


VALWOOD

SEPTEMBER TAKE-OUT MENU 2009

<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>
	1 Meatloaf and Homemade Garlic Mashed Potatoes —Comfort food from the beginning to the end. We even mash our own potatoes	2 Chicken Breast Mediterranean —Sautéed artichokes, sundried tomatoes, golden raisins, Greek olives, and mushrooms served over pasta. Delicious!	3 Sliced Smoked Ham and Twice Baked Potato Casserole —Fresh smoked ham and the best potatoes you've ever eaten. Delish!	4 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!
7 Chicken Pot Pie —A good way to get all your veggies under one great crust!	8 Stuffed Chicken Breast —Perfectly seasoned chicken breast packed full of goodies. One of our most requested catering items.	9 Fresh Homemade Tuna Salad with Fresh Fruit —We cut the fruit fresh that day for you. Our tuna salad is a classic family favorite.	10 Mexican Ground Beef Casserole —A meal for the whole family made with all fresh ingredients. Ole'!	11 Smoked Baby Back Ribs —Winner in a local BBQ cook off. Fantastic! Extra napkins needed.
14 Chicken Lasagna —As good as Beef Lasagna—but made with chicken. No feathers.	15 Swedish Meatballs and Pasta —Meatballs in an amazing sauce with a side of perfectly seasoned pasta.	16 Tater Tot Casserole —Sure to please the children (and the grownups love it, too!).	17 Sliced Pork Tenderloin & Twice Baked Potato Casserole —Our special recipe. Cooked slowly... more flavor than you can imagine	18 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!
21 Ground Beef and Sweet Italian Sausage Lasagna —Delightfully delicious! Italian cooking at it's finest.	22 Chicken and Dumplings —Our all time most popular meal! Warms your heart and soul! Better than Grandma made.	23 Shrimp Salad with Fresh Fruit —A recipe from the coast that's perfect for summer. We use real shrimp	24 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.	25 Two Whole Smoked Chickens — Smoked with fresh herbs, plump and juicy. Served with fresh baby salad greens.
28 Choice Beef Tips and Gravy —Real steak tips with homemade gravy. Just trust us.	29 Fresh Homemade Chicken Salad with Fresh Fruit —We cut the fruit fresh that day for you. Our chicken salad is a classic family favorite.	30 Country Fried Steak and Gravy —Loosen your belt and grab a handful of napkins	Oct 1 Chicken Breast Mediterranean —Sautéed artichokes, sundried tomatoes, golden raisins, Greek olives, and mushrooms served over pasta. Delicious!	Oct 2 Smoked Baby Back Ribs —Winner in a local BBQ cook off. Fantastic! Extra napkins needed.

Each entrée is \$17.00 and serves 4 hungry people. Please place your order by 3:00 p.m. the previous day. Call 242-8491, Extension 7350 (Automated take-out line only), or email your order to takeout@valwood.org.