

**ENTREES:**

*Minimum 3 servings per entree.*

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

**Poultry --**

- \*SW Chicken Taquitos
- \*Chicken Caprese
- \*Chicken Pot Pie (*min.5 servings*)
- \*Whole Herb-Roasted Chicken
- Cajun Chicken Pasta
- Sweet n' Sour Chicken
- Pecan Crusted Chicken Breasts w/ 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*
- Chicken, Zucchini, Eggplant, Roasted Tomato Bake

**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
- Shredded Braised Beef 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
- Citrus Shrimp skewers
- Seared Tuna over greens (cold)

**Pork --**

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

**Don't See What You Want?**

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

**Customized Menus  
to Fit Your Needs!**

## 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 --

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

### Veggies --

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

### Soups --

- \*TX-Style Chilli
- \*Homestyle Chicken Noodle
- \*Vegetarian Minestrone, Pesto
- \*Tomato Basil Bisque, Parmesan Crisp
- Lentil with sausage
- Lemon chicken spinach -Orzo

### Salads --

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

### Bread--

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

## Sample Drop-off Menu



### 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 Raspberries
- Pumpkin Pie (*holiday only*)
- Pecan Pie (*holiday only*)

## Sample Drop-off Kids Menu

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*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 Fajitas
- Chicken **OR** Cheese Quesadilla
- \*Panko-Crusted Chicken Tenders
- Pepperoni **OR** Cheese Flatbread
- Simply Grilled, Baked **OR** BBQ Chicken (Drumsticks OR Breast)

### Sides --

Carrot sticks, Celery sticks, Steamed broccoli with cheese sauce, Buttered noodles, Rice pilaf, Mashed potatoes, oven baked french fries, applesauce, buttered corn (off cob), peas.

## FEES:

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### **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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