



A PERSONAL CULINARY EXPERIENCE

#### CONTACT

CHEF BRENT MOORE: 239-898-0072

EMAIL: BRENT@SOLOCHEFNAPLES.COM



#### STARTERS

Fried Green Tomatoes with Chesapeake Bay Blue Crab

House Made Mozzarella "Cheese Sticks" with Tomato Chutney

Cheese Burger Sliders with Solo Chef Pickles and Cheddar Cheese

Cuban Sandwich Sliders with Roast Pork and Grainy Mustard

Tarragon Chicken Salad Sliders with Smoked Almonds,  
Apples and Celery

Spinach and Artichoke Dip with Solo Chef Tortilla Chips

Smoked Chicken Nachos with Black Beans and Jalapeno

Shrimp Cocktail

#### SOUPS

Clam Chowder with Nueski Bacon and Sweet Corn

Our Chicken Noodle with Ditalini Pasta, Braised Leeks  
and Fresh Thyme

Tomato Gazpacho with Tiny Grilled Cheese Sandwiches

Three Bean Chile with Spicy Corn Bread

#### MAIN COURSES

Chicken and Dumplings with Braised Leeks and Sage

Chicken Parmesan with Roasted Tomato Marinara and  
Fresh Mozzarella

Chicken Soft Tacos with Roasted Corn Relish and  
Smoked Pepper Salsa

Chicken "Pot Pie" in Vol-au-vent Shells

Buttermilk Fried Chicken

Grouper and Chips



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#### MAIN COURSES...

Beef Stroganoff with Wild Mushrooms and Fresh Thyme

Lasagna with Spicy Italian Sausage, San Marzano Tomatoes and Egg Noodles

Chicken Fried Steak with Cream Red-Eye Gravy

Tomato Glazed Meatloaf with Veal, Beef and Buffalo

Pot Roast with Roasted Carrots, Yukon Potatoes and Rosemary

Spaghetti with Meatballs

#### SIDES

Yukon Mashed Potatoes

Smoked Gouda Mac and Cheese

House Made Fries with Manchego and Truffle

Broccoli with Cheddar Cheese Sauce

Texas Style Red Onion Rings

Braised Collard Greens

French Green Beans "Almondine"

Red Skinned Potato Salad