

ENTREES:

*Minimum 4 servings (unless otherwise noted) per entree. * Starred dishes are Customer favorites. Anything can be customized. Just ask! Uncooked items come with directions.*

Poultry --

- *Chicken Parmesan
- *Caprese-stuffed Chicken
- *Pecan Crusted Chicken
- *Chicken Pot Pie (*min. 4 servings*)
- *Whole, Herb-Roasted Chicken
- Cajun Chicken Pasta
- *Mushroom Chicken Marsala
- *Cheesy Chicken Enchilada Bake
- Southwest Chicken Wild Rice Casserole
- Chicken Tikka Masala, Cilantro-Cumin Rice
- Grilled BBQ Pineapple Chicken
- Sweet n' Sour Chicken
- *Green Chile & Feta Turkey Burgers (*uncooked*)
- *Shredded Chicken Tacos *or* Chicken Fajitas with Fixin's
- Mediterranean Baked Chicken with Artichokes, tomatoes, garlic, herbs
- Baked Chicken: *Spinach Artichoke, Bruschetta or Pesto with tomatoes*
- Chicken, Zucchini, Eggplant, Roasted Tomato Bake (*paelo*)

Beef--

- *Mamma's Meatloaf
- *Baked Ziti Bolognese
- Southwest Beef-stuffed Bell Peppers
- Pot Roast with Carrots, Potatoes
- Steak Fajitas *or* Beef Tacos with Fixin's
- *Classic *or* Veggie Lasagna
- *Grilled Flank Steak with Chimichurri
- Beef Stroganoff over egg noodles
- *Shepherd's Pie with Idaho *or* Sweet Potatoes
- Spaghetti with Homemade Meatballs
- Zucchini "Noodles" with Homemade Meatballs

Seafood --

- *Baked Maple Dijon Salmon (*uncooked*)
- Lemon-Garlic Cod
- Garlic Butter Shrimp n' Asparagus
- Citrus Shrimp skewers
- Seared Tuna over soba noodles (*cold*)

Pork --

- Blackberry-Chile Pork Loin (*spicy or mild*)
- Cuban Mojo Pork Tenderloin
- Shredded BBQ Pork Sliders (*or Tacos*)
- Pork Ribs, Homemade BBQ sauce

Don't See What You Want?

**Special Requests, Family Recipes,
Dietary Restrictions, Personal
Preferences, etc. available!**

**Customized Menus
to Fit Your Needs!**

Vegan and Vegetarian menus also available.

Sample Drop-off Menu

SIDES

* *Starred dishes are Customer favorites.*

All sides can be made: low fat, gluten free, nut free, low sodium, vegetarian, paleo, etc. Just ask!

Starches --

- *Garlic Mashed Potatoes
- *Maple-Pecan Sweet Potatoes
- *Smashed Parmesan Red Potatoes
- Pasta with Sauce (*Alfredo, Marinara, Pesto*)
- Mac-n-Cheese w panko topping
- Cilantro Brown Rice
- Potato Salad
- Quinoa and Roasted Veggies
- Herb Rice with Mushrooms
- Creamy SW Green Chile Rice
- *Wild Rice, Roasted Butternut Squash, Cranberries

Veggies --

- *Roasted Root Veggies (*seasonal*)
- *Green Beans & Mushrooms
- *Cauliflower & Parsnip Puree
- *Slow-Simmered Black Beans
- *Roasted Asparagus with Lemon
- *SW Corn Saute
- Creamed Corn
- *Curry Roasted Cauliflower
- *Sugar Snap Peas & Carrots (*seasonal*)
- Zucchini & Yellow Squash Saute
- Southern-Style Black Eyed Peas
- Garlicky Sauteed Greens
- Baked Beans with Bacon
- *Roasted Brussels Sprouts with Bacon
- *Balsamic-Parmesan Brussels
- *Honey-Thyme Roasted Butternut Squash
- Zoodles with choice of sauce

Soups --

- *TX-Style Chilli
- *Homestyle Chicken Noodle
- *Chicken Tortilla Soup
- *Butternut Squash (*vegan*)
- *Vegan Minestrone
- Tomato Basil Bisque, Parmesan Crisp
- Lentil with Sausage
- Vegan Quinoa Veggie Soup

Salads --

- *Ceasar Salad
- *Classic Greek Salad
- *Caprese Stack with Balsamic
- *House Salad with Dijon Vinaigrette
- *Wedge with Bacon, Tomato, Blue Cheese
- *Beet, Goat Cheese, Spinach, Balsalmic Vin.
- *Rainbow Slaw with Cilantro Vinaigrette
- *Herbed Lemon Quinoa with craisen & spinach
- *Cran, Kale, Brussels Sprouts, almonds, Lemon Vin.
- Cucumber, Tomato, Red Onion, Red Wine Vin.

Bread--

- *Dinner Rolls (*whitie*)
- Buttermilk Biscuits
- *Garlic French Bread
- French Baguette with Balsalmic Dip
- *TX-Style Cheddar Corn Bread (*with or w/o jalapenos*)

Sample Drop-off Menu

Desserts--

- *Blueberry or Apple Crisp
- *Chocolate Mousse w Raspberries
- *Bread Pudding with Chocolate and Nuts, Rum whipped cream
- *Peach Cobbler with Vanilla Ice Cream (*small assembly required*)
- *Individual Chocolate Molten Cakes
- Chocolate Dipped Strawberries, Fruit
- Cheesecake with Berry Compote
- Pumpkin Pie (*holiday only*)
- Pecan Pie (*holiday only*)

Sample Drop-off Kids Menu

Kids' entrees are priced for min. 2 kids. Please specify if you want to include any dipping sauces or have any restrictions.

Entrees --

- Pasta & Sauce (*marinara, alfredo, pesto, butter*)
- *Mac n' Cheese (*Velveeta and shells*)
- Chicken **OR** Cheese Quesadilla
- *Chicken Tenders
- Simply Grilled, Baked **OR** BBQ Chicken (*Drumsticks OR Breast*)
- Chicken Fajitas with cheese

Sides --

Carrot sticks, celery sticks, steamed broccoli (*with cheese sauce*), buttered noodles, buttered rice, mashed potatoes, applesauce, buttered corn, peas, buttered carrots, apple slices.

FEES:

Delivery / Drop-Off -- \$50-\$55

All food is prepared fully and only needs to be reheated, heating instructions included.

Fee for Chef-On-Site -- \$50 / hr.

Includes set up, cooking, serving and clean up, cancels the delivery fee. Minimum 2 hours.

\$10 -- Takeaway food storage containers for any leftovers

Additional Waitstaff / Bartender -- \$35 / hr./ each

Tips are appreciated for exceptional work, but are not mandatory.

CONTACT:

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