

Your family will *love*
the results!



MEAL ASSEMBLY PARTIES
Jackson MI and surrounding areas

Friends, Food, & Fun!
Phone 517.536.0394 Cell 517.414.1252

Suggested Dinners in a Dash Items

Please keep in mind, these are only suggestions and are by no means the only options – we can custom create a recipe or menu just for you and your party!

Mom's Beef Stew

Another family recipe, this hearty dish gets its aromatic flavor from a bit of red wine and a generous helping of beef, potatoes, carrots, and fresh vegetables. Delicious over egg noodles or with hearty bread on the side.

Chili Spampinato

Ground beef, chicken, pork or turkey sautéed with garlic, onions, carrots, celery and peppers, then slowly simmered with plum tomatoes, kidney beans and red wine, seasoned with a blend of hearty Mexican spices. This is great with tortillas and cheese or over rice.

The Best Meatballs & Sauce Ever!

The name says it all. Garlicky made from scratch Italian style meatballs and a super simple traditional garlic Marinara sauce – YUM!!!!

Asian Marinated Flank Steak

Flank Steak is tenderized and then marinated in a simple Asian inspired ginger, honey, and garlic marinade. This one is great for your grill. (Marinade can be varied)

Smoky Cumin BBQ Burgers

Ground Beef is seasoned with smoky ground cumin, roasted garlic, onion powder, salt & pepper and just a bit of BBQ sauce to create the ultimate melt in your mouth cowboy burger.

Meatloaf "Any Style"

A custom created meatloaf blend is easy to mix together. We can come up with your taste preferences for this at your consult and create a family signature favorite. Just a few examples: Neno's Apple Meatloaf, Dijon Country Meatloaf, Italian Style Meatloaf, Mediterranean Meatloaf, etc.

Poultry

Chicken Cacciatore

Boneless, skinless chicken breast sautéed in olive oil and simmered with onions, peppers, mushrooms, and plum tomatoes in a marinara sauce.

Chicken Parmigiana

Boneless, skinless chicken breasts breaded in a seasoned mixture, fried in olive oil, and topped with marinara sauce, mozzarella, and Parmesan cheeses.

Chicken Scarpariello

This is one of my favorites! Boneless, skinless chicken breasts cut into bite sized pieces and sautéed in a white wine, butter and garlic sauce seasoned with rosemary and served with mushrooms, onions and red peppers

Roasted Sticky Chicken

This recipe is a Personal Chef favorite! It is graciously given by Chef Sharon Worster of Neno's Personal Chef Service in Texas. A whole chicken is seasoned inside and out with a special rub and then stuffed with onions to be slow roasted all day in your oven. This chicken is sooooo good, it falls off the bone.

Chicken Dijon

Boneless, skinless chicken breasts sautéed in garlic and olive oil and then simmered in a delicious creamy Dijon sauce seasoned with fresh herbs and spices. Excellent with wild rice.

Apricot Orange Chicken

Lightly seasoned chicken breasts sautéed in a fragrant ginger and apricot sauce blended with garlic and spices.

Raspberry Balsamic Chicken

Lightly seasoned with Thyme, chicken breasts are sautéed with red onion and a raspberry- balsamic glaze.

Chicken Fajitas

Chicken cut into bite sized pieces and sautéed in a blend of garlic, olive oil, and Mexican spices. Served with red & green peppers and onions and yellow Spanish rice.

Slow Cooked Shredded Barbeque Chicken (Crock Pot Recipe)

Skinless chicken breast is slow cooked in a special Barbeque sauce and then shredded. Delicious on your favorite sandwich roll. Coleslaw is a nice side dish to this.

Chicken Ratatouille

Chicken breast chunks are sautéed in olive oil, and garlic then simmered in a wine, chicken stock and plum tomato sauce with zucchini, eggplant, onions and mushrooms.

Wendy's Sesame Honey Baked Chicken

Another one of Chef Wendy Perry's recipes, this chicken is baked in a delicious blend of honey, soy sauce, and sesame seeds and is delicious with Jasmine scented rice and sautéed green beans.

Hoisin Chicken Breast

For an Asian flair with a little more zip, this recipe from Personal Chef Ina Kuller is sure to please. Marinated in a special hoisin sauce mixture, this chicken is baked to perfection with just a hint of chili paste and a touch of garlic.

Provencal Braised Chicken

This rustic chicken dish is truly a comfort meal. Chicken on the bone is browned and simmered in a white wine tomato sauce with onions, and olives and Italian spices. Delicious with Rigatoni or Penne Pasta and a nice garlic bread!

Pan Seared Chicken with Fresh Rosemary & Dijon Gravy

Boneless, skinless chicken breasts pan seared in butter, rosemary, garlic, and shallots and then simmered in a Sherry and Dijon mustard cream sauce.

