

Entrees

Lasagna—Layers of pasta, meat sauce and three cheeses

King Ranch Chicken—Chicken and tortillas in a creamy cheese and green chili sauce

Beef Stew with Corn Muffin

Beef chunks, carrots and potatoes in a thick sauce, served with a corn muffin

Stuffed Pasta Shells—Pasta shells stuffed with a three cheese blend covered in an Italian sauce

Shepherd's Pie—Layered ground beef, pork and vegetables smothered in mashed potatoes and cheese

Swiss Steak with Rice—Slow cooked flank steak in a tomato and gravy sauce on a bed of rice

Chicken Chili Verde—Chicken chunks, black beans and mild green chilis with a homestyle cheese biscuit crust on top

Mac & Cheese with Ham—Chunks of ham baked with homestyle macaroni and cheese

Homestyle Meatloaf—Ground beef and seasoned oatmeal stuffing



Salad Buffet

Choose One:

- **Chicken Salad**—Chicken chunks, apples, pecans and grapes in a light mayonnaise
- **Seafood Pasta Salad**—Pasta with shrimp, crab and fresh vegetables tossed in a light vinaigrette dressing
- **Shrimp Rice Salad**—Shrimp, seasonal vegetables and rice in an orange vinaigrette dressing

AND Choose Three:

- **Cucumber & Tomato Salad**—Tomatoes and cucumbers marinated in a light oil and vinegar dressing
- **Green Pea Salad**—Crunchy green peas, water chestnuts and other seasonal vegetables in a light mayonnaise dressing
- **Broccoli Cauliflower Salad**—Broccoli and cauliflower in a light aioli dressing
- **Green Salad**—Mixed lettuce, carrots, radishes and peppers with a light vinaigrette dressing

- **Apple & Walnut Salad**—Chopped apples, walnut pieces and raisins in an orange-yogurt dressing

- **Potato Salad**—Potatoes, eggs and onions in a light mayonnaise

- **Apple Cole Slaw**—Shredded cabbage, bell pepper, carrots and shredded apples in a poppy seed honey dressing

- **Carrot & Raisin Salad**—Grated carrots and raisins in a light mayonnaise dressing

- **Fruit Salad**—Mixed seasonal fruit with a poppy seed dressing

- **Deviled Eggs**—Hard-boiled egg halves filled with yolk, light mayonnaise and seasonings



Desserts

Fruit Crisps—Apple Crisp; Cherry Crisp; Blueberry Buckle; Apple Brown Betty

Cakes—Chocolate Crème; Upside Down Cake; Pineapple Cream; Boston Cream

Pies—Chocolate Cream; Coconut Cream; German Chocolate Cream; Lemon Chess; Old Fashioned Buttermilk

Cookies—Chocolate Chip; Peanut Butter; Brownies; Lemon Bars; Almond; Oatmeal

Cupcakes—A variety of delicious flavors

Puddings—Banana Pudding; Rice Pudding; Flan

Pastries—Apple Turnovers; Cream Puffs



Catering Menu

Dinner for You!



Personal Chef Service

All catered meals include entree, side dish and dessert, as well as citrus iced tea

All meals are low-fat and low-sodium

\$10.50 per person plus delivery fee
(calculated on mileage)

Sue Yerby
Personal Chef
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