

Sample Drop-off Menu

ENTREES:

* *Starred dishes are Customer favorites.
Anything can be customized. Just ask!*

Poultry --

- *Chicken Taquitos
- *Chicken Caprese *or* Bruschetta
- *Chicken Pot Pie (*min. 6 people*)
- *Whole Herb Roasted Chicken
- Cajun Chicken Pasta
- Sweet and Sour Chicken
- Pecan Crusted Chicken Breasts with honey mustard
- Grilled BBQ Pineapple Chicken
- Wild Mushroom Chicken Marsala
- Chicken Tikka Masala, Basmati Rice
- Cilantro Chicken Verde over Rice
- *Green Chile & Feta Turkey Burgers
- *Cheesy Chicken Enchilada Bake
- Southwest Chicken Wild Rice Casserole
- *Panko-Crusted Chicken, Roasted Garlic Tomato
- Mediterranean Baked Chicken with Artichokes
- *Shredded Chicken Tacos *or* Chicken Fajitas with Fixin's
- *Baked Chicken: *Spinach Artichoke or Bruschetta or Cajun*

Pork --

- Blackberry-Jalapeno Glazed Pork Loin (*spicy or mild*)
- Cuban Mojo Pork Tenderloin
- Shredded BBQ Pork Sliders (*or Tacos*)

Beef--

- Mamma's Meatloaf
- Baked Ziti Bolognese
- Beef Stuffed Bell Peppers
- Pot Roast with Carrots, Potatoes
- Steak Fajitas *or* Beef Tacos with Fixin's
- Classic *or* *Sausage and Eggplant Lasagna
- Grilled Flank Steak with Chimichurri
- Shredded Braised Beef over Egg Noodles
- Shepherd's Pie with Idaho *or* Sweet Potatoes
- Zuchniin "noodles" with Sausage Meatballs

Seafood --

- *Baked Maple Dijon Salmon
- Grilled Shrimp with Lemon Butter

Don't See What You Want?

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

**Customized Menus
to Fit Your Needs!**

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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 --

- Mac-n- Cheese
- Cheddar Grits
- Seasoned Rice
- Creamy Potato Salad
- *Smashed Parmesan Red Potatoes
- *Garlic Mashed Potatoes
- Plain Pasta *or* with Sauce
- Quinoa and Roasted Veggies
- *Maple-Pecan Sweet Potato Bake
- Wild Rice with Mushrooms
- *Wild Rice, Roasted Butternut Squash, Walnuts

Veggies --

- *Roasted Root Veggies
- Garlicky Sauteed Greens
- Baked Beans with Bacon
- Green Beans & Mushrooms
- *Cauliflower & Parsnip Puree
- *Slow-Simmered Black Beans
- Southern-Style Black Eyed Peas
- *Roasted Asparagus with Lemon
- Buttery Succotash with Craisins
- Zucchini & Yellow Squash Saute
- *Corn Pudding *or* Creamed Corn
- *Roasted Broccoli and Cauliflower
- *Sautéed Sugar Snap Peas & Carrots
- *Roasted Brussels Sprouts with Bacon
- *Honey-Thyme Roasted Butternut Squash

Soups --

- Veggie-Orzo
- *TX-Style Chilli
- Sausage and Lentil
- *Homestyle Chicken Noodle
- *Vegetarian Minestrone, Pesto
- *Tomato Basil Bisque, Parmesan Crisp

Salads --

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

Bread--

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

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Desserts--

- *Peach Cobbler with Vanilla Ice Cream (*small assembly required*)
- *Blueberry or Apple Crisp
- *Individual Chocolate Molten Cakes
- *Bread Pudding with Chocolate and Nuts
- White Chocolate Raspberry Cheesecake
- *Chocolate Mousse w Raspberry
- Pumpkin Pie
- Pecan Pie

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 --

- Noodles & Sauce
- *Mac n' Cheese (Velveeta and Shells)
- Chicken Fajitas
- Chicken Quesadilla
- *Panko-Crusted Chicken Tenders
- Pepperoni or Cheese Flatbread
- Simply Grilled or BBQ Chicken (2 drumsticks or 1 breast)

See Sides and Dessert options from the Adult Menu or request your own.

FEES:

Delivery / Drop-Off -- \$50

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.

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

CONTACT:

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