



Note: All Chef Debby's soups are made with fresh, homemade chicken, vegetable, beef or seafood stock.

Chicken Tortilla Soup with Avocado relish - An array of zesty Chiles, Fire-Roasted Corn and Fire-Roasted Plum Tomatoes simmer in a spicy Chicken broth with shredded chicken breast, topped with Homemade Tortilla strips and Avocado relish.

Maple Roasted Carrot soup- A puree of roasted, maple glazed carrots made with chicken or vegetable stock & served with a swirl of Crème Fraiche.

Chicken Vegetable Soup - A harvest of farmer's market seasonal vegetables such as Carrots, Celery, Onion, Potato, Parsnip and Cauliflower simmer gently in a delicious chicken broth with shredded chicken breast.

Albondigas Soup- Mexican soup made with Chicken Stock, Leeks, Carrots, plum tomato & Turkey Meatballs.

Chicken Noodle Soup - This comfort soup has diced Chicken Breast, Celery & Carrots, Egg Noodles and Italian Parsley that simmer gently in a soothing chicken broth.

Chicken Matzo Ball Soup - Grandma Pearl's original chicken soup recipe with delicious Matzo Balls, diced Chicken Breast, Celery, Carrots, Parsley and noodles.

Thai Chicken Soup, (Tom Kha Gai)- Chicken-Coconut soup flavored with Lemon grass, Kefir leaves, mushrooms and other traditional Thai ingredients. A delicious & fragrant soup.

Pumpkin & Apple Soup-A puree of Pumpkin & Granny Smith Apples in either a vegetable or chicken stock. Garnished with toasted Pumpkin Seeds.

French Onion Soup-Made with Beef Stock and slowly cook onions, topped with Gruyere croutons.

Cream of Potato-Leek Soup - Otherwise known as Vichyssoise. This creamy puree of potato and leek soup can be served hot or cold.

Cream of Cauliflower- A puree of Cauliflower with Wholegrain Dijon Mustard and Cheddar Croutons.

Andouille Sausage & Potato Soup- Andouille sausage simmers in a creamy potato soup made with chicken stock

Farmers Market Minestrone - This hearty comfort soup simmers gently with Whole Wheat Penne Pasta, Lima & Cannelli Beans and an array of seasonal vegetables such as Zucchini, Yellow Squash, & Onions and Kale.

Roasted Tomato-Basil Soup - This puree of Roasted Tomato Soup is flavored with fresh basil and topped with garlic croutons. Can be served hot or cold.

Butternut Squash Soup with Sage & Pancetta- a creamy puree of Butternut & Acorn Squash scented with a hint of Sage. Pancetta is sprinkled on top (optional).

Parsnip & Carrot Soup - A creamy puree of Carrots and Parsnips with a hint of Ginger. Topped with Crème Fraiche.

Sweet Harvest Corn Soup - This puree of Fresh Sweet Corn has a hint of Rosemary and is garnished with a Rosemary Spring and freshly ground black pepper.

Roasted Red Pepper Soup - This puree of roasted Red Bell Peppers has a mild smoky flavor.

Gazpacho Soup - This cold and refreshing tomato based soup is blended with red onion, jalapeno peppers, green bell peppers and cucumbers to make the perfect zing.

Clam Chowder - This hearty soup is more like a clam stew with lots of vegetables including, potatoes, carrots, celery and onions.

Japanese Miso Soup - An authentic Japanese Soup made with a Dashi Stock, (made with dried bonito flakes) and topped with sliced Scallions and Napa Cabbage.