

Your Personal Chef

www.yppccorp.com
817-926-2762

Monday	Tuesday	Wednesday	Thursday	Friday
<p>3/17/2025</p> <p>Teriyaki Beef & Veggie Stir Fry <i>Stir fried over steamed rice</i> \$17/29/38</p> <p>Shrimp Alfredo Pasta <i>Creamy garlic sauce with shrimp & pasta</i> \$17/29/38</p> <p>Chicken Parmesan <i>Green beans</i> <i>Orzo pasta</i> \$14/Portion</p> <p>Grilled Salmon - GF <i>Lemon vinaigrette or Pesto</i> <i>Spiral vegetable</i> \$17/Portion</p>	<p>3/18/2025</p> <p>Cajun Chicken & Andouille Pasta <i>Creamy cajun Sauce w/ Chicken Andouille & Pasta</i> \$16/28/36</p> <p>Shepherd's Pie - GF <i>Ground beef/mashed potatoes</i> \$17/29/38</p> <p>Lemon Basil Cod <i>Lemon Basil Pesto</i> <i>Orzo Pasta</i> \$17/Portion</p> <p>Grilled Chicken Picatta - GF <i>Spaghetti squash</i> \$13/Portion</p> <p>Chicken Nuggets \$14/small</p>	<p>3/19/2025</p> <p>Chicken Broccoli Rice Casserole <i>Creamy cheddar/jack sauce</i> \$16/28/36</p> <p>Cowboy Brisket Casserole - GF <i>Slow roasted Brisket layered with corn tortilla</i> \$17/29/38</p> <p>Stuffed Chicken over Cheese Grits <i>Sundried tomato cheese</i> \$14/Portion</p> <p>Grilled Salmon with Chimichurri <i>over orzo pasta</i> \$17/Portion</p> <p>Caribbean Jerked Chicken - GF <i>Pineapple rum sauce & Mashed Sweet Potato</i> \$13/Portion</p>	<p>3/20/2025</p> <p>Lasagna <i>Meat sauce, ricotta and mozzarella</i> \$17/29/38</p> <p>Sweet & Sour Chicken <i>Stir fried over steamed rice</i> \$16/28/36</p> <p>Chicken Fried Pork Chop <i>Mashed potato and cream gravy</i> \$13/Portion</p> <p>Grilled Salmon - GF <i>Roasted Veggies</i> \$17/Portion</p> <p>Southwest Grilled Chicken Bowl - GF <i>w/ Pico de gallo over quinoa</i> \$13/Portion</p>	<p>3/21/2025</p> <p>Beef Tip & Rice <i>Slow roasted beef in a savory gravy</i> \$17/29/38</p> <p>Coq au Vin <i>Slow roasted beef in red wine gravy</i> \$16/28/36</p> <p>Green Chile Chicken Enchilada - GF <i>Homemade green chile sauce layered with corn tortillas and cheddar cheese</i> \$16/28/36</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> \$16/24/30</p>
<p>3/24/2025</p> <p>Meatloaf <i>Mashed potato</i> \$17/29/38</p> <p>Shrimp Scampi <i>Lemon garlic butter sauce over linguini</i> \$17/29/38</p> <p>Pecan Chicken <i>Green beans</i> <i>Orzo pasta</i> \$14/Portion</p> <p>Grilled Salmon - GF <i>Tomato Basil Balsamic Vinaigrette</i> <i>Spiral vegetable</i> \$17/Portion</p>	<p>3/25/2025</p> <p>Chicken Picatta Pasta <i>Lemon, tomatoes capers, chicken, pasta</i> \$16/28/36</p> <p>Taco Casserole - GF <i>Taco seasoned ground beef</i> <i>cheddar cheese and tortilla chips</i> \$17/29/38</p> <p>Grilled Blackened Mahi Mahi - GF <i>Lime crayfish butter sauce</i> <i>Dirty Rice</i> \$17/Portion</p> <p>Grilled Chicken - GF <i>Spaghetti Squash</i> <i>Lemon Vinaigrette</i> \$13/Portion</p> <p>Chicken Nuggets \$14/small</p>	<p>3/26/2025</p> <p>Chicken Spaghetti <i>Tomato based</i> \$16/28/36</p> <p>Green Chile Brisket Enchilada Casserole - GF <i>Homemade green chile sauce</i> \$17/29/38</p> <p>Chicken Cordon Bleu <i>Ham & Swiss stuffed chicken over orzo</i> \$14/Portion</p> <p>Grilled Salmon <i>Tomato Mint Relish</i> <i>Orzo pasta</i> \$17/Portion</p> <p>Southwestern Grilled Chicken-GF <i>Pico de gallo</i> <i>Chile roasted sweet potato</i> \$13/Portion</p>	<p>3/27/2025</p> <p>King Ranch Chicken <i>Creamy chicken and corn tortillas</i> \$16/28/36</p> <p>Salisbury Steak <i>Handmade w/ mushroom gravy</i> <i>Mashed potatoes</i> \$13/Portion</p> <p>Grilled Pork Tenderloin <i>Blackberry Bacon Jam</i> <i>Mashed potatoes</i> \$13/Portion</p> <p>Grilled Mahi Mahi - GF <i>lemon butter sauce over orzo pasta</i> \$17/Portion</p> <p>Grilled Chicken Teriyaki <i>Sesame green beans</i> \$13/Portion</p>	<p>3/28/2025</p> <p>Pot Roast <i>with onion, carrot and potato</i> \$17/29/38</p> <p>Lemon Chicken Thighs <i>Boneless thighs slow roasted over orzo</i> \$16/28/36</p> <p>Meatball Baked Ziti <i>Meatballs, marinara, mozzarella,</i> <i>Ricotta and ziti pasta</i> \$17/29/38</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> \$16/24/30</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