

MEALS-TO-GO

Serves 4 to 12 guests

Andrew's Catering
West Chester, PA
(484) 880 - 3300
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OPTION ONE

SPINACH SALAD

with fresh raspberries & strawberries, toasted pecans, and finished with a honey Dijon vinaigrette

SLOW BBQ BRAISED SHORT RIBS

paired with loaded garlic mashed potatoes and fresh lemon almond green beans

STICKY TOFFEE PUDDING CAKE

with a homemade whiskey caramel sauce

OPTION TWO

CLASSIC CAESAR SALAD

with homemade croutons, freshly grated parmesan, and creamy Caesar dressing

RICOTTA AND SPINACH LASAGNA

with homemade tomato sauce served with a side of meatballs, fresh grated parmesan cheese, and garlic bread or fresh sliced Italian bread

HOMEMADE CANNOLI DIP

with anise pizzelles and cinnamon sugar fried wontons

OPTION THREE

ASIAN PEAR SALAD

with arugula, toasted almonds, pickled carrot and cucumber in a ginger peanut dressing

SIT-DOWN DINNER SERVICES

The Meals-To-Go program is to help busy families or for those days you just don't feel like making dinner! A filling, flavorful, hot dinner can be dropped off at your house any day or night of your choosing. All entrees come with a salad and dessert to make it an elegant three course meal at home.

Other dinner options can be provided for your Meal-To-Go. As well as weekly meal plans for lunch or dinner can be given. If you have a dietary restrictions or allergies we are more than happy to provide meals that cater to your desires.

ABOUT US

Andrew's Catering was started in 2009 when a young ambitious chef started his career by catering a wedding reception for 150 people. Since then, over a hundred different events have been catered and thousands of hungry guests have been fed. Our business prides itself in not only providing excellent meals and services, but assisting in any way we can to make your event easier for you.

Visit: andrewthechef.com

CHOICE OF CRISPY ORANGE CHICKEN OR SESAME CRISPY SHRIMP

served with fried and white rice with fresh steamed broccoli

HOMEMADE GREEN TEA OR GINGER PEAR ICE CREAM

served with fortune cookies

OPTION FOUR

ROASTED CORN AND BLACK BEAN SALAD

with mixed greens and fried multicolor tortilla chips and served with a chipotle honey mustard

SLOW BRAISED MEXICAN PORK

served with cilantro lime rice, refried beans, and fajita veggies.
Paired with warm corn and flour tortillas

HOMEMADE TRES LECHES CAKE

with fresh whip cream and strawberries