## light to hearty

## chef inspired creations from foodleigh.com

## entrees

**Grilled pork tenderloin** with peanut soy cream sauce, mashed red skin potatoes, green beans and carrots

**Sausage stuffed shells** with ricotta and marinara baked with melted mozzarella

**Grilled marinated shrimp** and chopped salad (romaine, hard boiled egg, tomatoes, red onion, peas, grapes, pecans and feta or bleu cheese) with lemon vinaigrette (on the side), roasted sweet potatoes

**Grilled filet mignon** topped with grilled asparagus, lump crab and homemade béarnaise, garlic mashed potatoes

**Shephard's pie** with shredded beef, carrots, peas, corn, mushrooms and onions topped with cheddar mashed potatoes

**Greek chicken scallopini** with sautéed spinach, lemon zest and feta, brown rice, snap peas with dill butter

**Shrimp and scallops** over linguini with fresh basil, tomatoes, lemon and feta, Caesar salad with homemade dressing

**Panko crusted crab cakes** with roasted red potatoes and broccoli cauliflower au gratin

**Chicken Marsala** with sautéed onions and mushrooms, parmesan mashed potatoes and sautéed spinach

**Bangers and mash** – fresh country sausage and mashed potatoes, homemade applesauce and green beans

**Roasted salmon** with Dijon and dill, wild rice pilaf and roasted butternut squash with grapes, vidalias and sage

**Broiled haddock** with artichoke lemon caper pesto and panko topping, roasted potato medley and spinach mushroom au gratin

**Cornish hens** stuffed with grapes, apples and bread crumbs, wild rice pilaf and carrots with tarragon butter

**Herb crusted rack of lamb** with Dijon cream sauce, twice baked potato and green bean almondine



## sides

Twice baked potato, Fettuccine alfredo, Macaroni and cheese, Mashed potatoes with roasted garlic/parmesan/cheddar or red skins, Roasted red potatoes, Roasted yams, Potatoes au gratin, Brown rice, Wild rice pilaf, Quinoa pilaf with veggies, Spinach salad w/walnuts, grapes, feta, hard boiled egg, red onion, lemon or balsamic vinaigrette, Roasted veggies with faro, Cous cous with dried fruit and nuts

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Are you yearning for reasonably priced, healthy, great tasting and fully prepared meals delivered fresh to your door?

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"My doctor told me I had to stop throwing intimate dinners for four unless there are three other people." Orson Welles (1915-1985) lleigh.com knows taste



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