Greek Style Chicken Cutlets

Boneless, skinless chicken breasts are pan seared or grilled and then simmered in a stewed tomato, olive, and feta cheese mixture. Seasoned with oregano and/or mint for a savory yet simple dish.

Chicken Mole

Tender chunks of chicken simmered in a tangy, spicy, mole sauce (chocolate).

Coq au Vin

French chicken braised in wine. In this classic winter dish, bone-in chicken is braised in a full-bodied Burgundy or Beaujolais wine and slow simmered on a low heat with pearl onions, mushrooms, and fresh herbs.

Beef

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Beef Stroganoff

Delicious sliced beef is sautéed and then simmered in a wonderful mixture of tomatoes, cream, sherry, and beef stock Mushrooms, onions, garlic, and spices give this dish an incredible flavor.

Shepherd's Pie

A hearty dish that's sure to please. Fresh ground beef is seasoned and sautéed and layered with fresh vegetables, creamy mashed potatoes and baked to a crispy brown. (Delicious with shredded lamb or ground chicken or pork instead of beef).

Mexican Beef Bake

Ground beef is lightly seasoned, sautéed with garlic and onions & peppers, and then layered in a casserole with refried beans, a four Mexican cheese blend and baked in the oven until bubbly. Yummy!

Meatloaf “Any Style”

A custom created meatloaf blend is easy to mix together. We can come up with your taste preferences for this at your consult and create a family signature favorite. Just a few examples:

Bacon Mushroom Swiss Meatloaf

In a variation of the above recipe, Swiss cheese and bacon are blended into this delicious meatloaf and then placed on top as well creating a rich smoky flavor. Thank you Chef Sharon Worster for this recipe!

Aunt Nancy’s Barbeque Meatloaf

My Aunt made this for me after I had my first child. It has been one of my favorites (as well as my children’s) ever since then! Tangy Barbeque sauce lends its smoky sweet flavor to this meatloaf and glazes the top of it for an extra kick. Try some cold pasta salad or coleslaw with this one.

Neno’s Apple Meatloaf

Another one of Chef Sharon Worster’s famous recipes, this meatloaf has juicy bits of apples and sweet onion blended into it. Baked and topped with a special glaze, I have “kicked this up a notch” with a touch of chili-garlic puree – BAM!

Dijon Country Vegetable Meatloaf

With just enough Country- Dijon mustard to give this meatloaf some kick, shredded zucchini, carrots, onions, and brown rice baked into the loaf make this a truly balanced meal in one.

Italian Style Meatloaf

Seasoned with Italian herbs and spices, this meatloaf is stuffed with provolone and mozzarella cheeses, glazed with a marinara tomato sauce and topped off with some fresh parsley and parmesan cheese.

Braciolo

I can still remember my Father asking for this dish every year at Easter time. He was never disappointed. Flank steak is filled with a heavenly blend of prosciutto ham, pignoli nuts, breadcrumbs, garlic, cheeses, and Italian seasonings, rolled, then browned and simmered in a red wine/marinara sauce, and finally, baked in an oven until the meat is tender. Can you smell it?

Beef Brisket

Lean brisket is browned and then slow baked in a mixture of beef stock, red wine, and tomato paste. Garlic, onions, celery and mushrooms help flavor this dish which is accompanied by pan roasted potatoes and carrots.

Teriyaki Marinated Beef

Flank steak is marinated in a special Teriyaki blend and then broiled in the oven. The steak is sliced thin and goes great with a ginger flavored rice with a green onion garnish.

Steak Fajitas

Steak cut into bite sized pieces and sautéed in a blend of garlic, olive oil, and Mexican spices. Served with red & green peppers and onions and yellow Spanish rice.

Italian Stuffed Peppers

Green bell peppers are stuffed with a special blend of seasoned ground beef, bread crumbs, pecorino Romano and parmesan cheeses, rice, and marinara sauce and baked in the oven. Topped with marinara sauce and mozzarella cheese.

Lisa's Italian Pot Roast (Stracato)

Another comfort food, this beef roast is lightly seasoned with salt and pepper and braised in a combination of beef stock, red wine, and stewed tomatoes. This roast is then slow cooked in the oven with onions, mushrooms, garlic and rosemary until fall apart tender.

Pork and Lamb, Etc.

Sausage, Peppers & Onions

Sweet Italian sausages are sautéed with garlic, onions and peppers until tender. Delicious over rice or with a side of pasta marinara. This makes a great sandwich on fresh Italian bread too!

Barbeque Baby Back Ribs

Baby Back ribs are boiled first until as tender as can be and then coated and baked in a tangy Barbeque sauce until the smoky flavor comes through. These are finger licking good and go well with cornbread or cold pasta salad..

Citrus Roasted Pork

Roast Pork loin is marinated in a zesty vinegar and citrus dressing and stuffed with slivered garlic cloves. Oven baked and served with pan juices. A nice orzo or rice with almonds would compliment this well.

