

Breakfast:

Peanut Butter Overnight Oats - \$6 /person or 5 for \$25

Peanut Butter Banana Energy Bites - 5 for \$10 or 10 for \$17

Homemade Steel Cut Oatmeal (Banana/Honey or Maple Brown Sugar) - \$8

Quiche: Meat or Veggie (serves 12 ppl) - \$45

Snacks:

Grape Leaves (V & GF) - 5 for \$8.50 or 10 for \$13.50

Cottage Cheese Protein Bowl (GF & V) - \$4

Cottage Cheese, cucumber, bell pepper, yellow pepper ring, feta & Greek dressing in an 8 oz container

Lunch / Dinner Meals:

Sweet and Sour Kielbasa - \$14.99

Skinless kielbasa cooked in a pineapple chili sauce served over rice

Homemade Meat Sauce with Rigatoni - \$14.99

Ground beef, sweet Italian sausage, red peppers, onions, celery and carrots cooked down and tossed with rigatoni pasta

Summer Salad (GF) - \$12.99

Romaine, fresh strawberries, blueberries, mandarin oranges, candied pecans, and goat cheese served with a blush dressing (GF) -- add grilled chicken or shrimp for an additional \$4.25

Strawberry Spinach Salad (GF) (V)- \$11.99

Fresh spinach, fresh sliced strawberries, roasted pepita seeds, slivered almonds, and goat cheese served with a blush dressing (GF) ---add grilled chicken or shrimp for an additional \$4.25

Sides:

Roasted baby redskin potatoes, Broccoli, or Cauliflower - \$5.99 (min 2)

Signature Salad - \$6 (min 2)

Tossed Salad - \$5 (min of 2)

Caprese Salad (GF) - \$8.99

Fresh Seasonal Fruit - \$4 (min 2)

Orders must be placed by end of the day Friday Aug 15th delivery is Monday Aug 18th. Call or email Angel Iacofano 440-487-4216 / angeliacofano@getawaycatering.com