



www.butterfieldgourmet.com  
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## *Butterfield Gourmet Menu for February 2-6, 2015*

**Salad: Southwestern Cornbread** – your favorite is back! This is my classic layered salad filled with lettuce, tomatoes, black beans, corn, cheese, bacon, scallions and yummy ranch dressing. Oh, and don't forget the cornbread crumbles! \$20 serves 2-3, also available to serve a crowd \$40. GF avail

**Soup: Chili #1 – Game Day Chili** – two cuts of beef, two kinds of bean, lager simmered, a classic chili that is awesome with fritos and cheddar cheese.

**Chili #2 – White Bean & Chicken Chili** – the lighter side of the chili coin, very little heat and is complemented when topped with cilantro and sour cream. Either chili is \$20/quart, GF.

**Chili Showdown Special:** Order 1 quart of each, receive \$5 off.

**Pot Pie:** All of my pot pies are made with my flaky pie crust and the best ingredients. **Homestyle Chicken** is my tried and true standard – white chicken breast meat in a creamy gravy with green peas. \$25/pie. **Beef Pot Roast** remains my family's favorite and is comfort food at its finest, with potatoes, carrots and braised pot roast. \$30/pie.

**Entrée: Buffalo-Chicken Mac & Cheese** – it's not game day without Buffalo Wings...and since it's not really game day anymore, I can put a different tweak on it! This casserole is just kickin' fun with the flavor of wings but also 3-cheese goodness and macaroni to make it a meal. \$25 serves 4, \$40 serves 8. GF avail

**Dessert: Red Velvet Pound Cake** – slice and serve this cake with cream cheese frosting and don't forget the coffee. \$15/loaf

**Bonus Bread: Jalapeno Cheddar Corn Muffins** – cornbread muffins, but better; buy any main course item or 2 quarts of chili and get a half-dozen muffins for \$5.

To order, email [butterfieldgourmet@gmail.com](mailto:butterfieldgourmet@gmail.com), choose your items and pick-up day for the Preston Commons location. Please provide your cell number and place your order by NOON for pickup the following day.

Pick up schedule: Tuesday 4-6 pm, Wednesday 3:30-5:30, or Thursday 4-6 pm, at 8115 Preston Rd, Suite 140, inside the Cafe Gourmet on the Go shop.

\*All pies and quiche are available gluten-free. We do not operate a fully gluten-free kitchen and some cross-contamination is possible.