



A Taste For *Something Moore*

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Chicken

Chicken Marbella

(Sautéed chicken in a Mediterranean style sauce with capers, prunes, and Spanish olives)

Chicken Dijonnaise

(Chicken breasts in a Dijon mustard/cream sauce with thyme, rosemary and tarragon)

Chicken Saltimbocca

(Sautéed Chicken Breasts topped with Prosciutto and Provolone and covered with a mushroom sage sauce)

Tandori Chicken

(Grilled chicken breasts in a lemon, green chile and cilantro marinade served over lemon-cilantro rice)

Chicken Picatta

(Chicken cutlets in a lemon, wine, and caper sauce)

Chicken Marsala

(Lightly coated chicken breasts braised with Marsala and mushrooms)

Stuffed Chicken Breast

(Cheese filled chicken breast with herb bread crumb crust)

Chicken Bolognese

(Chicken breast topped with prosciutto and cheese and served in a light mushroom cream sauce)

Chicken Enchiladas Suizas

(Rolled flour tortillas filled with chicken, cheese, and sour Cream topped with a jalapeno and tomatillo salsa, cheese, cilantro and sour cream)

Black Jack Chicken

(Grilled Chicken with homemade barbecue sauce)

Pork

Asian Apricot Pork Tenderloin

(Pork tenderloin with a hoisin-apricot glaze)

Marinated Pork Tenderloin Medallions

(Herb marinated medallions of pork tenderloin with maple-mustard sauce)

Citrus-Grilled Pork Tenderloin

(Grilled pork tenderloin in an orange, garlic, and soy sauce with mint)

Cranberry Glazed Pork Tenderloin

(Pork tenderloin roasted in a sweet cranberry glaze)

Ginger Pork-Sweet Potato Stir Fry

(Stir-fried pork tenderloin strips in a pineapple teriyaki glaze with snow peas, sweet potatoes, and red bell peppers)

Beef and Veal

Beef Madagascar

(Strips of lean beef in a rich green peppercorn sauce)

Citrus Beef Stir-Fry

(Sirloin stir fried in an orange sauce with snow peas and bean sprouts)

Veal Scaloppine Saltibocca

(Sautéed veal cutlets in a Marsala, mushroom, Prosciutto, and sage sauce)

Pasta and More

Nine Layer Lasagna

(Lasagna with Italian sausage, ground beef and three cheeses)

Spinach and Sausage-Stuffed Manicotti

(Three cheese and spinach filled manicotti topped with tomato sauce and parmesan)

Jambalaya with Chicken, Shrimp and Sausage

(Spicy Jambalaya with chicken, shrimp, sausage, peppers and onions with Cajun spices)

Mediterranean Pasta

(Bow tie pasta tossed with artichokes, olives, sun-dried tomatoes, feta and capers in a light herb sauce)

Vegetarian

Cheese Stuffed Shells with Sun-Dried Tomato and Basil Cream Sauce

(Pasta shells filled with ricotta, mozzarella, and parmesan cheeses
and topped with the cream sauce)

Pasta Salad

(Bow tie pasta with tomatoes, artichokes, zucchini, roasted garlic and capers)

Four Grain and Vegetable Burritos

(A vegetarian sweet spiced grain and bean burrito)

Roasted Vegetable Lasagna

(Lasagna layered with an assortment of roasted vegetables and cheeses)

Sandwiches and Salads

Beef Tenderloin and Brie Sandwich

Roast Beef, Basil and Spicy Tomato Chutney Wrap

Turkey Wrap with Mango and Curried Mayonnaise

Smoked Turkey Wrap with Chipotle Mayonnaise

Chicken and Roasted Pepper Sandwich with Cilantro Almond Relish

Pork Tenderloin Sandwich with Apple Butter and Dijon

Barbecued Pulled Pork

Greek Feta, Spinach and Tomato Pita

Chicken Salad Croissant

Turkey Cranberry Sandwich

Mixed Salad Greens w/Mandarin Oranges
with Honey-Ginger Dressing

Southwest Salad with Chicken

Spinach Salad with Strawberries



Desserts

Apple Crisp

Blueberry Buckle

Blueberry Streusel Bars

Bourbon Pecan Pie

Bread Pudding with Whiskey Sauce

Chocolate Applesauce Cake

Chocolate Cream Filled Cupcakes

Double Chocolate Brownies

French Silk Pie

Fresh Fruit Trifle

Gourmet Cookies

Key Lime Pie

Mocha Mud Cake

New York Cheesecake

Peanut Butter Brownies with Chocolate Chips

Tiramisu



"Something more than the ordinary.....Nothing less than great taste"

A T a s t e F o r S o m e t h i n g M o o r e

P e r s o n a l C h e f S e r v i c e a n d C a t e r i n g

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by Chef Jeff Moore