

Sample Drop-off Menu

ENTREES:

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



Poultry --

Whole Herb Roasted Chicken

Chicken Picatta

*Cajun Chicken Pasta

Chicken Tikka Masala

*Mediterranean Baked Chicken with Artichokes

Wild Mushroom Chicken Marsala

Chicken Braised in Wine (Red or White)

Chicken Verde with Cilantro over Rice

*Panko-Crusted Chicken with Roasted Tomato

*Chicken Caprese

Sweet and Sour Chicken

*Baked Chicken with: Cheesy Spinach Artichoke / Bruschetta / Blackened

Grilled BBQ Pineapple Chicken

*Chicken Pot Pie

Green Chile Chicken and Wild Rice Casserole

*Cheesy Chicken Enchilada Casserole

*Shredded Chicken Tacos or Fajitas with Fixin's

Green Chile & Feta Turkey Burgers

Pork --

*Blackberry-Jalapeno Glazed Pork Loin (*spicy or mild*)

Cuban Mojo Pork Tenderloin

Shredded BBQ Pork Sliders (*or Tacos*)

BBQ Pork Ribs

Beef--

Pot Roast with Carrots, Celery

Texas-Style Chilli with all the Fixin's

Regular or *Sausage and Eggplant Lasagna

Mamma's Meatloaf

*Baked Ziti Bolognese

*Mexican Beef Stuffed Bell Peppers

Shredded Braised Beef over Egg Noodles

Mexican Beef Tacos with Fixin's

Grilled Flank Steak with Chimichurri

Seafood --

*Baked Salmon with Sauce

Grilled Shrimp

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

Garlic-Mashed Potatoes

*Roasted Red Potatoes

Butter-Pecan Sweet Potatoes

*Herbed Lemon Quinoa

Red Beans and Rice

*Wild Rice with Mushrooms and Thyme

*Wild Rice with Roasted Butternut Squash & Craisens

Plain, White Rice with Butter

Plain Pasta or with Sauce

Homestyle Potato Salad

Veggies --

*Roasted Root Veggies

*Roasted Brussels Sprouts with Bacon

*Cauliflower & Parsnip Puree

*Honey-Thyme Roasted Butternut Squash

*Garlic Roasted Broccoli & Cauliflower

Steamed Broccoli and Cauliflower

Steamed Green Beans

*Sautéed Sugar Snap Peas & Carrots

Garlicky Sauteed Greens

Sauteed Steak Mushrooms

Buttery Succotash with Craisins

Zucchini & Yellow Squash Saute

*Corn Pudding / Creamed Corn

Baked Beans with Bacon

*Slow-Simmered Black Beans

Southern-Style Black Eyed Peas

*Roasted Asparagus with Lemon

Soups --

*Homestyle Chicken Noodle

*TX-Style Chilli

Sausage and Lentil

*Vegetarian Minestrone with Pastina

*Tomato Bisque with Parmesan Crisp

Salads --

Cesar Salad

*Classic Greek Salad

*Tossed Salad with Dijon Vinaigrette

*Caprese Stack with Balsamic

*Kale and Brussels Sprout Salad

Cucumber, Tomato, Red Onion

Wedge with Blue Cheese Dressing

*Beet, Goat Cheese, Walnut, Red Wine Vin.

*Crunchy Slaw with Cilantro Vinaigrette

Bread--

*TX-Style Cheddar Corn Bread (*specify with or w/o jalapenos*)

Homemade Dinner Rolls

Buttermilk Biscuits

French Baguette with Butter

Sample Drop-off Menu

Desserts--

- *Peach Cobbler with Vanilla Ice Cream
 - Pumpkin Pie
 - Pecan Pie
 - *Blueberry or Apple Crisp
 - *Chocolate Mousse
 - *Individual Chocolate Molten Cakes
 - White Chocolate Raspberry Cheesecake
 - *Bread Pudding with Chocolate and Nuts
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Sample Drop-off Kids Menu

Kids' entrees are priced individually / per person. Please specify if you want to include any dipping sauces or have any restrictions.

Entrees --

- *Mac n' Cheese (Velveeta and Shells)
- Spaghetti and Meatballs
- Simply Grilled or BBQ Chicken (2 drumsticks or 1 breast)
- Chicken Quesadilla
- *Panko-Crusted Chicken Tenders
- Chicken Fajitas Wraps
- Pepperoni or Cheese Flatbread
- Burger (with or without cheese)
- 4oz. steak
- Plain Buttered Noodles

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

OTHER:

Delivery FEE -- \$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 -- \$35 / hr.

CONTACT:

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