



15818 Mueschke Road, Cypress 77433

APRIL MENU 55+ COMMUNITIES

ORDER DEADLINE: 24hours before Delivery Date/Time

www.cookinwithkim.com

*GF: Gluten Free DF: Dairy Free ♥ Heart Friendly

Individual: serves 1 Mini: serves 1-2 Small: serves 3-4 ½ pound: serves 1-2 1 pound serves 2-4

MEALS

MEAT LASAGNA; slow cooked tomato sauce with ground beef, Italian sausage, crushed tomatoes and seasonings layered with cheeses. Serve with salad and garlic bread! **\$12 Mini \$24 Small**

CHICKEN POT PIE; Loaded flaky pie crust with chicken breast pieces sautéed with potatoes, green beans and corn in a chicken cream sauce! Bake and serve! FAN FAVORITE **\$12 individual**

MONGOLIAN BEEF over STEAMED RICE; Flank steak strips seared and cooked in a sweetened soy sauce with ginger, garlic over white rice. Serve with veggies on the side! Fully Cooked heat and serve. **\$12 Mini \$25 Small**

CHICKEN SPAGHETTI with LEMON BUTTER SAUCE; Seasoned Chicken breast pieces sautéed and mixed with spaghetti in a light lemon butter sauce. **\$10 Mini \$22 Small**

***GF/DF BBQ PULLED PORK;** Seasoned pork butt, slow cooked overnight, pulled apart, and mixed with a sweet BBQ sauce. Fully Cooked. Ready to heat and serve! **\$7 ½ pound serves 1-2 \$14 1-pound serve 3-4**

BACON CHEDDAR crusted CHICKEN BREAST; boneless skinless chicken breast seasoned and coated with a breading of bacon bits, sharp cheddar cheese and saltines. Bake and serve. **6.25 each**

***GF/JACK DANIELS MUSHROOM PORK TENDERLOIN;** pork tenderloin medallions in a Jack Daniels mushroom cream sauce. Cook in oven, stove top crock pot and serve with steamed rice or mashed potatoes. **\$6.50 each**

♥* GF CHICKEN SUNDRIED TOMATO MEATBALLS; Hand ground chicken breast mixed with sundried tomatoes, garlic, parmesan and seasonings. Fully Cooked, heat and serve. **___\$7 ½ pound 1-2 ppl ___\$14 1-pound 3-4 ppl**

BREAKFAST

CINNAMON FRENCH TOAST CASSEROLE Cinnamon bread cut into pieces and soaked in an egg custard and baked in pan with crumb topping. FULLY COOKED Heat and serve. **\$6.25 individual**

***GF BACON and EGG CASSEROLE;** Eggs mixed with bacon crumbles, sharp cheddar cheese and roasted potatoes. Heat and serve. **\$6.50 individual**

***GF SPINACH, GRUYERE EGG CASSEROLE;** Eggs mixed with Spinach, gruyere and red onion. Heat and serve. **\$6.25 individual**

CHICKEN SALAD

***GF TRADITIONAL CHICKEN SALAD;** finely chopped chicken breast mixed with “nothing funny” mayonnaise-based dressing. READY TO EAT **\$6 1/2 pound \$12 1 pound**

APRIL SPECIAL: *GF WALDORF CHICKEN SALAD; finely chopped chicken breast mixed with red grapes, apples, and pecans in a creamy dressing with seasonings **\$7 ½ pound \$14 1 pound**

FRESH SCONES

HAM n' CHEESE SCONES; READY TO EAT as is or warmed up. Chef Kim's Fruit Compote on the side **\$3.25 each**

LEMON n' MAINE BLUEBERRY SCONES; READY TO EAT as is or warmed up. Clotted Cream on the side **\$3.50 each**

KIM'S GRANOLA BITES

\$8 each bag or \$1 for a single

NEW: Banana Walnut Granola Bites

Turtle, **Chocolate Chip**, Dark Chocolate Coconut, **Milk Chocolate Peanut Butter**,

Lemon Blueberry, **Cranberry Orange**, Snickerdoodle, **Sea Salt Caramel**



55+ Community APRIL Delivery Schedule

Ivy Point Kingwood

2302 Ladbrook Drive, Kingwood 77339

Friday, April 18th @ 11:30am *(after demonstration in kitchen)*

Alders Magnolia

33118 Magnolia Circle, Magnolia 77354

Wednesday, April 16th in lobby 10:00-10:15am @ *(to door upon request)*

Ivy Point Klien

19310 TC Jester Blvd, Spring 77379

Wednesday, April 16th in lobby 10:45-11:00am @ *(to door upon request)*

Cadence Creek Gosling

21901 Gosling Road, Spring 77388

Wednesday, April 16th in lobby 11:15-11:30am @ *(to door upon request)*

Ivy Point Cypress

14928 Mueschke Road, Cypress 77433

Wednesday, April 16th in lobby 12:15-30pm @ *(to door upon request)*

Cadence Creek Towne Lake

11411 Greenhouse Road, Cypress 77433

Wednesday, April 16th in lobby 12:45-1:00pm @ *(to door upon request)*

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PLACE ORDERS: www.cookinwithkim.com

Click on 55+ Communities

Questions: Contact Chef Kim 713-870-9822 or kim@cookinwithkim.com