

Food Coma

Your Kitchen



Food Coma: Your Kitchen

Of all of life's sensual pleasures, nothing matches the obsession we have with food.

Whether it's a backyard barbecue, an elegant Kaiseki dinner, or just being pulled over to the side of the road in your car, enjoying caviar straight out of the tin – eating should be a memorable experience. It should NOT have anything to do with what's trendy, nor should it be staged to show off on Instagram rather than the sheer joy of partaking in it.

We are not Michelin-starred chefs. We are not chefs at all, as a matter of fact. We do not feel that training is necessary to create feasts that amaze, beguile, and enchant. Instead, we think that imagination, coupled with the willingness to do the work, can turn any meal into something memorable. We do not want to organize a party we would have no interest in attending.

We feel that it's time for you to start benefitting from this obsession.

I bring you Food Coma: Your Kitchen, a private dining service where we come to your house and cook for you and your guests. We will work with you to design a menu where spectacle is as essential as the food itself. We can help coordinate libations, enhance the overall aesthetic, or just shut up and cook. Whatever you want. It's your space. We're just going to invade it.

Please Send Inquiries to jsricchio@gmail.com

MAKING IT ALL COME TO LIFE

The Feast



How We Work

We aim to create an experience that is both flexible and limitless in possibilities. We have provided samples of dishes we make below, but this by no means limits what we are willing to take on. There are a few parameters to know before committing to an event.

- We work out of Southern Maine.
- We are willing to travel, but will require accommodations.
- We prefer to stay within the range of 7-20 guests, but are happy to discuss variations on an event to event basis.
- Our fee is \$100-150/person plus cost of ingredients. We require half of our fee up front at time of booking, and the other half the day of the event.
- We require an initial stipend for ingredient shopping, based on the specifics of the food being prepared. We ask that you reimburse the remainder by the day of the event - receipts and full documentation will be provided.
- We work in your home or space, and will determine logistics after initial inspection.

- We ask that you provide all serving implements unless arrangements are made otherwise.
- We are happy to get creative in regard to presentation.
- We are happy to assist in both selection and shopping with regard to libations.
- On the day of the event we will make arrangements for all potential leftovers.
- I will be focused in the kitchen, but in most cases I provide additional staff for serving at no extra cost.
- We will certainly make it our priority to work clean and leave the space the way we found it, but in some cases we prefer that the host handle the deeper cleaning elements.
- To sum it up, we do the planning, shopping, cooking, and cleaning.
- If you already own the proper cookware we are happy to use it, but will happily bring our own.
- We will do our best to accommodate dietary restrictions, within reason.

Starters

It seemed easiest to follow the classic menu category format here, but we are by no means limited to this when it comes to your dining experience. We can serve dessert first, if that's what you want!

We Are Happy to Cook Vegetarian Versions of Any Dish When Appropriate
Most Dishes Can Be Served Individually or Family Style

"Sunday Meatballs" with Basil and Ricotta

"Czar of Maine"
Caviar on Ployes or Deviled Eggs

Duck Confit Steamed Buns

Chinese "Lion's Head"
Ginger Pork Meatballs in Spicy Broth

Burrata Any Which Way

Chorizo & Chocolate on Grilled Sourdough

Shrimp Scampi

Tempura Sweet and Sour Tofu

Steamed Mussels with Green Curry

Scallop Ceviche with Melon & Mint

Rhode Island Fried Calamari

Maine Hamayaki - Shellfish Broiled Over Sushi
Rice with Kewpie Mayo and Truffle Oil (Thanks, Miyake)

Asian-Style Crab Cakes with Lemongrass Mayo

General Tso Chicken Nuggets

Raw Oysters with Classic Sauces

Mini Maine Lobster Rolls

Seared Scallops with Spicy Miso Sauce



Soups/Stews/Salads

These can range from small cups to full entree size, with an array of fixins in orbit around them.

