

Vee Eats Tonight MENUS

Poultry: “Feather & Fabulous”

Appetizer or Salad: (please choose 1)

Chef Vedam’s Classic Garden Salad with Balsamic Dressing

A vibrant medley of garden-fresh ingredients atop tender Butter Bibb lettuce—Roma tomatoes, crisp English cucumber, red onion, shredded carrots, bell pepper, broccoli, and cauliflower—finished with Chef Vedam’s signature balsamic vinaigrette. A refreshing balance of crunch, color, and flavor.

Hot Artichoke, Spinach & Parmesan Dip with Crackers

A rich and velvety blend of tender artichoke hearts, sautéed spinach, and aged Parmesan cheese, baked until golden and bubbly. Served warm with crisp, house-selected crackers—perfect for sharing, savoring, and starting any gathering on a delicious note.

Entree Options:

Pan-Seared Roasted Chicken with Fresh Herb & Lemon

This comfort-filled classic features your choice of either organic chicken breast or thighs, rubbed with Chef Vedam’s signature seasoning, fresh herbs, lemon, and butter, then pan-seared and slow-roasted until golden and juicy. Simple, soulful, and bursting with flavor. This is served with a delicious and rich butter pan sauce. Please let us know whether you prefer Chicken Thighs or Breast.

Side Options: (Please choose 2)

Garlic Buttery Roasted Fingerling Potatoes

Seasonal Roasted Vegetable

Rice Pilaf, or

Lemon Garlic Asparagus

Dessert:

Gluten Free Brownie Bites with Ice Cream (vanilla or chocolate) or

We start our brownies with a blend of our exclusive flour blend and almond flour (to keep them extra moist) and unite them with dark chocolate, vanilla, and butter, and bake them into mini-muffin tins, which gives everyone the perfect ratio of crusty edge and rich soft center. (This dessert is not for someone with a nut allergy)

Beef Option: “Raising The Steaks”

Appetizer or Salad: (please choose 1)

Caesar Salad

Classic Caesar salad that is done with fresh romaine lettuce, homemade croutons, pine nuts, and freshly grated parmesan, with Chef Vedam's fresh-made Caesar salad dressing

Cheese Stuffed Mushrooms

Savory cremini mushrooms filled with a mouthwatering blend of grated Parmesan, sun-dried tomatoes, toasted pine nuts, fresh garlic, and Chef Vedam's exclusive seasoning blend. Tossed with panko breadcrumbs, chopped parsley, and a touch of red pepper flakes for a subtle kick, then baked to golden perfection and finished with a sprinkle of fresh parsley for a vibrant, herbaceous garnish—an irresistible appetizer packed with bold flavor and satisfying texture.

Entree Options:

Reversed Sear Butter Basted New York Strip or Ribeye with Classic Red Wine Shallot Pan Sauce

Our premium-cut steaks are expertly seasoned, then reverse-seared to lock in flavor and achieve a tender, juicy interior. Finished in a sizzling pan with butter, fresh garlic, thyme, and rosemary, each steak develops a rich, golden crust. Served with a velvety Red Wine Shallot Pan Sauce—crafted from sautéed shallots, garlic, robust red wine, beef stock, Dijon mustard, and a swirl of butter—this dish delivers bold, elegant flavor in every bite.

Side Options: (Please choose two)

Buttery Mashed Potatoes

Baked Sweet Potato

Roasted Broccoli

Glazed Carrots

Dessert:

Ice Cream Sundae

A timeless treat piled high with indulgent flavors. Creamy vanilla ice cream is drizzled with rich chocolate syrup and buttery caramel, then topped with a cloud of fresh whipped cream. A sprinkle of crunchy walnuts adds the perfect texture, and a bright maraschino cherry crowns this nostalgic dessert. Simple, satisfying, and always a favorite.

Seafood Option: “Catch Of The Cabin”

Appetizer or Salad: (Please choose one)

Classic Caprese Salad or

A fresh and elegant Italian favorite, our Caprese Salad layers ripe, juicy tomatoes with creamy slices of fresh mozzarella and fragrant basil leaves. Finished with a drizzle of extra virgin olive oil, a touch of sea salt, cracked black pepper, and a balsamic glaze, this simple dish bursts with vibrant flavor in every bite.

