



**Welcome to Personal Chef Services & Catering by
the Ivy Café in Ligonier and The Ivy Café & Market in Greensburg**

The Ivy Café is moving to Greensburg in 2011. In our new Greensburg location we will be opening a market within the Café and serving gourmet meals, soups, salads & baked goods to go. We are debuting our Personal Chef Service now. So you can enjoy all of your favorite flavors of The Ivy Café at home!

Personal Chef Services cater to the individual tastes and dietary needs of all sorts of different lifestyles and can provide a solution to your needs. A Personal Chef can create great tasting home-cooked meals that are a healthy alternative to fast food and cost no more than dining out. In the process, you can get your evenings back and simplify your life. Services include custom menu planning, grocery shopping and packaging the meals with heating instructions.

Chef Anthony can more than satisfy even the most selective palettes. For those who aren't sure about what you want we have included several menu ideas. All of our dishes are made-to-order from the freshest local ingredients we can find in our own kitchen. Chef Anthony & Lisa will work with you to determine the best culinary & service selections for your needs. Just ask and we can accommodate.

We have always had a firm commitment to providing excellence in products and services. We consistently accommodate our customers beyond their expectations. Our attention to detail and never-ending quest to bring only the highest quality food and service is what sets us apart from the other personal chef & catering services.

We encourage customers to let us know what they like, and what they don't like, so that we may better serve and perhaps most importantly anticipate your needs and desires. We are intensely proud of the open lines of communication between us and our customers. Whether you need a touch of elegance for everyday meals or a full reception with catering, staff, set-up and take-down for a special occasion with every detail perfectly planned and presented, we are just a phone call away. We provide the opportunity for you to be creative in choosing the menu that is just right for you and your family.

The Ivy Personal Chef Service is much more affordable than you might imagine. If you consider the amount of time the average person spends menu planning, shopping, driving to and from the grocer, cooking and cleaning up, an average week's worth of dinners take about 15 hours. That's 15 precious hours you could devote to pursuing other interests, taking care of business or relaxing with your family. In most cases a personal chef service is less expensive than eating in a restaurant, which includes driving to and from, waiting to be served and coping with menu limitations.

Pricing includes consultation, customized menu, personalized shopping, meal preparation, food storage, delivery, easy to follow heating and handling instructions.

Call Chef Anthony to schedule your free no-obligation food consultation
and relax dinner is on the way!



Personal Chef Services

MENU

Soups

Chicken Noodle
Cream of Broccoli Cheddar
Creamy Chicken Rice
Creamy Potato Leek
French Onion
Wedding Soup
Thai Curry Chicken Coconut Soup

Lobster Bisque
Minestrone
New England clam chowder
Black Bean
Tomato Basil
Roast Fennel & Red Pepper
Lentil Sausage

Pasta

Fettuccine Alfredo tossed in a Reggiano cream sauce
Chicken Pesto Pomodoro grilled chicken, fresh tomatoes & herbs
Penne Primavera fresh veggies, garlic, herbs in a white wine sauce
Penne Alla Vodka prosciutto, peas & in a pink sauce
Fra Diavlo penne pasta in a spicy marinara sauce
Roasted Vegetable Ravioli in a creamy roasted red pepper sauce
Lasagna with Meat or Vegetables
Perogies stuffed with goat cheese and caramelized onions in a crème fraiche sauce

Seafood

Pecan Crusted Salmon with ginger scallion Bacon Butter
Shrimp Scampi in a light lemon butter sauce over penne pasta
Crab Cakes topped with tropical fruit salsa
Center Cut Cod Crusted with Crab and lemon butter sauce
Flounder Florentine stuffed with spinach & mushrooms in a white wine butter sauce
Stuffed Lobster Tails market Price
Skewered Scallop Provencal tomato caper olive sauce
Croquettes made with Shrimp & Langoustine
Crab Stuffed Portobello Mushrooms



Personal Chef Services Menu

Chicken

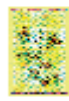
Chicken Francese sautéed in white wine, lemon butter & herbs
Chicken Marsala smothered with a mushroom Marsala sauce
Chicken Parmesan crispy chicken topped with marinara & mozzarella
Sesame Orange Chicken sesame breaded chicken in a sweet & sour orange sauce
Chicken & Cranberry Crepes with walnuts, raisins & sherry butter sauce
Curried Chicken & Veggies Basil and coconut curry sauce
Chicken Piccata in a lemon butter sauce with capers
Stuffed Chicken wild rice mushroom stuffing topped with mushroom sauce
Macadamia Crusted Chicken with pineapple salsa
Herbed Chicken with Orzo and Spinach

Beef & Veal

Veal Picatta sautéed in a lemon butter sauce with capers
Pineapple Soy Pork Loin marinated & glazed in a pineapple soy sauce
Pot Roast with Root Vegetables & noodles
Beef Burgundy tender beef tips in rich red wine sauce
Veal Marsala smothered with a mushroom Marsala sauce
Veal Parmesan crispy chicken topped with marinara & mozzarella
Weinerschnitzle crispy veal and homemade spaetzle with crème fraiche and demi sauce
Tony Macaroni's Meatloaf blended veal, beef and pork with sage and yummy gravy
Homemade Italian Meatballs in fresh Tomato sauce with Pasta
Individual Beef Wellington beef tips and mushroom duxelle wrapped in flaky pastry

