



vacation meal package menu



~includes 5, fresh serve dinners with sides, for up to 8 people~

Meals are packaged in disposable containers and labeled with reheating instructions.
All menu selections must be the same per person, for each entrée and side.

beef entrees

Roast Beef Wellington in a Puff Pastry with Horseradish Sauce
Side: Roasted Carrots

Grilled Flank Steak Roll-Ups Stuffed with Spinach and Bacon
Side: Fiesta Corn

Three Cheese Lasagna in a Rich Meat Sauce
Side: Garlic Bread

Classic Meatloaf with Italian Herbs in a BBQ Glaze
Side: Garlic Mashed Potatoes

Stuffed Green Bell Peppers with Ground Beef and Rice
Side: Cheesy Biscuits

Marinated Ginger Beef Stir-Fry with Vegetables
Side: White or Brown Rice

Grilled Carne Asada w/ Tortillas, Cheese, Peppers & Onions
Side: Mexican Rice

Meatballs Stroganoff in a Sherry Sauce over Egg Noodles
Side: Green Salad with your choice of Dressing

Sausage Stuffed Manicotti with Tomato Sauce & Cheese
Side: Green Salad with your choice of Dressing

Salisbury Steak with Mushrooms & Madeira Wine Sauce
Side: Herb Roasted Potatoes

chicken entrees

Chicken in White Wine Cream Sauce w/ Sun-Dried Tomatoes
Side: Angel Hair Pasta

Chicken & Cheese Enchiladas with a Red Sauce
Side: Black Beans

Chicken and Rice Almandine with Toasted Almonds
Side: White or Brown Rice

Southern Chicken and Dumplings
Side: Bread Sticks

Chicken Cacciatore in a Italian Red Sauce with Vegetables
Side: Penne Pasta

Chicken Piccata in a White Wine Caper Sauce
Side: Garlic Mashed Potatoes

Braised Chinese Chicken in a Ginger, Peanut, & Soy Sauce
Side: White or Brown Rice

Country French Baked Chicken w/ Potatoes, Carrots & Gravy
Side: Peppery Herb Biscuits

Italian Chicken Bundles with Ricotta, Spinach & Parmesan
Side: Angel Hair Pasta in a Tomato Sauce

Caribbean Marinated Chicken
Side: Rice Pilaf with Peppers & Pineapple

pork entrees

Stuffed Pork Chops with Spinach & Apricots in Brandy Sauce
Side: Wild Rice

Roasted Pork Loin with Chipotle Aioli
Side: Sautéed Tri-Vegetables

Texican Shredded Pork w/ Tortillas, Cheese, Peppers & Onion
Side: Mexican Rice

Pork in a Mushroom Sauce with Fresh Herbs & Vegetables
Side: Angel Hair Pasta

Curried Ginger Peach Pork Chops & Vegetables
Side: White or Brown Rice

Roasted Pork Tenderloin with Cranberry Conserve
Side: Roasted Green Beans

Cajun Red Beans and Rice with Pork Sausage (or) Ham
Side: Wilted Spinach

Baked Sweet and Sour Pork with Vegetables
Side: White or Brown Rice

Pork Stew with Red Chiles, Black Beans, and Cornmeal
Side: Fiesta Corn

Ginger Pork Sweet Potato Stir-Fry in a Teriyaki Glaze
Side: White or Brown Rice

seafood entrees

Spicy Cajun Barbequed Shrimp
Side: White or Brown Rice

Mediterranean Tilapia w/ Feta, Black Olives & Tomatoes
Side: Seasoned Angel Hair Pasta with Olive Oil

Broiled Salmon w/ Cucumber Dill (or) Parsley Garlic Aioli
Side: Baked Asparagus Parmesan

