

Your Personal Chef

www.yppccorp.com
817-926-2762

Monday	Tuesday	Wednesday	Thursday	Friday
<p>6/8/2026</p> <p>Lasagna <i>Meat sauce, ricotta and mozzarella</i> \$18/30/39</p> <p>Bulgogi Beef <i>Korean marinated flank steak over rice</i> \$18/30/39</p> <p>Chicken Alfredo Pasta <i>Creamy alfredo sauce with chicken & pasta</i> \$17/29/38</p> <p>Chicken Parmesan/Pecan Chicken or Walnut Rosemary <i>Green beans/orzo pasta</i> \$15/Portion</p> <p>Grilled Salmon - GF <i>Lemon vinaigrette or Pesto</i> <i>Spiral vegetable</i> \$18/Portion</p>	<p>6/9/2026</p> <p>Shepherd's Pie - GF <i>Ground beef/mashed potato</i> \$18/30/39</p> <p>Chicken Broccoli Rice Casserole <i>Creamy cheddar/jack sauce</i> \$17/29/38</p> <p>Lemon Dill Grilled Salmon <i>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>6/10/2026</p> <p>Cowboy Brisket Casserole - GF <i>Slow roasted Brisket layered with corn tortilla</i> \$18/30/39</p> <p>Poppyseed Chicken <i>Creamy Chicken w/ Homemade Butter Cracker</i> \$17/29/38</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>6/11/2026</p> <p>Meatloaf w/ Mashed Potatoes <i>topped with marinara</i> \$18/30/39</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>Chicken Cordon Bleu <i>Ham & Swiss stuffed chicken</i> \$15/Portion</p> <p>Grilled Salmon <i>Bourbon brown sugar sauce over orzo pasta</i> \$18/Portion</p> <p>Southwest Grilled Chicken Bowl - GF <i>w/ Pico de gallo over quinoa</i> \$14/Portion</p>	<p>6/12/2026</p> <p>Pot Roast <i>with onion, carrot & potato</i> \$18/30/39</p> <p>Kung Pao Chicken <i>Lo-mein noodles</i> \$17/29/38</p> <p>Chicken Marsala <i>Mushroom Marsala sauce and orzo pasta</i> \$14/Portion</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 - GF</i> \$16/24/32</p>

<p>6/15/2026</p> <p>Lasagna <i>Meat sauce, ricotta and mozzarella</i> \$18/30/39</p> <p>Beef & Broccoli Stir Fry <i>Served over rice</i> \$18/30/39</p> <p>Chicken Pesto Pasta <i>Sun-dried tomato, mozzarella and spiral pasta</i> \$17/29/38</p> <p>Chicken Parmesan/Pecan Chicken or Walnut Rosemary <i>Green beans/orzo pasta</i> \$15/Portion</p> <p>Grilled Salmon - GF <i>Lemon vinaigrette or Pesto</i> <i>Spiral vegetable</i> \$18/Portion</p>	<p>6/16/2026</p> <p>Taco Casserole - GF <i>Taco seasoned ground beef</i> <i>cheddar cheese and tortilla chips</i> \$18/30/39</p> <p>Sweet & Sour Chicken <i>Stir fried over steamed rice</i> \$17/29/38</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>6/17/2026</p> <p>Green Chile Brisket Casserole - GF <i>Slow roasted Brisket layered with corn tortilla</i> \$18/30/39</p> <p>Chicken Spaghetti <i>Tomato based</i> \$17/29/38</p> <p>Stuffed Chicken over Grits <i>Jalapeno, bacon, cream cheese</i> \$15/Portion</p> <p>Flounder Florentine <i>Spinach stuffed flounder 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>6/18/2026</p> <p>Beef Stroganoff <i>Slow Roasted Beef with Mushrooms & Egg noodles</i> \$18/30/39</p> <p>King Ranch Chicken <i>Creamy chicken and corn tortillas</i> \$17/29/38</p> <p>Chicken Fried Pork Chop <i>Mashed potato and cream gravy</i> \$14/Portion</p> <p>Firecracker Grilled Salmon <i>Sriracha honey soy glaze over noodle salad</i> \$18/Portion</p> <p>Grilled Chicken Teriyaki <i>Sesame Green Beans</i> \$14/Portion</p>	<p>6/19/2026</p> <p>Meatball Baked Ziti <i>Meatballs, marinara, mozzarella, Ricotta and ziti pasta</i> \$18/30/39</p> <p>Coq au Vin <i>Slow roasted in red wine gravy</i> \$17/29/38</p> <p>Chicken Picatta over Orzo Pasta <i>Lemon white wine sauce with capers, fresh tomato</i> \$14/Portion</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> \$16/24/32</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