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Most Dishes Can Be Served Individually or Family Style

New England Fish Chowder
by Way of Japan

Caesar salad, As It Should Be

Roasted Red Pepper Soup
with Fennel and Mint Cream

Wild Mushroom Soup with Truffle Cream

Tripe Soup with Lemon

Classic Tortilla Soup

Classic Wedge Salad

Shrimp and Sausage Gumbo

Italian "Holiday Soup"

Roasted Beet Salad with Three Sauces

Kimchi Stew with Soft Tofu
And Poached Egg

Shanghai-Style Hot & Sour Soup

Indian Red Lentil Dal

New Potato & Asparagus Soup
With Cucumber, Mint, and Yogurt

Mixed Greens with Green Goddess Dressing



Mains

We can recreate everything from my Italian grandparents Sunday dinner table to a vibrant Brazilian celebration. We can keep it traditional or play around with it. Note I didn't use the word, "authentic." I hate that word when talking about food.

**We Are Happy to Cook Vegetarian Versions of Any Dish When Appropriate
Most Dishes Can Be Served Individually or Family Style**

Lasagne A La Bolognese

Served Traditionally or with Wild Mushroom Ragout

American Steakhouse-Style Dinner with All The Sauces and Sides

Indo-Chinese Butter Cashew Chicken

Smash Burgers or Big Macs - because, Cravings. Milkshakes, Fries.

Provencal Cassoulet with Duck, Pork, and White Beans

Italian-American "Sunday Supper" - Red Sauce Heaven

Carnitas with Salsa Verde, Cilantro Rice, and Tortillas

Banh Mi Feast

Southern-Style Mac & Cheese

Warm Hummus with Lamb Meatballs in Spiced Cream
Sauce, Toasted Pinenuts, and Herbs

Caramelized Kimchi Fried Rice

Porcini Mushroom Dashi Ramen

Spicy Bahian Beef Stew with Smoked Sausage and Braised Beef

Plantain-Stuffed Pork Shoulder Roast with Cuban Black Beans

Vietnamese Chicken Pho Noodle Bowl with all Accompaniments



Desserts

As with everything else, we can keep it simple or make it kind of ridiculous. If you're looking for something complicated and over the top, we have people who can do that too...

We Are Happy to Collaborate with You to Design the Perfect Dessert for your Party - Including GF/Vegan Options

Basked Alaska with Raspberry Gelato and Olive Oil Cake

Pistachio White Chocolate Haystacks

Coconut Layer Cake Filled with Caramelized Pineapple & Cream Cheese Dulce De Leche Frosting

