



# Food Coma

Your Kitchen



# Food Coma: Your Kitchen

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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](mailto:jsricchio@gmail.com)*





MAKING IT ALL COME TO LIFE

# The Feast



# How We Work

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**W**e 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.

We Are Happy to Cook Vegetarian Versions of Any Dish When Appropriate 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.
Provençal 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

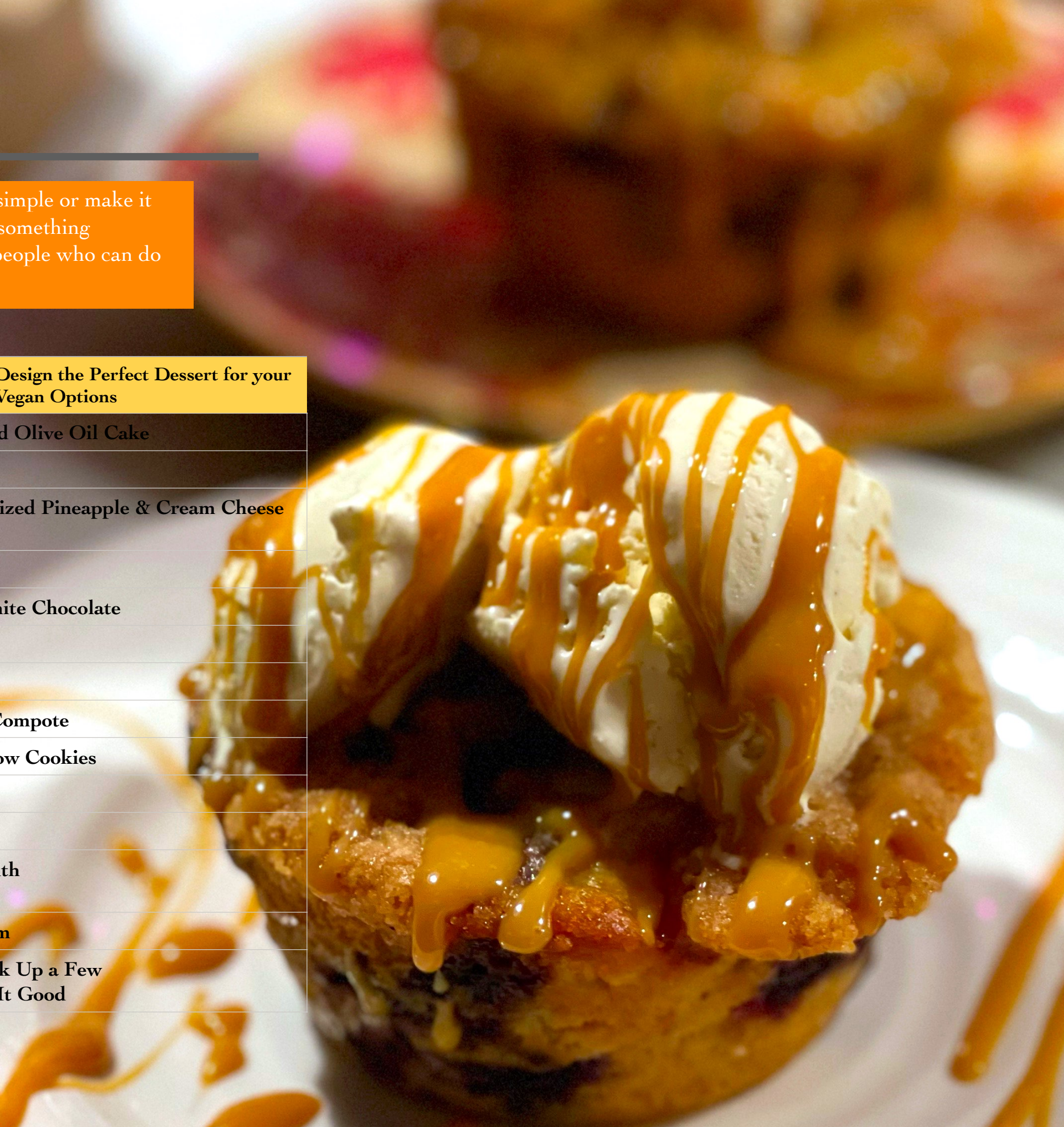




# Desserts

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	





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