

VIA LINDA CATERING
DAILY DINNER MENU
480-201-4222
WWW.CAFEVIALINDA.COM



CALL US BY 1:00 PM, WE HAVE YOUR DINNER READY TO PICK UP BETWEEN
3:30 AND 5:00 PM, HOT AND READY TO EAT, OR HOLD!
WWW.CAFEVIALINDA.COM

\$16 + FOR ONE \$30 + FOR TWO \$55 + FOR FOUR \$80 + FOR SIX

ALWAYS AVAILABLE: MOM'S OLD FASHIONED MEATLOAF, SHEPHERD'S PIE & WHITE CHICKEN CHILI MEALS
— dessert: fresh baked cookies; upgrade to chocolate or lemon cake or panna cotta with fruit for \$2 per person

WEEK OF MAY 3 - MAY 7, 2021

AVAILABLE ALL WEEK: - BRUSCHETTA CHICKEN

— Tender and juicy chicken cutlets with a fresh tomato basil salsa & fresh parmesan cheese. served with garlic parmesan pasta and caesar salad. dessert: choice of fresh baked cookies —
» add sautéed green beans for \$3 per person »

5-03 MONDAY - POPPYSEED CHICKEN CASSEROLE — tastes like old fashioned fried chicken & gravy, with rustic mashed potato, choice of fresh baked cookies for desert
» add sautéed green beans or green salad for \$3 per person.

5-04 TUESDAY - CLASSIC BEEF BOURGUIGNON — beef slow roasted with red wine, carrot, onion and mushroom served with a rustic mashed potato. dessert: lemon cake
» add a spinach-apple salad with raspberry vinaigrette for \$3 per person

05-05 WEDNESDAY - CHICKEN DIVAN — Layers of chicken and broccoli in a rich, flavorful cheddar cheese sauce, topped with a golden crispy panko crust. served with a side of jasmine rice. dessert: chocolate cake
» add a green salad for \$3 per person

5-06 THURSDAY - HOUSE MADE SWEDISH MEATBALLS — in a velvety gravy, with wide egg noodles and sautéed green beans. dessert: fresh baked chocolate chip cookie
» add green salad for \$3 per person

5-07 FRIDAY - CHICKEN PICCATA — sautéed chicken cutlets in a bright lemon caper sauce served with buttery parmesan noodles and a caesar salad with housemade croutons. dessert: fresh baked cookie
» upgrade dessert to panna cotta with summer fruit for \$2 per person

WEEK OF MAY 10 - MAY 14, 2021

AVAILABLE ALL WEEK: - BAKED ZITI

— ziti pasta noodles with fresh tomato marinara sauce, mozzarella and ricotta cheeses, mixed with ground sirloin and italian sausage, baked to a creamy, melty perfection. dessert: choice of fresh baked cookies —
» add a caesar salad for \$3 per person »

5-10 MONDAY - STUFFED PEPPERS — colorful bell peppers (2 ea) stuffed with ground sirloin, rice, tomato, veggies, and spices. served with a green salad (can be prepared vegetarian by request)
» dessert: cinnamon bread pudding

5-11 TUESDAY - JAMBALAYA — new orleans-creole style, seasoned and sautéed rice with tomato, green pepper, onion, celery, chicken and andouille sausage. Served with a a spinach apple salad & raspberry vinaigrette. dessert: panna cotta with fruit
» add shrimp for \$6 per person

5-12 WEDNESDAY - SLOPPY JOE'S — 100 year old family recipe for the best sloppy joes ever, served with large broiche buns, potato salad and cole slaw. dessert fresh baked cookies
» desert upgrade: chocolate cake with vanilla frosting or panna cotta with fruit \$2 per person

5-13 THURSDAY - SPINACH-ARTICHOKE CHICKEN THIGHS — bone in chicken thighs with spinach & artichoke spinach in creamy parmesan sauce with a hint of garlic. served with jasmine rice. dessert: fresh baked cookie
» add a green salad for \$3 per person

5-14 FRIDAY - SWISS STEAK — tenderized seasoned round steak, slow cooked in tomato, onion and green pepper. served in a chunky gravy with rustic mashed potato. dessert: fresh baked cookie
» Add green salad or sautéed green beans \$3 per person.