

# Cheat A Little Catering ▪ Menu ▪ November 30 ~ December 6, 2020

## Entrées

<i>Caponata Chicken - GF</i>	Breast of Chicken ~ Marinade of Olive Oil & Italian Seasonings, Caponata of Eggplant, Roasted Red Peppers, Tomatoes, Fresh Basil
<i>Salisbury Steak</i>	Ground Chuck Steak "Patties" ~ Onion, Garlic, Breadcrumbs, Seasonings, Savory Mushroom Sauce, Fresh Parsley
<i>Sole Piccata - GF</i>	Fresh Sole ~ House Seasonings, Pan-seared, White Wine & Capers Sauce, Fresh Parsley
<i>Hearty Harvest Pasta - VEG</i>	Penne Pasta, Kalamata Olives, Artichoke Hearts, Diced Tomatoes, Extra Virgin Olive Oil, Lemon Pan Sauce, Fresh Feta Cheese

## Accompaniments

<i>Roasted Spring Veggies - GF VG</i>	Yellow Pattypan Squash, Baby Zucchini, Carrots, Red Peppers, Slow-roasted in Olive Oil
<i>Multi-color Cauliflower - GF VG</i>	Colorful Cauliflower ~ Blanched and Slow-Roasted, Chef's House Seasonings
<i>Garlic Mashed Potatoes - GF VEG</i>	Creamy Yukon Gold Potatoes, Heavy Cream, Butter, Roasted Garlic, Sautéed Shallots, Fresh Chives
<i>Gourmet Wild Rice - GF VG</i>	Wild Rice Blend, Dried Apricots, California Raisins, Fresh Tarragon, Toasted Almonds, Champagne Vinaigrette

## Salads

<i>Arugula &amp; Spinach - GF VG</i>	Mix of Arugula & Baby Spinach Lettuces, Toasted Sunflower Seeds, Currants, Pomegranate Vinaigrette
<i>Crunchy Kale - GF VG</i>	Fresh Chopped Kale, Haas Avocado, Sweet Golden Raisins, Toasted Pine Nuts, Lemon Vinaigrette

## Soups

<i>Broccoli-Cheddar - GF VEG</i>	Chopped Broccoli Florets, Slow-simmered with Sautéed Mirepoix of Onion, Celery & Carrot, Cheddar Cheese Sauce, Dijon Mustard
<i>Rustic Tomato Bisque - GF VG</i>	Vine Ripe Tomatoes ~ Blanched, Seasoned & Crushed, Slow-cooked with Diced Yellow Onion, Garlic, Fresh Basil

## Desserts

<i>Cookies</i>	Chocolate Chip, Oatmeal Raisin, Peanut Butter
<i>Brownies/Bars/Cakes</i>	Crème Brûlée Cheesecake Bar, Salted-Chocolate Brownie
<i>Tarts/Pies</i>	Raspberry Almond Tart, Caramel Apple 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*

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