

A Slice of Heaven

By Barbara Eason

Appetizers, Sides & Entrees

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This menu represents just a *sampling* of choices available—
contact me for other ideas, requests, or menu suggestions.

Call or email to place an order—
Specify day and date needed.

All major credit cards accepted!
(if paying by credit card, add 5% to total)

QUICHE!

*****Perfect any time of day*****

Spinach Gruyere Quiche Squares

Tender pastry forms the base for these quiche squares made with spinach and fresh dairy ingredients including gruyere cheese. 25 squares. \$30

Poblano Chile Cheese Quiche

Fire roasted poblano chilies and Monterey Jack cheese are the flavor base for this delicious quiche baked in a flaky pastry crust. \$28

Bacon and Green Onion Quiche

Bacon & green onions combine with eggs and cheese in a flaky pastry crust. \$28

Cowboy Quiche

This is a hearty deep dish quiche containing bacon, lots of caramelized sliced onions, and cheddar cheese in a pastry crust. \$30

Cowgirl Quiche

This is a hearty deep dish quiche containing bacon, leeks, mushrooms, and Swiss cheese in a pastry crust. \$30

Green Chili Spinach Quiche

Excellent brunch fare, this one really hits the spot. \$30

Crab Quiche

A half pound of crab goes into this delicious meal in a crust! \$30

Bacon Jalapeno Popper Quiche

Bacon, jalapenos, & cream cheese is a winning combination any time of day! \$30

CHICKEN (and more) SALADS

Asian Chicken Salad

Green onions, toasted sesame oil, and cilantro flavor this chicken salad. \$30

Chicken Salad with Dried Cranberries & Toasted Almonds

Chicken breast, celery, green onions, dried cranberries, toasted chopped almonds dressed a little sweet with honey mustard mayonnaise. 1 pint \$15, 1 qt. \$30

Chicken Salad with Mango Chutney and Pecans

Chicken breasts and finely chopped broccoli crowns with a dressing made from mango chutney and pecans. 1 pint \$15, 1 qt. \$30

Grilled Lemon Chicken Salad

Grilled lemon chicken cut into strips, fresh bell peppers, seasonal vegetables such as sugar snap peas or asparagus with a lemon vinaigrette. \$30

Hot Chicken Salad

Warm appetizer or lunch dish using tender chunks of chicken breast. Serve with sliced baguette or crackers for scooping (not included). \$30

Baked Chicken Enchilada Dip

This baked spicy appetizer or lunch dish contains shredded chicken, cheese, and chilies. Serve with tortilla chips or crackers for scooping (not included). \$30

Grilled Salmon Salad

Flaked grilled salmon, celery, dill, and a delicate raspberry vinaigrette made with extra virgin olive oil. Incredible flavor, light, fresh, and oh so satisfying— makes a great lunch. Served cold or at room temperature. \$40

Crab Salad Tartlets

Fresh lump crabmeat delicately dressed and seasoned in a salad that is served in tartlet shells made of flaky pastry. 16 tartlets. \$35

TEA SANDWICHES

\$35 for 16

Tea sandwiches made on white or wheat bread,
with salads made fresh and completely from scratch:

Asian Chicken Salad

Pimiento Cheese

Deviled Ham

Egg Salad

Chicken Salad with Mango Chutney & Pecans

Chicken Salad with Cranberries & Almonds

MEATBALLS!

All meatballs are available in any size you choose, from cocktail bite size to golf ball size.

Italian Meatballs and Marinara

Beef, Italian sausage, along with Parmesan and garlic come together in big, yummy Italian style meatballs, with fresh made from scratch marinara sauce. Serves 8. \$42

Swedish Meatballs

Pork and beef make the most tender succulent meatballs!

Simmered in a traditional slightly creamy sauce. \$40

Mini Meatballs in Saffron Sauce

Tiny meatballs pack a ton of flavor in a delicate saffron garlic broth. \$40

Mini Meatballs with Raspberry Chipotle Glaze

Beef and pork meatballs glazed with a spicy/sweet raspberry and chipotle sauce. \$40.

Cranberry Meatballs

Tangy cranberry barbecue style sauce coats these mouthwatering beef meatballs. \$40

Red Wine Braised Meatballs

Beef and pork meatballs cooked in a full bodied red wine sauce.

