

August 2010

Gourmet Guys

244-0043 560-5959 834-1215

Monday	Tuesday	Wednesday	Thursday	Friday
<p>16 Chicken Pot Pie—A good way to get all your veggies under one great crust!</p>	<p>17 Sliced Smoked Ham and Twice Baked Potato Casserole—Fresh smoked ham and the best potatoes you've ever eaten. Delish!</p>	<p>18 Country Fried Steak and Gravy—Loosen your belt and grab a handful of napkins!</p>	<p>19 Chicken Divan—Savory chicken with broccoli and cheese baked to perfection in a bubbling sauce.</p>	<p>20 Pulled Pork BBQ—Try some of our award winning BBQ. Slowly smoked Boston Butt pulled and sauce added. You also get some kick'n coleslaw!</p>
<p>23 Ground Beef and Sweet Italian Sausage Lasagna—Delightfully delicious! Italian cooking at it's finest.</p>	<p>24 Chicken and Dumplings—Our all time most popular meal! Warms your heart and soul! Better than Grandma made</p>	<p>25 Choice Beef Tips with Gravy served over Pearl Rice—Savory, tender beef in a scrumptious gravy. This will be a family fave!</p>	<p>26 Annette Gray's Chicken Tetrazzini—A family classic that is must for your family! Our first winner of the recipe contest has a really impressive recipe.</p>	<p>27 Smoked Baby Back Ribs—Winner in a local BBQ cook off. Fantastic! Extra napkins needed.</p>
<p>30 Spaghetti Pie—Pasta like you've never had it! Homemade sauce and just the right amount of seasonings</p>	<p>31 Chicken Enchilada Casserole—As tasty the Mexican Beef Casserole but with chicken. No feathers!</p>	<p>Sept 1 Beefy Macaroni and Cheese—The definition of true country food. Even the picky kids will love this.</p>	<p>Sept 2 Chicken Tortellini Alfredo—Tortellini pasta mixed with chicken and a delightful alfredo sauce—Best served on a red & white table cloth.</p>	<p>Sept 3 Pulled Pork BBQ—Try some of our award winning BBQ. Slowly smoked Boston Butt pulled and sauce added. You also get some kick'n coleslaw!</p>

A full entrée is \$17 and feeds 4 hungry people while a half is \$9 and feeds 2 hungry people. The entrées are prepared fresh and delivered daily. Place your order for the week with the designated person at your school or office. Please designate full or half. Also, additional orders may be placed 2 days in advance—email us at gourmetguys@bellsouth.net



Now available
 Entrees for two for \$9