

Your Personal Chef

www.ypcorp.com  
817-926-2762

Monday	Tuesday	Wednesday	Thursday	Friday
<p><b>4/13/2026</b></p> <p><b>Meatloaf</b> Mashed potato \$18/30/39</p> <p><b>Lasagna</b> Meat sauce, ricotta and mozzarella \$18/30/39</p> <p><b>Walnut Rosemary Chicken</b> Green beans Orzo pasta \$15/Portion</p> <p><b>Grilled Salmon - GF</b> Lemon vinaigrette or Pesto Spiral vegetable \$18/Portion</p>	<p><b>4/14/2026</b></p> <p><b>Chicken Picatta Pasta</b> Lemon, tomatoes capers, chicken, pasta \$17/29/38</p> <p><b>Shepherd's Pie - GF</b> Ground beef/mashed potatoes \$18/30/39</p> <p><b>Fried Cod</b> with hushpuppies &amp; tartar sauce \$18/Portion</p> <p><b>Grilled Chicken - GF</b> Spaghetti Squash Lemon Vinaigrette \$14/Portion</p> <p><b>Chicken Nuggets</b> \$14/small Gluten Free \$20/small</p>	<p><b>4/15/2026</b></p> <p><b>Chicken Spaghetti</b> Tomato based \$17/29/38</p> <p><b>Cowboy Brisket Casserole - GF</b> Slow roasted Brisket layered with corn tortilla \$18/30/39</p> <p><b>Stuffed Chicken over Grits</b> Jalapeno, bacon, cream cheese \$15/Portion</p> <p><b>Flounder Almandine</b> Lemon butter sauce over orzo pasta \$18/Portion</p> <p><b>Caribbean Jerked Chicken - GF</b> Pineapple rum sauce &amp; Mashed Sweet Potato \$14/Portion</p>	<p><b>4/16/2026</b></p> <p><b>King Ranch Chicken</b> Creamy chicken and corn tortillas \$17/29/38</p> <p><b>Salisbury Steak</b> Handmade w/ mushroom gravy Mashed potatoes \$14/Portion</p> <p><b>Chicken Fried Pork Chop</b> Mashed potato and cream gravy \$14/Portion</p> <p><b>Lemon Dill Grilled Salmon</b> Lemon dill sauce over orzo \$18/Portion</p> <p><b>Southwest Grilled Chicken Bowl - GF</b> w/ Pico de gallo over quinoa \$14/Portion</p>	<p><b>4/17/2026</b></p> <p><b>Beef Tip &amp; Rice</b> Slow roasted beef in a savory gravy \$18/30/39</p> <p><b>Coq au Vin</b> Slow roasted in red wine gravy \$17/29/38</p> <p><b>Chicken Pesto Pasta</b> Sun-dried tomato, mozzarella and spiral pasta \$17/29/38</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>
<p><b>4/20/2026</b></p> <p><b>Beef &amp; Broccoli Stir Fry</b> Stir fried over steamed rice \$18/30/39</p> <p><b>Lasagna</b> Meat sauce, ricotta and mozzarella \$18/30/39</p> <p><b>Pecan Chicken</b> Green beans Orzo pasta \$15/Portion</p> <p><b>Grilled Salmon - GF</b> Lemon vinaigrette or Pesto Spiral vegetable \$18/Portion</p>	<p><b>4/21/2026</b></p> <p><b>Chicken Alfredo Pasta</b> Creamy alfredo sauce with chicken &amp; pasta \$17/29/38</p> <p><b>Taco Casserole - GF</b> Taco seasoned ground beef cheddar cheese and tortilla chips \$18/30/39</p> <p><b>Mediterranean Cod</b> Mediterranean sauce over orzo pasta \$18/Portion</p> <p><b>Grilled Chicken Picatta - GF</b> Spaghetti squash \$14/Portion</p> <p><b>Chicken Nuggets</b> \$14/small Gluten Free \$20/small</p>	<p><b>4/22/2026</b></p> <p><b>Chicken Broccoli Rice</b> Creamy cheddar/jack sauce \$17/29/38</p> <p><b>Green Chile Brisket Casserole - GF</b> Homemade green chile sauce layered with corn tortillas and cheddar cheese \$18/30/39</p> <p><b>Chicken Marsala</b> Mushroom Marsala sauce and orzo pasta \$14/Portion</p> <p><b>Grilled Salmon Picatta</b> Picatta sauce over orzo pasta \$18/Portion</p> <p><b>Southwestern Grilled Chicken-GF</b> Pico de gallo Chile roasted sweet potato \$14/Portion</p>	<p><b>4/23/2026</b></p> <p><b>Shrimp Scampi</b> Lemon garlic butter sauce over linguini \$18/30/39</p> <p><b>Sweet &amp; Sour Chicken</b> Stir fried over steamed rice \$17/29/38</p> <p><b>Grilled Pork Tenderloin - GF</b> Blackberry Bacon Jam Mashed potatoes \$14/Portion</p> <p><b>Firecracker Grilled Salmon</b> Sriracha honey soy glaze over soba noodle salad \$18/Portion</p> <p><b>Grilled Chicken Teriyaki</b> Sesame green beans \$14/Portion</p>	<p><b>4/24/2026</b></p> <p><b>Pot Roast</b> with onion, carrot and potato \$18/30/39</p> <p><b>Lemon Chicken Thighs</b> Boneless thighs slow roasted over orzo \$17/29/38</p> <p><b>Green Chile Chicken Enchilada</b> Homemade green chile sauce layered with corn tortillas and cheddar cheese \$17/29/38</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>

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