Serves 4-6 as an entrée, or 12-15 as an appetizer. \$45

Beef Meatballs Bourguignon

Classic French bistro flavors in a meatball \$45

Steak & Bacon Cheddar Balls

Beef meatballs with bacon and cheddar in a light mushroom gravy \$45

Whiskey Mustard Meatballs

Beef, veal, & pork meatballs seasoned with Dijon mustard and whiskey sauce.

Serves 12-15 as an appetizer. \$45

LASAGNAS & MANICOTTI!

Hand Rolled Cheese Manicotti with Fresh Tomato Sauce

Provolone, ricotta, and parmesan fill these hand rolled manicotti blanketed with a sublime fresh tomato basil sauce. \$45

Manicotti with Meat Sauce

Hand rolled cheese and meat filled manicotti with a hearty meat and fresh tomato sauce. 12 manicotti \$48

Beef & Four Cheese Lasagna

Freshly made with ground sirloin, rich well seasoned tomato sauce, and ricotta, provolone, mozzarella, and parmesan cheeses. \$47

Italian Sausage Lasagna

Hot Italian sausage flavors this hearty lasagna \$47

Three Meat Lasagna

Beef, Sausage, and pepperoni star in this super meaty version of lasagna. \$47

Roasted Vegetable Lasagna with Fresh Tomato Sauce

Oven roasted vegetables, tender pasta, pesto and three cheese filling, and fresh tomato sauce all layered together in this extraordinary vegetarian dish. \$47

Roasted Vegetable Alfredo Lasagna

Layers of oven roasted vegetables, pasta, and gourmet cheese alfredo sauce. \$47

Four Cheese Lasagna

Layers of pasta, a creamy béchamel sauce, and four cheeses: Italian Fontina, Gruyere, Parmeggiano Reggiano, and imported Gorgonzola create a decadent and scrumptious lasagna you won't forget. \$47

Chicken Florentine

Shredded chicken, spinach, and more in a tantalizing casserole. Serves 6-8. \$38

Chicken Pot Pie with Herbed Crust

A homestyle favorite~ tender cooked chicken, peas, carrots, and pearl onions in a creamy chicken gravy, topped with an herbed flaky pastry crust. Serves 6-8. \$42

Poppyseed Chicken

Bite size shredded chicken baked in a creamy poppyseed seasoned sauce and topped with a buttery crumb topping. Serves 6-8 \$40

Tuna Noodle Casserole

Completely from scratch, this is homestyle comfort food! Serves 4-6 \$35

Pasta Primavera

Roasted seasonal vegetables come together with fettucine for a delicious, healthy and hearty dish that really satisfies. Serves 6-8 \$35

Glazed All Beef Meatloaf

Moist, meaty, and super flavorful, using a perfect combination of beef cuts. Finished with a traditional sweet tart glaze. Serves 6-8 \$45

Crab Cakes. The real thing.

Real lump crab meat combined with fresh ingredients and cooked to a delicate golden brown. 6 large first course size crab cakes or 15 mini appetizer crab cakes. \$40

Spinach & Goat Cheese Stuffed

Portabella Mushrooms (or Baby Bellas)

Portabellas marinated and roasted then stuffed with an assertive mixture that includes goat cheese, spinach, and Parmesan. Can also be ordered as appetizer portions made with "baby bellas". 4 large portabellas or 25 baby bellas \$34

SIDES!

Homestyle Baked Mac & Cheese

Small shell pasta, luscious creamy white sauce, and shredded jack & sharp cheddar cheese all combine and bake together with a buttery crunchy bread crumb topping to make the most amazing pasta and cheese ever. \$28

Macaroni & Cheese with Caramelized Onion & Bacon

Cheddar, asiago, caramelized onions, and bacon give this baked mac n cheese a whole lotta flavor and attitude. \$30

Twice Baked Potato Casserole

Roasted potatoes, sour cream, and cheeses combine in this comfort food side dish that is topped with bacon. \$30

Twice Baked Sweet Potato Casserole with Pecan Bacon Streusel & Marshmallows

Creamy pureed sweet potatoes baked with a savory sweet bacon filled topping and finished with torched marshmallows. \$30

