

Minimum 4-servings (unless otherwise noted) per entree. Anything can be customized. Just ask! Everything is ala carte. **Pricing based on selection made, then by headcount.** Email Chef Lauren for a quote minimim 2-3 days before you need it: LaurenMc123@gmail.com

ENTREES:

Poultry --

- *Chicken Parmesan, Spaghetti Marinara
- *Caprese-stuffed Chicken
- *Pecan Crusted Chicken, maple dijon
- *Cajun Chicken Pasta
- *Chicken Tetrazinni (*Chkn Spaghetti*)
- *Mushroom Chicken Marsala
- *Cheesy Chicken Enchilada Bake
- Chicken & Broccoli Wild Rice Casserole
- *Chicken Tikka Masala (*mild Indian curry*), rice
- *Chicken Pot Pie (*min. 6 servings*)
- Herb-Roasted Whole Chicken
- Grilled BBQ Pineapple Chicken
- Sweet n' Sour Chicken, rice
- Green Chile & Feta Turkey Burgers (*uncooked*)
- *Shredded Chicken Tacos or Chicken Fajitas with Fixin's
- Mediterranean Chicken w Artichokes, Tomatoes, kalamata olives, garlic
- Baked Chicken: Pesto n' Roasted tomatoes OR Spinach-Artichoke
- Chicken, Zuchinni, Eggplant, Roasted Tomato Bake over spinach or kale (*paleo*)

Beef --

- *Mamma's Meatloaf
- *Baked Ziti Bolognese
- SW Beef n' Rice-stuffed Bell Peppers
- Pot Roast with Carrots, Potatoes
- *Steak Fajitas or Beef Tacos with Fixin's
- *Classic Bolognese (or Veggie) Lasagna
- *Grilled Flank Steak with Chimichurri
- *Beef Stroganoff over egg noodles
- *Shepherd's Pie w/ Garlic Mash or Sweet Potatoes
- Spaghetti with Homemade Meatballs
- Zuchinni "Zoodles" n' Homemade Meatballs

Seafood --

- *Maple Dijon Salmon (*uncooked*)
- Lemon-Garlic Cod
- Shrimp Scampi, angel hair pasta
- *Citrus Shrimp n' Veg skewers
- Seared Tuna over soba noodles (*cold*)

Pork --

- Blackberry-Chile Pork Tenderloin (*mild*)
- Cuban Mojo Pork Loin
- *Shredded BBQ Pork Sliders (*or Tacos*)
- Pork Ribs, BBQ sauce
- Asian Pork Stir Fry, rice

Dont 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.

**Starred dishes are Customer Favorites.*

To Order, E-mail Chef Lauren @LaurenMc123@gmail.com

Delivery / Pick-Up Menu



SIDES:

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
- *Roasted Parmesan Red Potatoes
- Pasta with Sauce (Alfredo, Marinara, Pesto)
- *Homemade Mac-n-Cheese
- Cilantro Brown Rice
- Potato Salad
- Quinoa and Roasted Veggies
- Herb Wild Rice with Mushrooms
- Creamy SW Green Chile Rice
- *Wild Rice, Roasted Butternut Squash, Cranberries

Veggies --

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

SOUPS:

- *Chicken Noodle
- *TX Style Chilli
- *Vegan Veggie Quinoa
- *Chicken Tortilla
- Veggie Minestrone w pasta
- *Vegan Curried Butternut Squash
- Mushroom Wild Rice

SALADS:

- *House (romaine, tom, cuc, carrot)
- *Caesar, croutons, dressing
- *Greek (feta, olives, tom, cuc, onion)
- *Kale, Brussels, goat, cran, lemon vin
- *Beet, goat, spinach, onion, balsamic
- *SW Slaw cilantro vin
- *Creamy coleslaw
- Tom/Cuc/Onion, red wine vin
- Pasta Salad, balsamic
- Creamy Macaronni Salad
- Tuna Salad
- Chicken Salad (no nuts, no fruit)
- Egg Salad
- Ham Salad

Homemade Dressings:

- *Balsamic Vinaigrette
- *Lemon-Honey Vinaigrette
- Cilantro Vinaigrette
- Red wine vinaigrette
- Caesar
- Ranch
- Blue Cheese

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Delivery / Pick-Up Menu



Desserts:

Blueberry or Apple Crisp
Chocolate Mousse cups with Raspberry
Bread pudding with chocolate and nuts, Rum whipped cream
Peach cobbler, Vanilla ice cream (*some assembly required*)
Chocolate Chip (*or other assorted*) Cookies
Individual Chocolate molten cakes
Chocolate dipped strawberries, Fruit
Cheesecake with Berry compote
Pumpkin mousse cups (*holiday only*)

KIDS MENU:

Entrees:

Pasta and Sauce (marinara, alfredo, pesto, butter)
Mac n Cheese
Chicken or Cheese Quesadillas
Homemade Chicken strips
Baked Chicken Breast
Hot Dog

Sides: Steamed Broccoli, Sliced Cucumber OR Carrot sticks and Ranch, Mashed Potatoes, Buttered Corn, Sauteed zucchini, Cinnamon Apple Slices, Tortilla Chips

FEES:

Delivery/ Drop-off: \$65-75 (depending on location)

All food is prepared fully and only needs to be reheated, Instructions included on packaging.

Chef On-Site: \$65-75 / hour (depending on time of year)

Includes: set-up, cooking, serving and clean up. Cancels delivery fee. Minimum 2-hours.

Additional Waitstaff / Bartender: \$60-70/hr

Tips:

20% Gratuity is added on to parties of 10 or more.
Additional tip is greatly appreciated for exceptional service.

TO ORDER:

Please, E-mail Chef Lauren @ LaurenMc123@gmail.com at least 2-3 days before you know you need it; and as much notice over holidays. Include your service date, headcount and preferred selections.

www.LaurensKitchenEdwards.com