Pork & Veal

Pork Wellington beef tips and mushroom duxelle wrapped in flaky pastry
Lamb Shanks Braised in Herbs & Red Wine Jamison Farm lamb braised in herb & cabernet
Pork Osso Bucco braised until it falls off the bone
Tuscan Lamb Stew with sundried tomatoes and herbs
Grilled Pork Tenderloin with Spicy Chile-Coconut Sauce
Black Forest Pork Tenderloin in a cabernet reduction sauce with tarragon & Amaranth cherries
Martini Pork Chops marinated in dry vermouth crusted with olives
Cranberry-Orange Pork Tenderloin



The Ivy Cafe

Personal Chef Services Menu

Kids Favorites

We live with very picky eaters and are always happy to custom make anything your kids will eat!

Macaroni & Cheese

Spaghetti & Meatballs

Chicken Fingers

Fish Sticks

Tuna Noodle Casserole

Pizza with toppings of your choice

Old Gramma's Crispy Chicken with chicken gravy

Chili & Cornbread

Pot Roast with Vegetables

Beef or Chicken Tacos

Crispy Potato Chip Pork Chops

Cheesy Chicken & Broccoli Casserole

Chicken Pot Pie

Vegetarian Options

Wild Mushroom & Roasted Vegetable tart

Eggplant Rolatini

Cous Cous Stuffed Tomatoes

Stuffed Cabbage

Stuffed Peppers

Penne Primavera

Eggplant Parmesan

Roasted Vegetable Ravioli

Vegetable Lasagna

Entrée Salads

Add chicken or salmon to any salad, please specify when ordering

Chopped Bruschetta Salad mixed greens, plum tomatoes, black olives,
Gorgonzola cheese & bruschetta tomatoes

Caesar Salad crisp romaine, seasoned croutons
poached pear with bleu cheese, raisins & pecans over greens

Oriental Chicken Salad grilled chicken and oriental vegetables with mandarin oranges, crispy
wonton strips and ginger dressing

Tomato Caprese vine ripe tomatoes, fresh mozzarella, basil, roasted peppers, red onions over
greens with balsamic dressing

Twice Baked Goat Cheese Soufflé greens, candied almonds, goat cheese & grapes

Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Ranch, Port Wine
Vinaigrette, Tomato Vinaigrette, Oriental Ginger, Low fat Italian, Caesar



Personal Chef Services

How it Works

STEP 1:

We will schedule a convenient time to meet with you in the comfort of your home to do a food preference assessment. At this meeting we will ask an in-depth series of questions exploring how and what you like to eat: foods that you love, foods that you don't, style of cooking you prefer, any food allergies or special food-related needs. We will talk about the available food storage space in your refrigerator and freezer along with your preference for the type of containers in which your meals will to be stored. We arrive at a determination of the number of meals you want prepared and how often. Once you realize you can't wait to get started, we'll schedule a delivery date.

STEP 2:

Chef Anthony will prepare a menu of selections from which to choose. These selections will be individually tailored specifically for you based on the results of your consultation. Then you will call or E-mail us your choices.

STEP 3:

On your delivery date we will shop for the freshest meat, poultry, fish, produce and herbs needed to create your meals. Chef Anthony will prepare all of your meals in our restaurant kitchen. The only kitchen equipment we need from you is a standard kitchen for reheating & enough refrigerator and freezer space to store your specially prepared meals. Your meal for the evening will be ready and all other meals will be packaged with complete heating instructions for each item ready for storage in your refrigerator or freezer.

Meal Plan Pricing

3 entrees/2 servings each (6 servings) \$125 + Groceries

3 meals for a couple

6 meals for an individual

3 entrees/4 servings each (12 servings) \$185 + Groceries

3 Meals for a family of 4

6 meals for a couple

12 meals for an individual

4 entrees/4 servings each (16 servings) \$225 + Groceries

4 meals for a family of 4

8 meals for a couple

16 meals for an individual

5 entrees /4 servings each (20 servings) \$275 + Groceries

5 meals for a family of 4

10 meals for a couple

20 meals for an individual

Sides - All entrées are accompanied by one side dish (such as a starch or vegetable) with the exception of some casseroles, stir fry, stews, etc. which are complete stand-alone meal dishes.

Groceries – In addition to the Meal Plan Service Fee, clients also pay for the cost of groceries.

Containers - Clients pay an additional charge for containers. There are several container options available. The Container Fee may be a one-time fee or weekly/monthly depending on option chosen.

Shopping - The Meal Plan Service Fee includes shopping for all the groceries needed for the selected entrees and sides. Shopping for additional items to complete the meals (vegetables, salads, breads, etc) or other items you need for your home is available for a fee of \$50.

Special – Certain dietary and/or allergy requirements involve extra time for recipe research, menu planning shopping and meal preparation. An additional fee may be required.