

# Cheat A Little Catering ▪ Weekly Menu

## Entrées

|                                   |   |
|-----------------------------------|---|
| <i>Chicken Dijon - GF</i>         | Tender Marinated Breast of Chicken ~ Sautéed Onions, Mushrooms, Fresh Chives & Parsley, Brandy Dijon Mustard Sauce          |
| <i>Beef Tri-Tip - GF</i>          | All-Natural Beef ~ Marinade of Red Port Wine, Minced Garlic & Fresh Thyme, Finished with Savory Beef Demi-glaze             |
| <i>Lemon-Garlic Salmon - GF</i>   | Fresh Atlantic Salmon ~ Marinade of Olive Oil, Lemon Juice, White Wine Pan Sauce, Gremolata of Lemon Zest, Garlic & Parsley |
| <i>Eggplant Napoleon - GF VEG</i> | Layers of Eggplant, Mozzarella Cheese, Marinara Sauce, Parmesan Reggiano Cheese, Fresh Basil                                |

## Accompaniments

|  |   |
|--|---|
| <i>Roasted Asparagus - GF VG</i>         | Fresh Asparagus, Blanched & Roasted with Herb-Garlic Oil, Zest of Lemon   |
| <i>Vegetable Medley - GF VG</i>          | Zucchini, Yellow Straight-neck Squash, Sun-dried Tomatoes, Olive Oil, Fresh Herbs                                     |
| <i>Jalapeño Mashed Potatoes - GF VEG</i> | Creamy Yukon Gold Potatoes, Heavy Cream & Butter, Roasted Jalapeño, Sautéed Shallots, Fresh Chives                    |
| <i>Mushroom Rice Pilaf - VG</i>          | Delicate Orzo Pasta & Long-grain White Rice, Sautéed Onions & Spices, Fresh Mushrooms, Slow-cooked in Vegetable Broth |

## Salads

|                                  |   |
|----------------------------------|---|
| <i>Classic Caesar - VEG</i>      | Hearts of Romaine, fresh-grated Parmesan Cheese, House-made Croutons, Caesar Dressing                               |
| <i>Red Leaf Arugula - GF VEG</i> | Red Leaf, Arugula & Mixed Greens, Herbed Goat Cheese, Granny Smith Apples, Dried Cranberries, Raspberry Vinaigrette |

## Soups

|                                 |   |
|---------------------------------|---|
| <i>Chicken Florentine - GF</i>  | Shredded Chicken, Diced Artichokes, Onions, Potatoes, Wilted Spinach, Chicken Velouté, House Seasonings                         |
| <i>Market Vegetable - GF VG</i> | Natural Vegetable Broth & Tomato Sauce, Potatoes, Lima & Garbanzo Beans, Carrots, Onions, Corn, Celery, Zucchini, Slow-simmered |

## Desserts

|                            |  |
|----------------------------|--|
| <i>Cookies</i>             | Chocolate Chip, Oatmeal Raisin, Peanut Butter                        |
| <i>Brownies/Bars/Cakes</i> | Salted-Caramel Chocolate Brownie, Apple Cobbler Bar, Tangy Lemon Bar |
| <i>Tarts/Pies</i>          | Mixed Fruit Tart, Lemon Meringue 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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