Roosevelts	Catering	FRESH SALADS
WEEKLY MEAL PREP		CEASAR SALAD CHICKPEA
(2 WEEK SIGN UP MINIMUM) ATLANTA/CHARLOTTE		SALAD CHEF SALAD STRAWBERRY
10 Meals: 10 Gourmet meals & 5 Salads		FIELDS SALAD GREEK PASTA SALAD
FOR INQUIRIES		VEGGIES
404-590-4	<mark>113</mark>	
		BRUSSEL SPROUTS SPINACH
PROTEINS		BROCCOLI ASPARAGUS
CHICKEN BREAST	FLAVORS :	ZUCCHINI & SQUASH
SHRIMP	HONEY BOURBON PESTO	
	LEMON HERB	
SALMON	JERK	
GROUND TURKEY	TERIYAKI SOUTHWEST	
	SWEET THAI	and the second
STARCHES		
SWEET POTATOES RED POTATOES RICE QUINOA COUS COUS		

Meal Prep:

- Meal prep services will be provided for a minimum of two weeks at a time
- Menus are 100% custom. Consultations can be arranged via phone after sending an inquiry. Orders should be placed by Saturday 12 noon or you will be charged a **\$35 rush fee.**

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Meal Prep Pickup/Delivery

- Labor for lunch and dinner for 5 days :
- - 2 entree plan (2 proteins, starches, and veggies) \$130 plus cost of food

(Most clients spend about \$80-\$150 on food per week)

- - 3 entree plan (3 proteins, starches, and veggies) \$150 plus cost of food
- Menus are 100% custom
- Food cost added after consultation

In Home Meal Prep Starting Prices

Meal Quantity	Item Quantity	Prices
10 Meals	2 proteins + 2 starches + 2 vegetables	\$200
15 Meals	2 proteins + 2 starches + 2 vegetables	\$250
20 Meals	2 proteins + 2 starches + 2 vegetables	\$300
25 Meals	3 proteins + 3 starches + 3 vegetables	\$350
30 Meals	3 proteins + 3 starches + 3 vegetables	\$400

*Prices include labor for lunch and dinner

Menus are 100% custom. Consultations can be arranged via phone after sending an inquiry. Orders should be placed by Saturday 12 noon or you will be charged a **\$25 deposit rush fee.**

Here are a few of our highly requested items that clients order on a weekly basis. Please feel free to customize your menu to your specific/dietary needs. (Prices differ upon request)

Lo Mein Noodles/Fried Rice:

Lo mein/ Fried is a Chinese dish & It often contains vegetables and some type of meat or seafood, usually beef, chicken, pork, and or shrimp.

<u>Fajitas</u>

A fajita in Mexican cuisine is any grilled protein/vegetable that is served as a taco (without or without the tortilla)

<u>Curry</u>

Perfect for dishes like soups, stews, salads, curries and more! Not too spicy, flavorful, and so delicious!

<u>Jerk</u>

Dry-rubbed or wet marinated with a hot/mild spice mixture called Jamaican jerk spice

Creole/Southwest

Peppers, onions, creole/southwest seasonings

<u>Pesto</u>

Traditionally consists of crushed garlic, pine nuts, coarse salt, basil leaves, cheese, and all blended with olive oil.









