



## Comfort Cuisine

### ❖ Sunday Chuck Roast

Tender roasted chuck beef simmered in a rich brown gravy with potatoes and carrots.

### ❖ Old-Fashioned Fried Chicken (Special order item)

Rio's Old-fashioned recipe for crispy and succulent fried chicken that is seasoned with "heart and soul."

### ❖ Smothered Chicken and Gravy

Old-fashioned fried chicken braised slowly and blanketed in a thick gravy reduction. Melts in your mouth!

### ❖ Smothered Oxtails and Gravy

Oxtails smothered in a rich brown gravy.

### ❖ Filet of Salmon

Fresh blackened-style salmon filet with a burst of zesty flavor! (Lynda's Specialty) OR

Fresh salmon topped with crème fresh, dill and lemon drizzle (Big Bob's Specialty)

### ❖ Meatloaf

A traditional comfort meatloaf with tangy tomato glaze. Everybody's all-time favorite!

### ❖ One-Pot Soul Spaghetti

### ❖ Skillet-Seared Steak with Garlic Butter

❖ Tangy Oven Bar B Que Chicken

❖ Smoked Barbecue (Special Order Items)

❖ Salmon Croquettes (fried salmon patties)

❖ Brisket (smoked, or roasted in chimchurri marinade)

❖ Curry-Style Chicken and Rice

❖ Beef Stroganoff with Egg Noodles

❖ Braised Wings “Steenie Style”

My Great-Grandmother, Ernestine, made a braised wing simple recipe but delicious and tender.

❖ Lemon-Pepper Wings

❖ Stuffed Dinner Quiche

Hearty quiche varieties (Asiago, Broccoli Cheese and Spinach) with cheese blends baked in a crust.

❖ Oven Fried Red Snapper/Flounder (Special Order Item)

❖ Dutch & Rio Signature Macaroni and Cheese

A decadent creamy sauce prepared with 6 blends of cheeses caressing macaroni noodles, topped with melted cheeses, and kissed with paprika! It's magical!

❖ Truffle Macaroni and Cheese

A decadent creamy sauce prepared with white cheeses and truffle butter/oil blends, topped with bread crumb topping.

❖ Classic Macaroni and Cheese

An old-fashioned, basic macaroni and cheese recipe with a nothing-basic taste.

❖ Cheese-Scalloped Potatoes

❖ Green Beans

Country Southern-Style snapped beans seasoned with blended spices and smoked turkey!

❖ “Walkin’ and Talkin’” Turnip Greens (Seasonal availability)

Grandad’s way of saying that these mouth-watering greens really get your attention!

❖ Mean Collard Greens (Seasonal availability)

Mean meaning “slap yo’ mama” collard greens!

❖ Broccoli

Roasted and served with Garlic Lemon Butter or Roasted Garlic Olive Oil

❖ Purple-hull Peas

Black-eyed peas take a back seat to this tastier pea variety! Seasoned and cooked with love!

❖ Creamy Potato Salad

❖ Pasta Salad

❖ Shrimp Pasta Salad (special Order)

❖ Great Northern Beans

❖ Pinto Beans

❖ Red beans and Rice

❖ Candied Yams

❖ Sweet Potato Casserole

❖ Creamed Potatoes

❖ Smothered Cabbage

❖ Fried Green Tomatoes

❖ Zesty Sautéed Vegetables

A zesty blend of squash, zucchini, carrots, broccoli, and peppers.

❖ Zucchini and Squash Gratin

❖ Lemon-Pepper Carrots

❖ Garlic Parmesan Roasted Asparagus OR Brussel Sprouts

❖ Herb-Roasted Chicken

Delicious succulent slow-roasted chicken prepared with fresh herbs. We couldn't wait to devour after church!