



## Perfect Meals to Feed You and Your Family

Each of these fully cooked fresh made selections serve 3-4 people. They are packaged to enjoy immediately with simple warming or can be placed in your freezer for up to 3 months.

We deliver Tuesday through Saturday and all orders over \$200 receive free delivery in Savannah. There will be a \$15 delivery fee outside of Savannah or for orders less than \$200. If you need customized catering large or small for any occasion, please feel free to reach out to us. We are thankful for every opportunity to serve you!

To place an order, send us an email at [thedivesavannah@outlook.com](mailto:thedivesavannah@outlook.com)

We accept all major credit cards, apple pay, or venmo

Want an extra special favorite you don't see here? Just ask and don't forget to check out our website at [www.thedivesavannah.com](http://www.thedivesavannah.com)

All orders subject to tax and 20% gratuity

The Main Thing:	The Side Thing: Each side is \$18
<ul style="list-style-type: none"><li>• Tomato Bourbon Glazed Meatloaf \$34</li><li>• Creamy Parmesan Chicken Pie with Buttery Garlic Pastry Crust \$33</li><li>• Classic Poppy Seed Chicken \$38</li><li>• Slow Cooked Pork Chops in From Scratch Sherry Sage Gravy \$38</li><li>• Almond Crusted Tilapia with Lemon Caper Sauce \$43</li><li>• White Chicken Alfredo Pasta with Roast Zucchini \$33</li><li>• Slow Roast Beef with Crispy Potatoes and Red Wine Gravy \$50</li><li>• Eggplant Parmesan with Fire Roast Tomato Sauce \$34</li><li>• Lemon Thyme, and Sage Roast Chicken \$34</li><li>• Herb Crusted Hearty Roast Vegetable Blend (roasted in garlic and lemon) with lemon caper sauce and Almond Crust \$33</li><li>• Maple Bourbon Roast Salmon with Fresh Herbs \$43</li><li>• Classic Italian Meat Baked Pasta with Five Cheese Tomato Basil Sauce \$35</li><li>• Classic Fire Roast Tomato and Beef Lasagna \$38</li><li>• Black Cherry and Pineapple Glazed Ham (feeds 4-6) \$75</li></ul>	<ul style="list-style-type: none"><li>• Garlic and Browned Butter Mashed Potatoes</li><li>• Citrus Ginger Sweet Potato Mash</li><li>• Parmesan Mashed Cauliflower</li><li>• Southern Squash Casserole</li><li>• Vegetarian Squash Casserole</li><li>• Parmesan Creamed Spinach</li><li>• Five Cheese Broccoli Gratin</li><li>• Balsamic Green Beans</li><li>• Honey Glazed Carrots</li><li>• Almond Rice Pilaf</li><li>• Meatless Savannah Red Rice(not spicy and GOOD)</li><li>• Baby Lima Beans with Thyme</li><li>• Steamed White or Brown Rice</li><li>• Green Peas</li><li>• Sesame Glazed Asparagus</li><li>• Five Cheese Mac N Cheese</li><li>• Kicked Up Caesar Salad with House Made Lemon Caesar Dressing</li><li>• Farm to Table Salad with House Made Citrus Red Wine Vinaigrette Dressing</li><li>• Creamy Apple Grape Salad</li><li>• One Dozen Deviled Eggs</li><li>• Asian Sesame Apple Slaw</li><li>• Classic Southern Potato Salad</li></ul>

<p><b>The Quiche, Soup, and Salad Thing:</b> \$32 each (Soups and Salads come by the quart)</p>	<p><b>The Healthy Thing:</b></p>
<ul style="list-style-type: none"> <li>• Skinny Tomato Basil Soup or bisque(V)</li> <li>• Butternut Squash Bisque (V)</li> <li>• Classic Vegetable Soup (V)</li> <li>• Classic Chicken Noodle Soup</li> <li>• Creamy Herb Potato Soup</li> <li>• Drunken Sailor Chowder (Creamy or Tomato Based)</li> <li>• Bacon, Sweet Onion, and Cheese Quiche</li> <li>• Broccoli Pimento Cheese Quiche</li> <li>• Balsamic Heirloom Tomato and Five Cheese Quiche</li> <li>• Egg White Southwest Chicken Taco Quiche(Crustless)</li> <li>• Farmers Skillet Quiche with Sausage and Potato</li> <li>• Smoked Salmon, Dill and Brie Quiche</li> <li>• Chicken Curry Stew(not spicy)</li> <li>• Classic</li> <li>• Rosemary Chicken Salad</li> <li>• Creamy Salmon Salad</li> <li>• Old Bay Shrimp and Citrus Salad</li> <li>• Quart of Homemade Tomato PeachSalsa</li> <li>• Quart of Mango Lime Guacamole</li> </ul>	<ul style="list-style-type: none"> <li>• Rosemary Lemon Roast Chicken Salad on a bed of seasonal greens with fresh vegetables and Housemade Vidalia Vinaigrette Dressing \$35(substitute shrimp or salmon, add \$8)</li> <li>• Shrimp Louie Salad with Locally Sourced Shrimp \$40</li> <li>• Roast Vegetable Salad on a bed of seasonal greens with fresh vegetables and Vidalia Red Wine Vinaigrette \$35</li> <li>• Carnivore Carb Free Week Long Grazing Board(Assorted Meats, Cheeses and Marinated Vegetables and Pickles, with gluten free crisps \$50</li> </ul>

The Breakfast Thing	The Sweet Thing
<ul style="list-style-type: none"> <li>• Apple Walnut Maple Bread Pudding(No Sugar Added Available) \$28</li> <li>• Blackberry Almond French Toast Bake \$28</li> <li>• Blueberry French Toast Bread Pudding(No sugar added available) \$28</li> <li>• The Ultimate Breakfast/Brunch Casserole with Five Cheese Scrambled Eggs, Maple Bacon and Thyme Sausage, Herbed Potatoes, and Sour Dough Bread Crumb Topping \$33</li> <li>• Housemade Rolls(12) \$20</li> </ul>	<ul style="list-style-type: none"> <li>• One Dozen House Made Cinnamon Pecan Monkey Bread Biscuits \$23</li> <li>• One Dozen Walnut Espresso Brownies \$18</li> <li>• One Dozen Peanut Butter Poundcake Bars \$18</li> <li>• 6 Texas Pineapple Upside Down Cake Muffins \$18</li> <li>• Blackberry Pie \$28</li> <li>• Lemon Meringue Pie \$28</li> <li>• Drunken Peach Cobbler \$28</li> <li>• Sugar Free Monk Fruit Sweetened Pecan Oat Bars \$28</li> <li>• Strawberry Pineapple Pretzel Salad(Sweet and Savory layered dessert)\$25</li> </ul>