

Assistance In Marketing is proud to present our new private
culinary services of Chef Paul



Chef Paul's Specialties

Entrees

All Entrees are served with Choice of
TWO Side Dishes, Soups or Salads

Chicken Breast:

Francaise (Battered and topped with Lemon and White Wine Sauce)

Marsala (Pan Seared and Topped with Mushroom and Marsala Wine Sauce)

Piccata (Battered and Topped with Lemon Wine Sauce,
Imported Capers, and Pearl Onions)

Florentine (Stuffed and Baked with Spinach, Feta Cheese, and Herbs)

Marinated Grilled (Marinated with olive oil, Garlic, Wine, and Herbs)

Pork:

Roasted Loin of Pork
(Oven Roasted Pork Loin with Wine and Au Jus Gravy)

Roasted Stuffed Loin of Pork
(Stuffed with our Signature Mix of Pork Sausage, Apples, Herbs and Spices)

Sautéed Pork Medallions with Madera Wine Reduction Sauce

Beef:

All American Pot Roast

(Slowly Roasted and Sliced with Fresh Vegetables)

Pepper Steak

(Sliced Beef Roasted with Green Bell Peppers, Onions and Spices)

Hand Sliced London Broil

(Skirt Steak Marinated with Garlic and Lemon,
Topped with Brown Mushroom Gravy)

Italian Meatballs in Traditional Marinara Sauce

(Tender Beef Meatballs Baked, then Simmered in Tomato Sauce)

Swedish Meatballs in a Scandinavian Brown Sauce

Finished with Light Cream

Seafood:

Poached Salmon Fillet with Fresh Dill and Veggies

(Fresh Salmon Fillet Poached in Champagne, Herbs and Spices)

Flounder Florentine

(Fresh Flounder Filet Stuffed and Baked with Spinach, Feta Cheese and Herbs)

Broiled Salmon Filet Almondine

(Broiled and Topped with Sliced Almonds)

Shrimp Scampi

(Fresh Shrimp Sautéed with Fresh Garlic, Butter and White Wine)

Vegetarian:

Eggplant Rolatine

(Pan Fried Eggplant Cutlets Stuffed and Rolled
with a Blend of Ricotta and Parmesan Cheese)

Vegetable Lasagna

(Baked Layers of Pasta Sheets, Mixed Vegetables, Cheeses and Herbs)

Eggplant Parmesan

(Baked Layers of Breaded Eggplant Cutlets,
Tomato Sauce, Parmesan and Mozzarella Cheese)

Ratatouille

(Fresh Vegetable Stew; Slowly Simmered with Carrots,
Celery, Zucchini, Eggplant, Potatoes and Tomatoes)

Pasta:

Old Country Baked Lasagna with Marinara Sauce

Ricotta Cheese Stuffed Manicotti with Marinara Sauce

Large Pasta Shells Stuffed with Ricotta Cheese and Herbs with Marinara
Sauce

Cheese Tortellini Tossed with Sautéed Broccoli and Garlic

Penne with Creamy Vodka Sauce

Pasta Shells Tossed with Broccoli Rabe, Fresh Tomato,
Garlic, Basil and Extra Virgin Olive Oil

Mediterranean Specialty Entrees

Mediterranean Lemon Chicken

(Grilled Marinated Chicken Breast with Extra Virgin Olive Oil, Lemon Juice, Garlic and Oregano)

Beef Kebobs

(Cubes of Filet Mignon Seasoned and Grilled on Skewers)

Marinated Chicken Kebobs

(Cubes of All White Meat Chicken Breast Marinated in Garlic, Lemon, Oregano and Extra Virgin Olive Oil, Grilled with Vegetables on Skewers)

Marinated Pork Kebobs

(Cubes of Pork Tenderloin Marinated in Garlic, Lemon, Oregano and Extra Virgin Olive Oil, Grilled to Perfection.)

Seafood Crepes

(French Style (thin pancakes) Stuffed and Rolled with a Seafood Medley of Shrimp, Scallops and Crabmeat, Baked and Topped with a Creamy White Sauce)

Mediterranean Shrimp

(Tiger Shrimp Sautéed with Fresh Tomatoes, Onions, Garlic and Feta Cheese)

Moussaka

(Baked Layers of Thinly Sliced Eggplant, Zucchini, Potato and Ground Beef Topped with our Creamy White Béchamel Sauce)

öGreek Styleö Stuffed Fresh Tomatoes And Peppers

(Stuffed and Baked with Rice, Chopped Beef, Onions, Garlic, and Herbs)

Spinach Pie (Spanakopita)

(Fresh Spinach, Scallions, and Herbs with Feta Cheese Wrapped in a Flaky Fillo Dough)

Choose any TWO of the Following:

Salads:

Tossed House Salad

(Boston and Iceberg Lettuce, Shredded Carrots, Cucumbers, Tomatoes and Choice of Dressing)

Greek Salad

(Romaine and Iceberg Lettuce, Tomato, Scallions, Greek Feta Cheese, Cucumbers, Green Bell Peppers, Stuffed Grape Leaves, Oregano, Kalamata Olives with Oil and Vinegar Dressing)

Caesar Salad

(Romaine Lettuce tossed with Creamy Caesar Dressing,
Shaved Parmegianno Reggiano Cheese and Baked Seasoned Croutons)

Baby Field Greens Salad

(Healthy mix of different young salad greens including
arugula, frisee, oakleaf, red chard, radicchio, and baby spinach)

Pasta Salad

(Choice of Farfalle or Penne tossed with celery, carrots, roasted red peppers, and black olives)

Orzo and Vegetable Salad

(Orzo, Zucchini, Celery, Green and Red Bell Pepper, Kalamata Olives, Tomato,
Scallions, Parsley, Feta Cheese and Herbs)

Moroccan Cous-Cous Salad

(Moroccan Cous-Cous tossed with Sautéed Carrots, Zucchini, Green Peas, Mushrooms,
Chick Peas, Raisins and Moroccan Spices)

Brown Rice ðJEWELö Salad

(Brown Rice, Grapes, Cashews, Parsley with Honey, Oil and Lemon Dressing)

Taboule Salads

(Cracked Bulgur Wheat with Parsley, Scallions, Mint,
Tomato, Extra Virgin Olive Oil and Lemon)

Side Dishes:

Oven Roasted Mixed Potatoes and Yams

Choice of Pasta with Marinara Sauce

Rice Pilaf OR Basmati and Wild Rice with Cashews

Buttery Home Style Smashed Potatoes

Steamed Broccoli Florets

Stringbeans Almondine

(Steamed Stringbeans Tossed with Butter and Sliced Almonds)

Grilled Veggies

(Marinated Grilled Zucchini, Eggplant, Yellow Squash, Peppers, Carrots and Onions)

Steamed Italian Vegetable Medley

(Steamed Broccoli, Cauliflower, Zucchini, Lima Beans, and Carrots)

Hummus

(A Dense, Smooth Dip of Mashed Chickpeas with Garlic, Lemon Juice, And Tahini Sesame Paste) served with Pita Chips

Eggplant Salad

(A Dip of Mashed Roasted Eggplant, Garlic, Herbs and Spices). Served with Pita Chips

Soups:

Home Style Chicken Noodle

Lobster Bisque

Savory Lentil

Creamy New England
Clam Chowder (white)

Hearty Beef Barley

Manhattan Clam Chowder (red)

Vegetable Barley

Traditional Minestrone

Thickö Split Pea

Home style Chicken Rice