

# 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: \$24.95 (minimum of 10 orders)
<i>Family Meal</i>	Package Meal, includes 1 Entrée, 1 Veggie, 1 Starch, Rolls & Butter: \$145.00 (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: \$98.00 ~ Accompaniment: \$19.75 ~ Salad: \$18.75 ~ Soup: \$22.50 ~ Rolls & Butter: \$9.50 ~ Dessert: \$23.75 (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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