Shrimp and Rice Stuffed Bell Peppers
Side: Cheesy Biscuits

Seafood Trinity - Salmon, Shrimp & Scallops in Cream Sauce
Side: Fettuccine

Shrimp (or) Crawfish (seasonal) Etoufee
Side: White or Brown Rice

Tilapia with a Basil Scallion Butter Sauce
Side: Sautéed Tri-Vegetables

Shrimp Scampi in a Garlic Butter Sauce with Scallions
Side: Angel Hair Pasta

Salmon Piccata in a Lemon Caper Sauce
Side: Buttered Broccoli

Sautéed Shrimp in a White Wine Tomato Sauce with Feta
Side: Penne Pasta



(Booking Based on Availability & First Booked Basis)

865-774-7722 • www.fruitfulvintagechef.com • otastandsee@aol.com



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vegetarian entrees

Spinach Stuffed Lasagna Ruffles
Side: Italian Green Beans

Ratatouille
Side: Angel Hair Pasta

Pinto Bean Cakes with Salsa
Side: Green Salad with your choice of Dressing

Portabella Stuffed Mushrooms with Spinach and Artichokes
Side: Wild Rice

Cheese Stuffed Shells w/ Sun-Dried Tomatoes & Basil Cream
Side: Garlic Bread

Black Bean Tamale Pie
Side: Green Salad with your choice of Dressing

Pasta Primavera in a Parmesan Cream Sauce
Side: Penne Pasta

Rice & Vegetable Casserole with Creamy Herb Sauce
Side: Peppery Herb Biscuits

Eggplant with Picante Tomato Sauce over Bow Tie Pasta
Side: Bow Tie Pasta

Penne with Herbed Lentil Sauce
Side: Penne Pasta

salad entrees (or) a la carte

Salad can be an entrée choice or added separately as, a la carte, when purchased with a meal package.

Note: Salads cannot be purchased alone.

For a la carte, all salads come in either 4 or 8 large servings.

4 servings = \$80 per salad selection

8 servings = \$150 per salad selection

Magnolia Chicken Salad Lettuce Wraps or Sandwiches

Mixed Greens w/ Goat Cheese, Walnuts & Glazed Beets

Pasta Salad w/ Smoked Turkey in an Italian Dressing

Thai Chicken Salad with a Mint Lime Ginger Dressing

Vegetable Couscous Salad w/ a Spicy Lemon Curry Dressing

Hot Salmon, Bacon, and Mixed Green Salad

Chef's Salad with Ranch or Honey Mustard

Chinese Noodle 5-Spice Chicken Salad over Spinach Leaves

Dilled Lentil Salad with a Lemon Dill Oil

Caesar Salad w/ Grilled Chicken Breast in a Caesar Dressing

soup entrees (or) a la carte

Soup can be an entrée choice or added separately as, a la carte, when purchased with a meal package.

Note: Soups cannot be purchased alone.

For a la carte, all soups come in either 4 or 8 large servings.

4 servings = \$50 per soup selection

8 servings = \$90 per soup selection

New Orleans Chicken & Sausage Gumbo over Rice

Baked Potato Bacon Cheddar Soup

Chicken Tortilla Soup topped with Sour Cream

Italian Minestrone Soup

Bacon Sweet Pea Soup

Hearty Vegetable Beef Soup

Cheddar Broccoli Soup

White Chicken Chili

Red Chili with Ground Beef and Beans

Gazpacho (cold tomato soup)

desserts a la carte

Desserts can be added separately as, a la carte, when purchased with a meal package.

Note: Desserts cannot be purchased alone.

All desserts come in 8 large servings. See pricing below.

New Orleans Bread Pudding w/ Butter Rum Sauce
\$50

Mocha (or) Mint Chocolate Mousse w/ Whipped Topping
\$50

Chocolate Dipped Strawberries drizzled in White Chocolate
\$45

White Chocolate Chip Walnut Brownies
\$40

Raspberry Pecan Cream Cheese Bars w/ Whipped Topping
\$40

Homemade Apple Pie with Crumb Topping (or) Pecan Pie
\$35

Chocolate Bundt Cake with Chocolate Ganache
\$35

Lemon Poppy Seed Bundt Cake
\$35



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