

# Jacquie's

gourmet catering

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high-end production · culinary expertise ·



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**Home Style Cooked Meals Pick Up or Delivered (Delivery \$10)**

**03/14-03/21**

**SOUPS 32oz**

Vegetable and Quinoa. \$10

Tomato Bisque \$10

Corn and Potato Chowder. \$10

**ENTRÉE AND SALADS \$16pp** (minimum 2)

**ENTRÉE ONLY \$13** (minimum 2)

**SALADS**

**Café Salad:** baby spinach with fresh strawberries, almonds, red onion, brie and champagne vinaigrette

**Winter Apple Salad:** Indiana apple, mixed greens, goat cheese, bacon, sugared pecans and champagne vinaigrette

**Green Goddess Salad:** with baby kale, spinach, greens, avocado, egg, chicken, tomato with green goddess dressing

**House Salad:** Mixed Organic Field Greens, Tomatoes, Cucumbers, Red Onion, Champagne Vinaigrette

**ENTRÉE**

House Made Fresh Pasta Lasagna with Creamy Béchamel

House Made Pasta Roasted Ratatouille Lasagna

Chicken Breast Stuffed with Brie and Wrapped with Prosciutto

Local Chicken Breast with Lemon, Butter and Capers

Provençal Boneless Braised Beef Short Ribs

Beef Tenderloin Medallions with Peppercorn Sauce

Pan Seared Salmon with Cilantro Cream

Vegan Cottage Pie

Acorn Squash Stuffed with Wild Rice and Cranberries

**SIDES** (choose 2)

Creamy Mashed Potato

Steamed Fingerling Potatoes with Fresh Dill

Garlic Scalloped Potato

Whole Grain Brown Rice

Mixed Roasted Vegetables with Olive Oil and Fresh Herbs

Grilled Asparagus

**DESSERTS**

House made Brownies \$2.50

House Made Blondies \$2.50

Chocolate Chip Cookies \$2.00

Gluten Free Cookies \$2.50

Vegan Brownies \$2.75