Ice Cream Bars

Pistachio Cake with Lemon Curd and White Chocolate

Sour Orange Pie

Halva Sesame Blondies

Sweet Orzo Pudding with Mixed Berry Compote

Cornflake Crunch, Chocolate Marshmallow Cookies

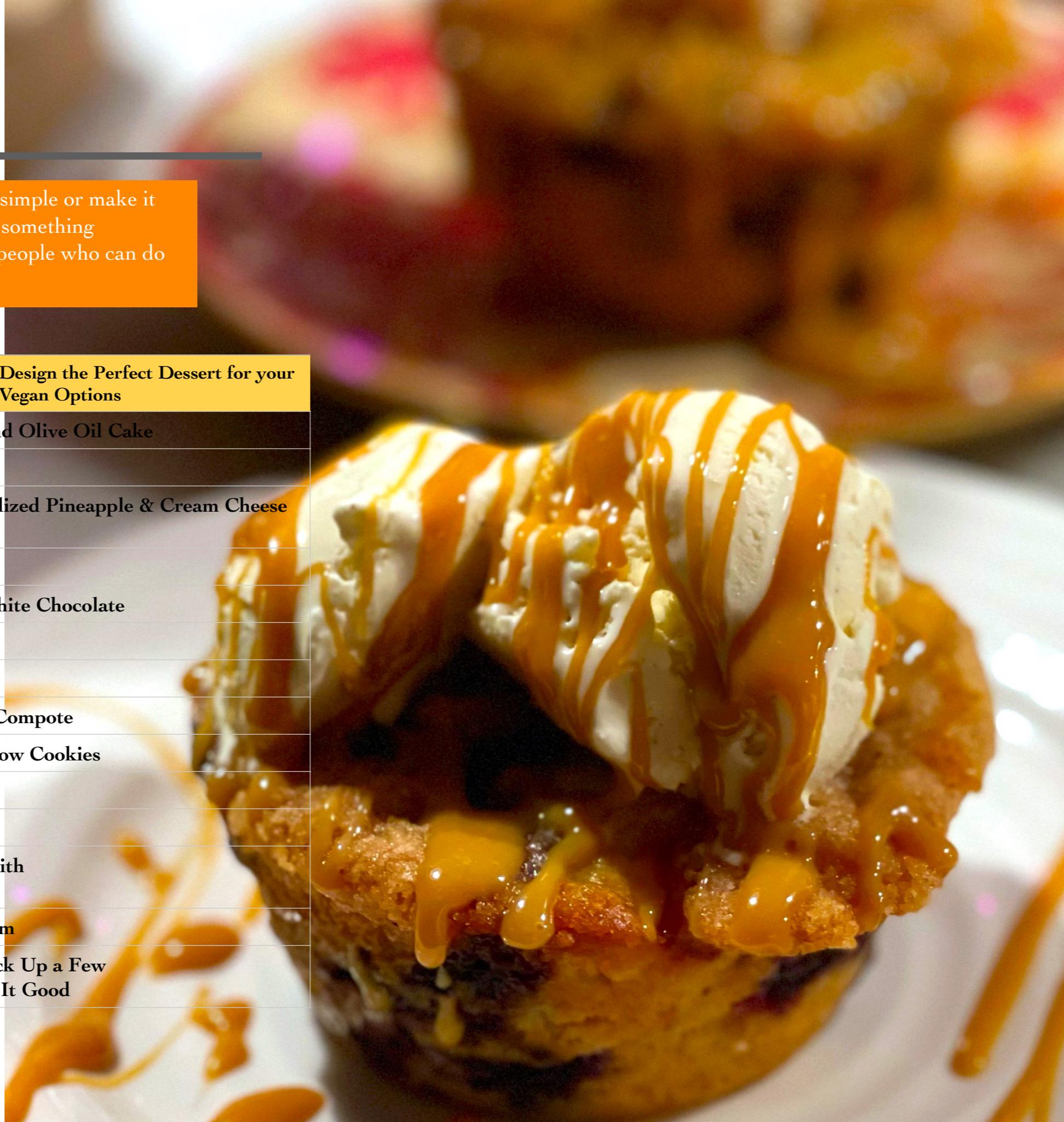
Blueberry Buckle Cake

Carrot Layer Cake

Pomegranate & Raspberry Mousse Pie with Fresh Whipped Cream

Pizelle and Biscotti with Coffee Ice Cream

Or We Could Swing by the Store and Pick Up a Few Pepperidge Farm Icebox Cakes and Call It Good



Sides/Breads

We can't have anyone leaving hungry, now can we?

We Are Happy to Cook Vegetarian Versions of Any Dish When Appropriate
Most Dishes Can Be Served Individually or Family Style

Roasted Poblano Cornbread

Garlicky Braised Cabbage

Silky Mashed Potatoes

Creamed Spinach with Roasted Garlic

Smoky Chipotle Black Beans

Spicy Charred Broccoli and Long Beans

Sushi Rice with Egg & Furikake

Chilled Sesame Noodles

Mushrooms Armeniennes

Cheesy Herb Biscuits

Garlic Bread is ALWAYS a good choice

Mapo Tofu

Warm Flatbread Brushed with Ghee and Spices

Gingery Noodles with Toasted Breadcrumbs



