



## Mayari's Voyage Private chef & small events

March/ April prepared meals menu

### Vegetarian

- Noodle Bowl- bok choy, carrots, celery garlic, basil and lemon grass served with noodles
- Ravioli- handmade ravioli stuffed with cheese and tossed in a romesco sauce.
- Red wine ragout- creamy polenta served with a cherry tomato red wine ragout.

### Chicken

- Chicken and Vegetable salad- sliced chicken breast with fresh ginger, lemon grass, baby corn, broccoli, red pepper and onion. Tossed in a sweet chili sauce.
- Roasted chicken- served with broccoli and potato sauced in a chile basil vinaigrette.
- Chicken and almonds- fresh noodles with chicken chunks, almonds, snow peas and yellow curry sauce.

### Seafood

- Shrimp Etouffee- classic creole seasoned shrimp with bell peppers, onions and jasmine rice
- Tamarind Swordfish- with seasonal vegetables and rice.
- Cioppino- an Italian-American classic seafood stew with crab, shrimp, white fish in a tomato based broth.