



*Excellence for every occasion.*

PANACHÈ  
CATERING

MEALS  
TO GO



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### MEALS TO GO PROGRAM

Think of it as “home-made take out.” This option is perfect for singles and couples who don’t need to commit to the weekly Personal Chef Service, but are looking for a convenient, healthy option one or two nights per week. As always, we shop daily and make everything from scratch with the best ingredients around so you can finally feel good about your quick-to-heat-single-serving-doesn’t-require-dishes dinner.

### HOW IT WORKS

1. **SIGN UP** here to receive weekly menu options via email. Just enter your email on our Contact Page with “MEALS TO GO” in the Subject area.
2. **CHOOSE** your meals and place an order via telephone or email 24 Hour Notice. (By 5pm of prior day delivery)
3. **RECEIVE** a confirmation and be asked about pick-up/delivery times.
4. The following week on the scheduled day, your dinner will be served!

### COST

Each serving includes:

- Entrée, Sides, Sauces/Garnishes as applicable, accompanied by a Salad & Fresh Baked Bread
- Clear Labels
- Eco-Friendly Compostable Containers
- Heating/Serving Instructions
- TAX AND DELIVERY (\$50 minimum order)

### BUNDLES PACKAGES

*Here are three Meal Selections guaranteed to make your evenings more enjoyable*

Each meal Bundle serves up to 4 persons

2 **MEALS BUNDLE** \$90.00

3 **MEALS BUNDLE** \$135.00

4 **MEALS BUNDLE** \$176.00

*If you aren’t sure where to start on our menu then this bundle is a simple, cost-effective answer. This bundle provides a variety of meals from our menu at a great price.*

Five full meals for 2 or 4

(ten or twenty individual servings)

5 **MEALS BUNDLE** \$190.00

10 **MEALS BUNDLE** \$400.00

PAYMENT METHOD: CASH, CREDIT CARD, OR CHECK  
DUE UPON DELIVERY

*Soups*

QUART \$12.00  
1/2 GALLON \$24.00

**BROCCOLI, MUSHROOM & ZUCCHINI SOUP**  
Exotic, colorful, delicious!

**STEAK SOUP**  
Marinated, slow-roasted Flank Steak diced and simmered in broth with fresh onions, celery, tomatoes, green beans and corn.

**QUINOA GARDEN VEGETABLE SOUP**  
Garlic, onions, tomatoes, mushrooms, Basil, carrots, and zucchini complete  
This protein filled, gluten-free,  
Cholesterol-free soup!

**BROCCOLI & CAULIFLOWER with CHEESE SOUP**

**CHICKEN NOODLE**

**POTATO SOUPS**

**CHICKEN GUMBO or SEAFOOD GUMBO**

*Main Entrées*

**BAKED SALMON**  
with **CRANBERRY ALMOND CRUST**  
Steamed Wild Rice  
Broccolini with Italian Balsamic Reduction

**TRADITIONAL CHICKEN PICCATA**  
with Capers and Parsley  
Served with Roasted Red Potatoes and Herbs  
Green Bean and Red Pepper Sauté

**MOROCCAN STYLE VEGETABLE STEW**  
with Garbanzo Beans, Pearl Couscous  
Topped with Harissa Yogurt Sauce

**DIJON ROAST PORK TENDERLOIN**  
Fennel and Yukon Potato Hash  
Green Beans

**GRILLED SKIRT STEAK**  
with Roasted Ginger-Scallion Mushrooms  
and Bok Choy  
Steamed Brown Basmati Rice

**GRILLED MAHI MAHI WITH PINEAPPLE CHUTNEY**  
Green Rice (Spinach and Herbs)  
Caramelized Cauliflower

*Main Entrées* (CONTINUED)

**ROASTED HALF CHICKEN with  
CHIPOTLE-MAPLE SAUCE**

Quinoa and Black Bean Salad  
Roasted Green Beans

**BABY BACK RIBS WITH HONEY BBQ SAUCE**

Sauerbraten with Cherries and Apples  
(Braised Red Cabbage)  
Winter Greens and Lentils

**3 BEAN AND BEEF CHILI**

(\$12 for 16oz which serves 2)  
With Lime Sour Cream and Radishes  
and Avocado Toppings

**ALMOND-CRUSTED SALMON**

We coat an ocean-fresh wild Pacific salmon fillet  
with an almond and herb crust, then sear it to lock  
in the flavor, so all you have to do is oven finish!

**CHEESE TORTELLINI**

with Mediterranean Sauce

**MAGIC MEATLOAF**

Extra-lean beef, diced onion, garlic and celery  
to make our meatloaf moist and extra flavorful!

**MACARONI AND CHEESE**

Macaroni in rich, creamy cheddar, mozzarella  
cheeses, and spices.

*Main Entrées* (CONTINUED)

**EGGPLANT PARMIGIANINO**

A customer favorite, eggplant smothered in tomato  
sauce and pesto, then covered with two cheeses  
and baked.

**LEMON PEPPER CHICKEN**

A tender, skinless, boneless chicken breast basted  
with a lemon marinade.

**VEGETABLE LASAGNA**

Garden-fresh, savory vegetables lasagna

**VEGETABLE STEW (AVAILABLE WITH BEEF)**

Healthy, hearty and heart-friendly, garden-fresh  
Vegetable Stew. For the beef version, our beef is  
smothered in tomato sauce and Pesto, then covered  
with two cheeses and baked.

**VEGETABLE ENCHILADA**

Our finest enchilada sauce ladled over our spicy  
black bean and Garden Vegetable-filled organic  
whole wheat tortilla wrap.

**OTHER MAIN ENTRÉES**

FRIED/BAKED CHICKEN

CHICKEN PARMESAN

FRIED CATFISH

SMOTHERED PORK CHOPS AND BROWN GRAVY

*Desserts*

\$15.00

RICOTTA CHEESECAKE

BAKE APPLE-RAISIN STRUDEL

CHERRY BREAD PUDDING

CARROT CAKE

CHOCOLATE TRIFLE

APPLE COBBLER

PEACH COBBLER

TIRAMISU

MARBLE LOAF

LEMON LOAF

BANANA PUDDING

PINEAPPLE UPSIDE DOWN CAKE

*Salads*

PINT \$8.00

QUART \$15.00

SALAD GREENS

POTATO SALAD

COLE SLAW

CAESAR SALAD

SPINACH SALAD

CHEFS DAILY PASTA SALAD

*Side Dishes*

PINT \$8.00

QUART \$15.00

GREEN BEANS

COLLARD GREENS

SAFFRON RICE

DIRTY RICE

SWEET POTATOES SOUFFLÉ

ROASTED RED POTATOES

BAKED POTATO

BAKED BEANS

CREAMED CORN

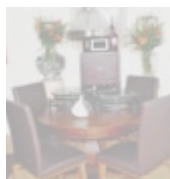
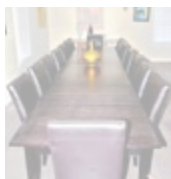
GREEN BEAN CASSEROLE

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BUSINESS MEETINGS  
WORKING LUNCHES  
GRADUATION PARTIES  
COCKTAIL PARTIES  
WEDDINGS  
BRIDAL SHOWERS  
BIRTHDAY CELEBRATIONS



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VISIT OUR SHOWROOM  
AND PLAN YOUR NEXT EVENT LOCATED AT  
1016 Jefferson Street  
(appointment recommended)

[www.panachecatering.biz](http://www.panachecatering.biz)