Sweet Potato Casserole with Praline Topping

Holiday favorite made with roasted mashed sweet potatoes for great flavor and sweetness and that buttery brown sugar pecan topping. \$28

Scalloped Potatoes

Thinly sliced potatoes, light cream, cheddar cheese, and seasonings mingle and marry to perfection in this family favorite. \$26

Herbed Potato Gratin

Thinly sliced potatoes soak up a creamy herb and garlic sauce. Onions and gruyere cheese round out the flavors in this gratin. \$30

Scalloped Potatoes with Goat Cheese & Herbs de Provence

Thinly sliced potatoes, heavy cream, white wine, and goat cheese combine in this sophisticated version of the family favorite. \$30

Yellow Squash Casserole

Baked casserole of fresh yellow crookneck squash seasoned just right and topped with a crunchy buttery topping. \$28

Loaded Cauliflower Casserole

Tastes like loaded potatoes but without the carbs. Cauliflower, bacon, cheese, and green onions baked to perfection. \$30

Real Creamed Corn Pudding

Fresh buttery corn creamed and baked until golden and crusty on top. \$25

Baked Creamed Spinach

Decadent creamed spinach baked casserole style with crunchy topping. \$28

Gourmet Green Bean Casserole

Made completely from scratch with fresh green beans, seasoned with porcini mushrooms, oh my! \$40

Sausage, Apple, & Cornbread Dressing

A hearty, flavorful and moist cornbread dressing. \$40

Cranberry, Sausage, & Pecan Dressing

Savory, tangy, and deliciously seasoned loose style stuffing. \$40
(more side dishes on the seasonal menu)

DIPS, SMALL BITES, & WRAPS!

Baked Artichoke Parmesan Dip

Addictively delicious! Can be ordered with jalapenos if you like heat! \$25

Baked Spinach Dip

Creamy and baked to perfection, this creamy dip is divine \$25

Jalapeno Popper Dip

You have to taste it to believe it, everything you love about fresh jalapeno poppers, baked in a dip! \$25

Spinach Artichoke Jalapeno Dip

Similar to above but with the addition of chopped spinach. \$25

Hot Crab and Artichoke Dip

Tender artichokes and real crab meat in a sumptuous appetizer dip! \$32

Baked Parmesan Crab Dip

Real crab meat, grated parmesan, and garlic in a creamy baked appetizer dip. \$30

Baked Pizza Dip

All your favorite pizza flavors in hot dip, serve with baguette slices \$30

Baked Chicken Enchilada Dip

This baked spicy appetizer or lunch dish contains shredded chicken, cheese, and chilies. Serve with tortilla chips or crackers (not included). \$30

Sassy Chicken Enchilada Dip (cold)

Zesty Southwest flavorings make this creamy chicken dip as unique as it is delicious.

Served COLD with tortilla chips or crackers. \$30

Layered Bean Dip

Party and game day favorite. \$25

Spinach & Goat Cheese Stuffed Baby Bellas

Baby portabellas stuffed with an assertive mixture that includes goat cheese, spinach, and Parmesan. 25 baby bellas \$34

Basil Pesto Parmesan or

Sun Dried Tomato Pesto Palmiers

These flaky crunchy appetizer treats consist of puff pastry, basil pesto or sun-dried tomato pesto, and Parmigiano-Reggiano (parmesan) rolled and cut into palmier shaped treats. 24 palmiers. \$28

Crab Salad Tartlets

Fresh lump crabmeat delicately dressed and seasoned in a salad that is served in tartlet shells made of flaky pastry. 16 tartlets. \$35

California Club Chicken Wraps

Classic Cali club sandwich flavors featured as wraps, cut in "finger food" portions. 20 pieces \$30

Buffalo Chicken Spirals

"Buffalo" flavors featured as wraps, cut in "finger food" portions. 20 pieces \$30

Turkey or Chicken Spirals

These pick-up size spirals are made with an assortment of spreads and fillings- you specify. 20 pieces \$30

Pepperoni Pizza Puff Pastry Roll-ups

All the flavors of your favorite pizza in a bite size treat. 20 pieces \$30

Caprese Skewers

Skewers of tomatoes, mozzarella, and pesto 20 skewers \$28

Tortellini Caprese Skewers

Cheese tortellini, tomatoes, mozzarella, and pesto. 20 skewers \$35