Mexican Pork Medallions

Pork tenderloin medallions are browned and then baked with stewed tomatoes, corn, onions and peppers in savory Mexican seasonings. Served with yellow Spanish rice, this is a simple, yet satisfying meal.

Asian Marinated Pork Tenderloin (for the grill or oven)

I love to make this dish because the whole house smells so good from it! Pork tenderloin is marinated in a honey-soy and lemon combination – easy and delicious!

Pork Roast with Herbs

Pork Roast is dry rubbed and stuffed with a combination of garlic, rosemary, sage, thyme, salt, and pepper. The roast is first browned and then simmered with white wine and broth until cooked through.

Lemon and Basil Oven Baked Chops

Boneless pork chops are coated in lemon and basil, a seasoned bread crumb mixture, and oven baked to a nice golden brown.

Pork Chops in Mushroom Gravy

Thanks to Chef Wendy Perry for this mouth watering dish! Pork chops are sautéed, then slowly baked to perfection in an onion, green pepper and mushroom gravy.

Barbeque Pork Tenderloin

A whole pork tenderloin is marinated in a tangy Barbeque sauce and then slow cooked for a “melt in your mouth” meal.

Crock Pot Barbeque Shredded Pork

Pork tenderloin is slow cooked in the crock pot all day, and shredded into a special Barbeque sauce. Delicious on a Kaiser Roll or over steamed rice.

Teriyaki Pork Tenderloin

A whole pork tenderloin is marinated in a homemade Teriyaki sauce and roasted in the oven. Goes great with Jasmine Scented Rice

Oven Lime Pork Fajitas

Lime seasoned pork chops are breaded, baked, and sliced. Mixed with fresh bell peppers, onions and Mexican seasonings, this combination is spooned into flour tortillas and topped with salsa and sour cream. Try this with Yellow Spanish Rice w/baby peas mixed in!

Dijon Rosemary Lamb Chops

Seasoned lamb chops are sautéed in olive oil and white wine and served with a creamy Dijon mustard and rosemary sauce.

Seafood

Raspberry Marinated Salmon

Salmon fillets are marinated in a raspberry vinaigrette and broiled until slightly browned on top.

Crab Cakes with Red Chili Mayonnaise

This is a local recipe from a restaurant in Chelsea, -The Common Grill-, courtesy of Craig Common. The finest lump crab meat combined with celery, onion, red & green bell peppers, and jalapeno chili pepper is mixed with fresh breadcrumbs and mayonnaise and pan fried to a delicious golden brown. Topped with a bit of Red Chili dressing, this will have you ordering it again and again.!

Emeril's Maque Choux with Shrimp

Adapted from an Emeril Lagasse recipe, this shrimp dish combines jumbo shrimp with fresh corn, onions, peppers, and tomatoes in a creamy, spicy sauce. Served over white or brown rice.

Shrimp Scampi

Jumbo shrimp are broiled in a lemon, butter and, garlic sauce with a touch of white wine. The aroma from this is amazing!

Shrimp Oreganato

Jumbo shrimp are sautéed in lemon, butter and garlic sauce and broiled with seasoned bread crumbs until browned and bubbly.

Baked Ginger Salmon

Fresh salmon filets are baked in a mouthwatering blend of ginger, garlic, soy sauce and honey until a delicious glaze forms on the top.

Shrimp Parmesan

Jumbo shrimp broiled in a fresh homemade marinara sauce and topped with mozzarella and parmesan cheeses.

Pesto Covered Orange Roughy

Fresh orange roughy filet coated with a light pesto and breadcrumb mixture and baked to a golden brown.

Balsamic Garlic Salmon

Fresh salmon filets are marinated with garlic, balsamic vinegar, and shallots and pan seared to caramelization.

Pasta

“Over The Rainbow” Macaroni & Cheese (from Patti Labelle)

Elbow macaroni is baked with American, Cheddar, Muenster and Colby cheeses, and incorporated with cream and seasonings. A down home comfort food and a real kid pleaser!

Baked Ziti- Lasagna

Ziti pasta is combined with my homemade Bolognese meat sauce and shredded mozzarella cheese with layers of creamy ricotta cheese in between. Topped with Bolognese sauce, more mozzarella cheese, and sprinkled with parmesan cheese, this is baked until lightly browned and bubbly.

Black Bean Pasta

Black beans, kidney beans, and capers combine with onions, peppers, mushrooms and tomatoes sautéed in olive oil with Italian herbs and spices to top your favorite pasta.

Stuffed Shells

Jumbo Shells are stuffed with a mixture of ricotta, mozzarella, and parmesan cheeses and fresh parsley. Topped with fresh marinara sauce and parmesan cheese and baked until bubbly.

Cold Pasta Salad

Small pasta shells in a Dijon and mayonnaise dressing with corn, peas, peppers and celery.