Sautéed Shrimp with Fresh-Made Cocktail Sauce

Fresh shrimp are sautéed to perfection in olive oil with sea salt, cracked black pepper, Old Bay seasoning, lemon zest and juice, and Chef Vedam’s exclusive seasoning blend. Served chilled or warm alongside our zesty house-made cocktail sauce—crafted from diced tomatoes, tomato paste, Worcestershire sauce, horseradish, garlic, balsamic vinegar, lemon, and a bold blend of spices—this dish is a vibrant and flavorful starter that’s sure to impress.

Entree:

Honey Garlic Dijon Broiled Salmon

This beautifully broiled salmon strikes a perfect harmony of sweet and savory flavors. Brushed with a glaze of honey, Dijon mustard, fresh garlic, and Chef Vedam’s exclusive seasoning blend, it’s finished with a touch of fresh thyme, parsley, and dill. The result is a tender, flaky salmon fillet with a golden caramelized top and a rich, herbaceous finish.

Side Options: (Please choose 2)

Fresh Herb Rice

Sweet and Savory Braised Carrots

Roasted Cauliflower

Roasted Broccoli

Dessert Options: (Please choose 1)

Lemon Posset with Blue Berries

This classic British dessert is the perfect sweet note to end a seafood meal. Made with just cream, sugar, and fresh lemon juice, the Lemon Posset is rich and silky, yet light and refreshing on the palate. Its delicate citrus tang cuts through the cream for a beautifully balanced finish. Served chilled and topped with a medley of fresh seasonal berries, it’s simple, sophisticated, and utterly irresistible.

Fresh Strawberries & Warm Chocolate Dip

Juicy, ripe strawberries served with a velvety warm chocolate dip—this timeless pairing is as simple as it is indulgent. The natural sweetness and slight tartness of the berries perfectly complement the rich, silky chocolate, creating a delightful contrast in every bite. Elegant enough for a dinner party, yet comforting like a childhood favorite, this dessert is a crowd-pleaser that’s both fresh and decadent.

Pasta Option: “The Art of Al Dente”

Salad Or Appetizer Options: (Please choose 1)

Mediterranean Salad (or)

This vibrant, flavor-packed salad brings together the best of the Mediterranean in one fresh, nourishing bowl. Peppery baby arugula forms the base, layered with hearty chickpeas, crisp English cucumber, sweet roasted red peppers, tangy red onion, and creamy crumbled feta cheese. Tossed in a bold, homemade Greek vinaigrette made with extra-virgin olive oil, red wine vinegar, Dijon mustard, garlic, and oregano, this salad delivers the perfect balance of bright, savory, and herbaceous flavors. It's ideal as a refreshing starter for this pasta dinner.

Bruschetta & Goat Cheese on Cucumber Slices

This elegant, naturally gluten-free twist on classic bruschetta features cool, crisp cucumber rounds topped with creamy goat cheese and a vibrant tomato-basil mixture. Each bite delivers a refreshing burst of flavor—juicy cherry tomatoes, fresh herbs, a hint of red onion, and a touch of balsamic—all balanced by the tang of goat cheese and the crunch of cucumber. This appetizer is delicious as it is light, colorful, and irresistibly fresh.

Entree Options:

Chef Vedam's Traditional Red Sauce & Meatballs

Rich, comforting, and full of bold Italian flavor—this isn't your average red sauce. Chef Vedam's signature take on the classic marinara delivers deep, layered flavor. Simmered with aromatic onions, garlic, basil, oregano, and a few secret ingredients that elevate the sauce to something truly special, it's the perfect pairing for tender, savory meatballs.

Chef Vedam's Chicken Fettuccine Alfredo

A classic comfort dish with a gourmet touch. Tender fettuccine is coated in a luxuriously creamy, cheesy Alfredo sauce infused with sautéed onion, garlic, and a splash of olive oil for depth. Topped with perfectly pan-seared Italian-seasoned chicken, and garnished with fresh parsley, this dish is hearty, indulgent, and full of rich, satisfying flavor—Chef Vedam style.

