



*Chef Paul Presents....*

# New Summer Menu

*Perfect for summer lunch on the patio, in a picnic basket, at the game, or on the go!*

For delivery or pick-up on:

**Wednesdays, Thursdays & Fridays (11am-1pm)**

Most orders should be placed by 9:00 a.m. on the day of pickup or delivery

To Order: Call/text: 712/204-0974 / Email- [chefpaulpresents@tarkio.net](mailto:chefpaulpresents@tarkio.net)

See the menu on [www.chefpaulpresents.com](http://www.chefpaulpresents.com)

## **Meats & Pastas – all thin sliced and ready to eat:**

- ❖ **Smoked Prime New York Strip Loin** – Excellent rub & extremely tender, medium rare ..... ¼ lb \$6.00, ½ lb \$12.00, 1 lb \$24.00
- ❖ **Roasted Chicken Breast** – Seasoned with Chef Paul’s special seasoning, moist ..... ¼ lb \$2.25, ½ lb \$4.50, 1 lb \$9.00
- ❖ **Chef Paul’s Baked Ham** – A touch of sweet in a tender ham ..... ¼ lb \$3.75, ½ lb \$7.50, 1 lb \$15.00
- ❖ **Four Cheese Mac & Cheese** – Rich creamy cheese sauce made with White Cheddar, Swiss, Provolone and Parmesan..... Cup \$4.00, Pint \$8.00, Quart \$16.00

## **Sandwiches – with sliced pickles on the side: ½ \$8.00 Whole \$12.00**

❖ **The “Ouija”:** 4 oz of Chef Paul’s honey-baked ham, country Dijon mustard, Havarti cheese and Herbed Boursin Cheese on homemade yeast bun.

### **The Shamrock Clubs:**

**Poultry:** Lettuce & tomato stacked with Swiss cheese & home-roasted turkey breast on the bottom and Black Forest ham and Bacon on the top with a touch of mayo & seasonings all on 12 grain bread.

**Beef:** Thin sliced medium rare prime NY strip loin, watercress, tomatoes, Havarti cheese on the bottom and lettuce & tomato, Black Forest ham and bacon on the top with roasted tomato relish and cracked black pepper on 12 grain bread.

❖ **Chicken Salad Croissant:** Roasted chicken breast, seedless green grapes, green apples, thinly sliced white onion and celery, touch of mayo, Himalayan Pink Salt & fresh tarragon on freshly-baked Croissant.

## **Chicken Salads: Cup \$4.00, Pint \$8.00, Quart \$16.00**

- ❖ **Chicken Salad** – Roasted chicken breast, seedless green grapes, walnuts, green apples, touch of mayo, Himalayan Pink Salt & cracked pepper
- ❖ **Sesame Chicken Salad** – Roasted chicken breast, cilantro, green onion, slivered almonds, shredded carrots, sliced avocado, sesame seeds, sesame vinaigrette

## **Green Salads, Pastas & Veggies: Cup \$3.50, Pint \$7.00, Quart \$14.00**

- ❖ **Wild Rice & Marinated Vegetable Salad** – Wild rice & a combination of fresh veggies in a tarragon vinaigrette
- ❖ **Basmati Rice Bowl** – Basmati rice pilaf with sauteed onion, celery & carrots. Topped with seared peppers, onion, asparagus and sugar snap peas. With gluten free tamari sauce. GF & V
- ❖ **Chef Paul’s Pasta Salad** – Multi-colored tortellini pasta with tri-colored bell peppers, red & yellow onion, in a tarragon vinaigrette. A Beautiful salad!
- ❖ **New Potato Salad** – Roasted red potatoes, turmeric, roasted garlic, green onion, kalamata olives, cracked black pepper, Chef Paul’s seasonings & olive oil.
- ❖ **Summer Salad** – Large salad of Mixed Greens, spinach, watercress, grape tomatoes, strawberries, blackberries with a raspberry poppyseed vinaigrette. .... 7.50  
Add to any salad or pasta 4 oz: **Roast chicken breast \$3.50 / NY Strip steak \$5.00 / Wild caught Salmon \$6.00 / Applewood Smoked Bacon \$2.00**

## **Other Sides & Options:**

- ❖ **“Dirty” Original Recipe Kettle Chips** – Maui Onion – Buffalo Blue – Salt & Vinegar ..... \$2.00 each
- ❖ **Chef Paul’s Savory Popcorn** – Seasoned “just right” with Chef Paul’s Secret Seasoning & Parmesan cheese crisps ..... Quart \$4.00, Gallon \$10.00
- ❖ **Coolers** – Let us pack your lunch in a “stay cool,” soft-sided cooler. .... \$1.50/day rental

## **Specialty Items: Must be ordered at least 24 hours in advance of pickup or delivery**

- ❖ **Muffaletta (serves 8)** – Soppresata, Milano salami, coppa, hard salami, pepperoni and provolone cheese topped with caper salad on homemade muffaletta bread ..... \$48.00
- ❖ **Chef Paul’s Lasagna (serves 4)** – Italian sausage, ground beef, grilled zucchini, yellow squash, roasted peppers & spinach, ricotta cheese with white Mornay Sauce ..... \$26.00
- ❖ **Homemade Yeast Rolls** – Perfect for sliders, with a salad or a soup ..... Bakers Dozen \$15.00
- ❖ **Fresh Baked Croissants** – Baked to order. Warm and buttery ..... \$2.50 each / Bakers Dozen \$30.00

## **Chef’s Complementary Dessert with each order (Chef’s choice!)**

Vegetarian, gluten-free, dairy-free options available upon request with 24-hour notice – Additional charges may apply  
 Delivery Charge: (\$12.50 minimum order required) – Tarkio – \$2.00 / Fairfax, Rock Port, Westboro – \$4.00 / Other – \$0.25/mile  
 Sales tax charged on all food items. We accept: cash, check, VENMO - “ChefPaulPresents”, and credit cards. Gratuity for staff appreciated.  
 Pickup location: 504 Linden Street, Tarkio, Missouri Contact info: Chef Paul – PO Box 35, Tarkio, Missouri 64491 – 712 / 204-0974