken over Polenta</b> Sundried tomato cheese \$14/Portion</p> <p><b>Grilled Snapper - GF</b> Shrimp Creole Salsa Dirty Rice \$17/Portion</p> <p><b>Caribbean Jerked Chicken - GF</b> Pineapple rum sauce &amp; sweet potato \$13/Portion</p>	<p><b>Lasagna</b> Meat sauce, ricotta and mozzarella \$17/28/38</p> <p><b>Sweet &amp; Sour Chicken</b> Stir fried over steamed rice \$16/28/36</p> <p><b>Chicken Fried Pork Chop</b> Mashed potato and cream gravy \$13/Portion</p> <p><b>Seared Salmon - GF</b> Roasted Veggies \$17/Portion</p> <p><b>Southwest Grilled Chicken Bowl - GF</b> w/ Pico de gallo over quinoa \$13/Portion</p>	<p><b>Beef Tip &amp; Rice</b> Slow roasted beef in a savory gravy \$17/29/38</p> <p><b>Coq au Vin</b> Slow roasted in red wine gravy \$16/28/36</p> <p><b>Green Chile Chicken Enchilada - GF</b> Homemade green chile sauce layered with corn tortillas and cheddar cheese \$16/28/36</p> <p><b>Breakfast Casseroles:</b> Sausage Egg Green Chile Casserole - GF Bacon Egg Cheddar Casserole - GF French Toast Casserole Baked Oatmeal Casserole \$16/24/30</p>

Monday 12/23/2024	Tuesday 12/24/2024	Wednesday 12/25/2024	Thursday 12/26/2024	Friday 12/27/2024
<p><b>YPC</b> Closed for the Holidays (December 23-January 3)</p>	<p><b>Merry</b>  <b>Christmas</b>  <b>Eve!!!</b></p>	<p><b>Merry</b>  <b>Christmas!!!</b></p>	<p><b>YPC</b> Closed for the Holidays (December 23-January 3)</p>	<p><b>YPC</b> Closed for the Holidays (December 23-January 3)</p>

Monday 12/30/2024	Tuesday 12/31/2024	Wednesday 1/1/2025	Thursday 1/2/2025	Friday 1/3/2025
<p><b>YPC</b> Closed for the Holidays (December 23-January 3)</p>	<p><b>New</b>  <b>Year's</b>  <b>Eve!!</b></p>	<p><b>New</b>  <b>Year's</b>  <b>Day!!</b></p>	<p><b>YPC</b> Closed for the Holidays (December 23-January 3)</p>	<p><b>YPC</b> Closed for the Holidays (December 23-January 3)</p>

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

GF represents Gluten Free

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