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## Menu - January 06 Book your place today!

Cost: \$ 239 for 12 entrees, 6 portions each.  
Add \$ 39 for assembled entrees.

### 1. Pesto Lasagna (Vegetarian delight!)

Our vegetarian offering of fresh spinach, mushrooms, tomatoes, ricotta cheese, noodles, and our homemade pesto topped with mozzarella and Asiago cheese. Very fresh and very good!

### 2. Sesame Honey Pork Tenderloin (New)

Two pork tenderloins marinated in soy sauce, garlic, and ginger, then rolled in a honey mixture and dipped in sesame seeds. Another great way to enjoy this tender, lean cut of meat!

### 3. Texas Strudel (Back by popular demand)

We're bringing back this unique blend of diced chicken, green onions, parsley, garlic, eggs, Jack cheese, green chilies, black olives, raisins, and almonds between layers of filo pastry. This one has gotten raves!

### 4. Honey Pecan Chicken with Honey Mustard Sauce (New)

We marinate plump chicken breasts in spices, honey and mustard, then roll them in chopped pecans. Bake them in the oven and enjoy with the sauce on the side. A fast food favorite, but homemade and much healthier! Kids are sure to enjoy!

### 5. Pork Chops with Apples and Yams (New)

Thick boneless pork chops topped with slices of onions, apples and yams, then covered with a sauce of soy sauce, brown sugar, Worcester sauce and raisins. A new way to enjoy chops and cook the potatoes too!

### 6. Herb Roasted Chicken (An old favorite)

Very large portion size of two whole chickens, rubbed with herbs, then stuffed with celery, lemons, onions. This is the way to roast chicken!

### 7. Sausage Casserole (A Brunch Delight)

A What's for Dinner? Favorite! Sausage and cream cheese with slices of green onion between layers of pastry. Enjoy for brunch or supper!

### 8. Sicilian Meat Roll (Creative and much loved.)

A ground beef mixture of eggs, tomato juice, garlic, parsley, oats and spices which is rolled around thin slices of ham and mozzarella cheese. This Italian treat is extra moist and tasty!

### 9. Texas White Chili (New)

Another version of this was served on our very first menu but I found another recipe that is more conducive to our format of cooking. This takes about 1 & ½ hours to cook on your stove, but it's worth the wait. Chunks of chicken, white beans, onions, chicken broth, garlic, green chilies, corn, cumin, oregano, coriander cloves, combine in the flavors we Texans really love! Great for a January supper!

### 10. Fillet of Fish Almandine (New)

We've bagged this one for you and you do the easy final assembly at home. Dip the Tilapia fillets in buttermilk, then dredge them in a bread crumb and mustard mixture and top them with the sliced almonds and drizzled butter. Elegant enough to serve to company!

### 11. Mexican Casserole (New)

Lots of great flavors all combined into one delectable dish! Chicken, kidney beans, corn, tomatoes, red onion, bell pepper, cilantro, garlic, Jack and Cheddar cheeses and some crushed tortilla chips add up to a hearty winter meal your family is sure to enjoy.

### 12. Cowboy Pot Roast (Much loved protein choice)

Brought back by popular demand for our cowboys! A crock pot favorite with lean roast beef, tomatoes, green chilies, onions, pinto beans, black beans, jalapenos and spices. This cooks up to be a very flavorful stew.