Dessert:

Gelato (vanilla or chocolate)& Berries

A simply indulgent Italian classic, this dessert features rich, silky gelato paired with a medley of fresh seasonal berries—such as strawberries, blueberries, and raspberries—for a burst of natural sweetness. Topped with a generous dollop of freshly whipped cream, this treat balances creamy decadence with light, fruity brightness. It's a refreshing and elegant way to end a meal.

Vegetarian Option: “Garden & Grace”

Salad Or Appetizer Options: (Please choose 1)

Chickpea, Cucumber, & Tomato Salad with Fresh Herbs & Lemon (or)

Wholesome, hearty, and bursting with fresh flavor, this vegetarian salad is a vibrant celebration of hearty simplicity. Protein-rich chickpeas are combined with crisp cucumber, sweet cherry tomatoes, and a generous handful of fresh herbs such as parsley and mint. Tossed in a bright lemon vinaigrette made with fresh lemon juice, olive oil, and a touch of garlic, this dish is light yet deeply satisfying. This salad is a refreshing, nutrient-packed option that proves vegetarian meals can be both filling and full of flavor.

Hummus with Spicy Roasted Grapes & Veggies

A bold and elegant twist on a classic, this dish pairs creamy, house-made hummus with roasted red grapes tossed in olive oil, smoked paprika, and crushed red pepper for a subtle, spicy-sweet kick. The warm, blistered grapes add a rich, jammy contrast to the hummus' silky texture and nutty depth. Served alongside a vibrant assortment of fresh, crisp vegetables—like cucumbers, cherry tomatoes, and bell pepper strips—this platter is as nourishing as it is beautiful. Perfect as a vegetarian appetizer, light meal, or stunning addition to any mezze spread.

Entree Options:

Garlic Pepper Tofu Stir-fry

Bold, savory, and just the right amount of heat, this vibrant stir-fry features crispy tofu tossed in a mouthwatering garlic pepper sauce. Super firm tofu is seared to perfection and then simmered with red and green bell peppers, red onion, and a garlicky blend of tamari, hoisin, sriracha, and lime juice. Served piping hot, this plant-powered dish is packed with flavor, color, and satisfying texture—perfect for a vegetarian feast.

Side Options: (please choose 2)

Green Beans

Red Pepper Polenta

Roasted Sweet Potato

Wild Rice

Dessert:

Orange Sorbet Cocktail

A refreshing blend of vibrant citrus and sparkling bubbles, this cocktail features luscious orange sorbet perfectly balanced with crisp sparkling wine and a splash of fresh orange juice. Served chilled in a coupe glass and garnished with a twist of orange peel, it's the perfect bright and effervescent treat to cleanse the palate or celebrate any occasion.

Pork Options “Southern Swine and Dine”

Appetizer or Salad Option: (please choose 1)

Stuffed Dates with Goat Cheese and Bacon

Sweet dates stuffed with tangy goat cheese, wrapped in prosciutto, and baked until crispy.

Arugula, Pear & Walnut Salad

Peppery arugula tossed with ripe pear slices, toasted walnuts, crumbled blue cheese, and a light balsamic vinaigrette.

Entree:

Pan-Seared Pork Chops

Thick, center-cut pork chops seasoned to perfection and seared until golden brown. Served with a luscious sauce crafted from sautéed shallots, savory stock, robust red wine, and a touch of sweet balsamic glaze for a rich, flavorful finish.

Side Options: (Please choose 2)

Baked Sweet Potato

Roasted Garlic Mashed Potatoes

Brussels Sprouts with Maple-Mustard Glaze

Roasted Asparagus

Sweet & Savory Braised Carrots

Dessert:

Maple Pecan Baked Apples

Two apple halves are cored and generously filled with a cozy mixture of oats, chopped nuts (or almonds for nut-sensitive guests), warm spices, and rich maple syrup. As they bake, the apple becomes tender and caramelized, absorbing the sweet, spiced filling. Serve warm with a scoop of vanilla ice cream for a comforting, melt-in-your-mouth dessert that perfectly balances sweet and savory.