

### **WEEK OF OCTOBER 14TH**

### **MONDAY OCTOBER 14TH DELIVERY**

- <u>46-</u> **Cranberry Pork Tenderloin** Tender pork tenderloin smothered in a delicate flavorful sauce with cranberries. Served with rice and broccoli.
- <u>47-</u> **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!

- <u>48-</u> **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.

### **WEEK OF OCTOBER 21ST**

#### MONDAY OCTOBER 21ST DELIVERY

- <u>51-</u> **Italian Sausage and Tomato Pasta-** Sweet Italian sausage and tomatoes in a creamy mild garlic sauce over bowtie pasta.
- <u>52-</u> **Chicken Piccata -** A comforting Italian classic made with lemon, butter and capers. Served with mashed potatoes and the chef's choice of vegetable.

# **WEDNESDAY OCTOBER 23RD DELIVERY** Be sure to order enough to get through the weekend!

- 53- Beef Stew- Tender chunks of beef roast in a savory gravy with potatoes, carrots, peas and onions.
- 54- Cheesy Chicken Enchiladas-Tender chicken enchiladas with a mild verde sauce, rice and refried beans.
- 55- Beer Battered Wild Caught Cod- with homemade macaroni and cheese and green beans.

Apple Turnovers (\$3.50) and Chef's Special Cheese and Vegetable Frittata (\$3.95) available Wednesdays.

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

**Spinach and Fruit Salad** – Fresh spinach with red grapes, strawberries, red onion and walnuts with a homemade sweet celery seed dressing, topped with a grilled chicken breast.

Soups: Cheddar Broccoli & Split Pea and Ham Monday and/or Wednesday

**Oatmeal Cranberry Walnut Cookies -** Made with a hearty blend of oatmeal, tart cranberries, and crunchy walnuts, these cookies have a soft and chewy texture.

#### **WEEK OF OCTOBER 28TH**

### **MONDAY OCTOBER 28TH DELIVERY**

- 56- Shrimp Tacos flavorful shrimp served in flour tortillas with lime cilantro slaw, queso cheese and Spanish rice.
- <u>57-</u> **Artichoke Chicken -** Tender chicken breast baked in a velvety sauce of artichoke hearts, garlic, parmesan and spices served with red skinned mashed potatoes on a bed of spinach.

## **WEDNESDAY OCTOBER 30TH DELIVERY** Be sure to order enough to get through the weekend!

- <u>58-</u> **Shredded Miso Pork -** Shredded pork with bamboo shoots and cashews in soy and miso sauce over sticky rice served with green beans.
- <u>59-</u> **Chicken Parmesan-** Lightly breaded chicken breasts over angel hair pasta, covered with chunky tomato vegetable sauce, mozzarella and parmesan cheese
- <u>60-</u> **Turkey Tetrazzini-** Flavorful casserole with turkey, mushrooms, dry sherry, thin spaghetti and cheddar cheese. Served with peas.

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

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

**Thai Cobb Salad** – Romaine lettuce topped with shredded chicken, hard boiled eggs, shredded carrots, cilantro, tomatoes, red peppers and snow peas. Served with a peanut sesame dressing.

**Soups:** Chicken and Wild Rice & Tomato Basil Monday and/or Wednesday

**Flourless Chocolate Torte-** Decadent chocolate tortes made with a blend of four chocolates and a fresh ganache topping. Dreamy!

#### **WEEK OF NOVEMBER 4TH**

### **MONDAY NOVEMBER 4TH DELIVERY**

- 61- Sesame Beef Stir-Fry Chinese style with tender thinly sliced beef, fresh stir-fried vegetables and rice.
- <u>62-</u> **Smothered Herbed Chicken -** Herb crusted and smothered with mozzarella and mushrooms. Served with a baked parmesan tomato and skillet fried potatoes.

## **WEDNESDAY NOVEMBER 6TH DELIVERY** Be sure to order enough to get through the weekend!

- 63- Bacon Wrapped Pork Loin- With balsamic glaze, baked apple cranberry compote and roasted red potatoes
- <u>64-</u> **Alfredo lasagna** Tasty layers of pasta, chicken and spinach baked in a homemade white sauce and a blend of cheeses served with roasted zucchini.
- <u>65-</u> **Hearty Homemade Meatloaf** Juicy beef meatloaf in traditional sauce with green beans and mashed potatoes.
- \*\*NEW\*\* Apple Hand Pie- Door County inspired with apple filling. Topped with cinnamon brown sugar crumble.
- (\$3.50) Chef's Special Egg Strata (\$3.95) available Wednesdays.

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

**Fresh Chilled Chicken Salad**- White chicken pieces mixed with celery and mayonnaise served on a bed of romaine lettuce, tomatoes and cucumbers with a dill pickle garnish.

Soups: Butternut Squash Bisque & Chicken Noodle Monday and/or Wednesday

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

\$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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