

WEEK OF SEPTEMBER 23TH

MONDAY SEPTEMBER 23RD DELIVERY

31- Havarti Chicken- Chicken breast and grilled portobellos in a Havarti cheese and dill sauce with cornbread stuffing and green beans.

32- Skillet Ravioli with Spinach-Flavorful cheese ravioli skillet sauteed in a tangy tomato sauce with spinach.

WEDNESDAY SEPTEMBER 25TH DELIVERY **Be sure to order enough to get through the weekend!**

33- Beef Stroganoff- Traditional dish in a savory sauce with fresh mushrooms and a hint of sherry. Served with peas and egg noodles.

34- Salmon Filet- Topped with a dill hollandaise sauce. Served with vegetable risotto.

35- German Pork Schnitzel- Breaded pork cutlet with spaetzle and red cabbage.

Blueberry Tarts (\$3.50) and Chef's Special Crustless Quiche (\$3.95) available Wednesdays.

AVAILABLE MONDAY AND/OR WEDNESDAY-SALAD (\$11.95), SOUPS (\$3.95), DESSERT (\$3.50)

Grilled Chicken Fiesta Salad- With corn & black bean relishes topped with grilled chicken & creamy cilantro lime dressing

Soups: Chicken and Dumpling & Turkey Chili

French Cream Cheesecake - Light texture with a hint of lemon on an oatmeal crumb crust.

WEEK OF SEPTEMBER 30TH

MONDAY SEPTEMBER 30TH DELIVERY

36.- Baked Sesame Teriyaki Salmon - Salmon filet baked with homemade teriyaki glaze. Served with sauteed vegetables and brown rice.

37- Pan Seared Steak- With garlic butter and mushrooms. Served with a baked potato and green beans.

WEDNESDAY OCTOBER 2ND DELIVERY **Be sure to order enough to get through the weekend!**

38- Breaded Lemon Chicken-Breaded chicken breast with a lemon alfredo over penne pasta with parmesan crusted zucchini boats.

39- Classic English Pot Roast-Slow cooked beef roast with potatoes, carrots and onions.

40- Shrimp Fried Rice - Fresh and Flavorful with colorful veggies. A lovely mildly seasoned mixture. Better than take out!

Cherry Tarts (\$3.50) and Chef's Special Egg Strata (\$3.95) available Wednesdays.

AVAILABLE MONDAY AND/OR WEDNESDAY -SALAD (\$11.95), SOUPS (\$3.95), DESSERTS (\$3.50)

Classic Tuna Salad-Albacore tuna and hard boiled eggs mixed with mayonnaise served on a bed of romaine lettuce, tomatoes and cucumbers with a dill pickle garnish.

Soups: Chicken and Bacon Corn Chowder & Vegetable Beef and Barley Monday and/or Wednesday

Pecan Pie Bars- Buttery toasted pecan bars with bits of chocolate topped with pecan halves.

WEEK OF OCTOBER 7TH

MONDAY OCTOBER 7TH DELIVERY

41- Turkey Pot Pie-Traditional comfort dish with a hearty filling and flaky pastry topping.

42- Kung Pao Chicken- Sliced chicken breast in a special blend of soy sauce, sesame oil, roasted garlic, ginger and sweet chili topped with roasted peanuts, carrots and sesame seeds over pasta with side of sugar snap peas

WEDNESDAY OCTOBER 9TH DELIVERY Be sure to order enough to get through the weekend!

43- Dairyland Hamburger Casserole- Comfort casserole with hamburger, tomato sauce, cream cheese and noodles.

44- Stuffed Peppers- Stuffed with roast turkey and spices, roasted with marinara and served with seasoned rice.

45- Korean Shredded Beef Tacos -Sweet barbecued shredded beef served with tortillas, Asian slaw and corn.

Sticky Cinnamon Rolls (\$3.50) and Scrambled Egg Casserole (\$3.95) available Wednesday.

AVAILABLE MONDAY AND/OR WEDNESDAY-SALADS (\$11.95), SOUPS (\$3.95), DESSERTS (\$3.50)

Citrus and Sesame Shrimp Salad- Asian-inspired salad topped with shrimp and bursting with bright veggies and citrus.

Soups: Lobster Bisque & Chicken Noodle Monday and/or Wednesday

Tiramisu- Coffee liqueur-infused lady fingers layered with a distinctively smooth mascarpone cream filling and garnished with a sprinkle of cocoa.

WEEK OF OCTOBER 14TH

MONDAY OCTOBER 14TH DELIVERY

46- Cranberry Pork Tenderloin- Tender pork tenderloin smothered in a delicate flavorful sauce with cranberries. Served with rice and broccoli.

47- Baked Tilapia with Fresh Herbs - Served with pasta lightly tossed with garlic, parmesan cheese and roasted asparagus.

WEDNESDAY OCTOBER 16TH DELIVERY Be sure to order enough to get through the weekend!

48- Sticky Barbecued Chicken- Skin-on bone-in chicken leg quarters with traditional bbq sauce. Served with cheesy potato casserole and chef's strawberry loaded jello mold.

49- Spanish Paella-Saffron rice with dark meat chicken, jumbo shrimp, sausage and roasted tomatoes.

50- Swedish Meatballs- Pork and Beef meatballs in a savory gravy over egg noodles with peas.

Cherry and Blueberry Muffins available Wednesday- \$1.50 each or \$12 per dozen

AVAILABLE MONDAY AND/OR WEDNESDAY-SALADS (\$11.95), SOUPS (\$3.95), DESSERTS (\$3.50)

Delish Chef's Salad – Ham and turkey, hard boiled eggs and cheddar cheese with romaine lettuce and a variety of chopped vegetables. Served with a side of Ranch Dressing.

Soups: Aged White Cheddar Cauliflower Bisque & Black Bean Vegetarian Monday and/or Wednesday

Triple Berry Crumble Dessert Bars - Fresh strawberries, raspberries, and a variety of other berries with an oatmeal crust and a traditional golden crumble.

\$11.95 ea or \$29.95 per family meal (for 2 adults + 2 kids)

**if we can put \$80 on your account at a time to be used

toward meals **\$13.95 ea or \$34.95 per family meal if a la carte**

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