

Cheat A Little Catering ▪ Menu ▪ November 16 ~ November 22, 2020

Entrées

<i>Chicken Vesuvio - GF</i>	Whole Chicken – quartered, on the bone - Chef's Garlic-scented Herb Seasoned Dry Rub, Sautéed Onions, White Wine Pan Sauce
<i>Pot Roast - Old World Style - GF</i>	Slow-cooked Pot Roast, New Potatoes, Carrots, Celery, Beef Broth & Red Wine Reduction
<i>Tropical Tilapia - GF</i>	Fresh Tilapia - Pan-seared, Classic Seafood Seasoned Marinade, Served with Mango Salsa
<i>Stuffed Eggplant - GF VG</i>	Globe Eggplant stuffed with Stewed Tomato Compote, Chickpeas, Onions & Fresh Basil

Accompaniments

<i>Broccolini - GF VG</i>	Fresh Broccolini - Chef's House-made Garlic-Herb Oil, Zest of Lemon
<i>Warm Corn Salad - GF VG</i>	Roasted Corn, Diced Tomatoes, Purple Onions & Bell Peppers, Cilantro-Lime Vinaigrette
<i>Roasted Garlic Potatoes - GF VEG</i>	Potatoes Roasted with Garlic, Olive Oil, Parmesan Cheese & Parsley
<i>Traditional Rice Pilaf - VG</i>	Delicate Orzo Pasta, Long-grain White Rice, Diced Onion, Minced Garlic, Slow-cooked in Vegetable Broth

Salads

<i>Raspberry Spinach - VEG</i>	Baby Spinach, Dried Cranberries, Sweet Red Onion, Mandarin Oranges, Toasted Walnuts, Raspberry Vinaigrette
<i>Mixed Greens Jicama - GF VEG</i>	Mixed Greens, Jicama, Cucumber, Tomato, Sweet Red Onion, Herb Vinaigrette

Soups

<i>Italian Wedding Soup - GF</i>	Mini Italian Meatballs, slow-cooked Light Basil-scented Beef Broth, Celery, Carrot, Onion, Spinach, Orzo Pasta
<i>Roasted Corn Soup - GF VEG</i>	Plump Corn Kernels, Red Bell Pepper, Diced Potato, Simmered in a Rich Cream Broth

Desserts

<i>Cookies</i>	Chocolate Chip, Oatmeal Raisin, Peanut Butter
<i>Brownies/Bars/Cakes</i>	Chocolate-Fudge Brownie, Key Lime Bar, Sweet Nut Tartlets
<i>Tarts/Pies</i>	Tangy Lemon Tart, Toffee Pecan Pie

Order Information ▪ Packages & Pricing

<i>Individual Meal</i>	Individual "Box" Meal, includes Entrée, Veggie, Starch, Fresh-baked Roll & Butter, and Small Salad: \$19.95 (minimum of 10 orders)
<i>Family Meal</i>	Package Meal, includes 1 Entrée, 1 Veggie, 1 Starch, Rolls & Butter: \$125.00 (serves 4-6)
<i>A La Carte Options</i>	Order A La Carte ~ Entrées, Accompaniments (Veggies/Starches), Salads, Soups, Rolls & Butter, Desserts
<i>A La Carte Pricing</i>	Entrée: \$85.00 ~ Accompaniment: \$19.50 ~ Salad: \$18.00 ~ Soup: \$22.50 ~ Rolls & Butter: \$9.00 ~ Dessert: \$22.50 (each serves 4-6)

Open ordering with 2 days notice - Delivering Tuesday through Saturday - Delivery window 10 am to 2 pm

Free Local Delivery (Burlingame/ San Mateo); \$30 Delivery North to San Francisco, South to Los Altos, Coastal to Pacifica/ Half Moon Bay, East Bay to Hayward/ Union City

Minimal service charge of 15%, delivery fee (if applicable), and sales tax added to order total

All orders packaged for Heat & Serve or Oven-ready to Finish Cooking, and includes Warming Instructions

phone: 650-227-1125 ▪ website: www.cheatalittle.com ▪ email: info@cheatalittle.com