DINNERS TO GO

SERVES **TWO** PEOPLE FOR **\$20**! **Pay an Additional \$4 For Dessert!**













New Menu Selections Every Week

Ready For Pick-Up Wednesdays 2 p.m. - 5 p.m.

Check Out the Website For Upcoming Meals & More Important Details



WHAT TO KNOW ABOUT Regeneron Dinners To-Go

ABOUT ORDERING:

- Click the link or scan this QR Code below to reserve your meals.
- Payment is required upon ordering.
- Orders must be placed by 5 p.m. the Monday prior to the menu pickup date.
- Choose café for pickup upon reservation.
- Orders are ready for pickup Wednesdays, 2 p.m. 5 p.m.
 Pickups for 2nd and 3rd shifts are available on the website order form.
- FTE can use voucher code FTE20DTG to redeem their 20% employee discount.
- If you need to cancel your order for any reason after submitting, please email <u>iopscateringteam@cpgplc.onmicrosoft.com</u> with "Cancel My Dinner To-Go Order" as soon as possible.

WHAT IS INCLUDED IN A DINNER TO-GO?

- Each \$20 meal kit is intended to serve TWO people with generous portions.
- All meals are served in microwaveable containers and can be heated until 165 degrees or desired temperature. See reheating instruction inside your order for the best results.

ORDER YOUR MEAL TO-GO HERE:

https://api.getspoonfed.com/1646/mazzone-hospitality-Regeneron/









WEDNESDAY, APRIL 2ND: CHICKEN PARMESAN

With Baked Pasta, Caesar Salad, Garlic Bread, and Cannolis (4)

WEDNESDAY, APRIL 9TH: Crab Cakes

With Remoulade Sauce, Herb Rice Pilaf, Garden Salad With Balsamic Vinaigrette, Breadsticks With Garlic-Herb Butter, and Jumbo Chocolate Chip Cookie (4)

WEDNESDAY, APRIL 16TH:

SPAGHETTI AND MEATBALLS

With Buttered Broccoli, Garden Salad With Romaine, Cucumber, Goat Cheese, Grape Tomatoes, Almonds, and White Balsamic Vinaigrette, Dinner Rolls and Butter, and Red Velvet Cake (2 per slice)

WEDNESDAY, APRIL 23rd:

Sweet Chili Chicken & Broccoli Stir Fry

With Water Chestnuts, Vegetable Fried Rice, Spinach Salad With Edamame, Mandarin Oranges, Red Cabbage, Carrot, Red Onion, La Choy Noodles, and Ginger-Soy Vinaigrette, Scallion Pancakes, and Carrot Cake (2 per slice)

WEDNESDAY, APRIL 30th: Beef Stroganoff

With Mushrooms and Sour Cream Gravy, Buttered Egg Noodles, Garden Salad With Ranch Dressing, Dinner Rolls and Butter, and Cupcakes (4)







WEDNESDAY, MAY 7TH: CHICKEN PARMESAN With Baked Pasta, Caesar Salad, Garlic Bread, and Cannolis (4)

WEDNESDAY, MAY 14th: Grilled Mahi <u>Mahi</u>

With Mango Salsa, Herb Rice Pilaf, Garden Salad With Balsamic Vinaigrette, Breadsticks With Garlic-Herb Butter, and Jumbo Chocolate Chip Cookies (4)

WEDNESDAY, MAY 21st: Cheeseburger Kits

Two 8 oz Pre-Grilled Burger Patties, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, Burger Buns, Potato Salad, Caesar Salad, Corn on the Cobb, and German Chocolate Cake (2 per slice)

WEDNESDAY, MAY 28th: <u>Huli Huli</u> Chicken Thighs

With Pineapple Salsa, Coconut Jasmine Rice, Spinach Salad With Feta, Craisins, Pecans and Strawberry Balsamic Vinaigrette, Sweet Hawaiian Dinner Rolls With Butter, and Pineapple Upside Down Cake (4)

Scan Here To Order!



JUNE DINNERS TO GO now available

WEDNESDAY, JUNE 4TH: CHICKEN PARMESAN With Baked Pasta, Caesar Salad, Garlic Bread, and Cannolis (4)

WEDNESDAY, JUNE 11th: Chipotle BBQ Pork Chops

With Pickled Red Onions, Macaroni and Cheese, Garden Salad with Ranch Dressing, Dinner Rolls with Butter, and Cupcakes (4)

WEDNESDAY, JUNE 18th: Teriyaki Steak Tips

With Broccoli, Vegetable Fried Rice, Spinach Salad with Edamame, Mandarin Oranges, Red Cabbage, Carrot, Red Onion, La Choy Noodles and Ginger-Soy Vinaigrette, Edamame Dumplings (2 per person), and Jumbo Chocolate Chip Cookies (4)

WEDNESDAY, JUNE 25th: Chimichurri Grilled Shrimp and Pineapple Skewers

Coconut Jasmine Rice, Garden Salad with Beet Balsamic Vinaigrette, Dinner Rolls with Garlic Herb Butter, and Cheesecake with Strawberry Compote (2 per slice)

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JULY DINNERS TO GO now available

WEDNESDAY, JULY 2ND: CHICKEN PARMESAN

With Baked Pasta, Caesar Salad, Garlic Bread, and Cannolis (4)

WEDNESDAY, JULY 9th: Chimichurri Grilled Steak Tips

With Rice Pilaf, Sweet Plantains, Garden Salad With Chipotle Ranch Dressing, Dinner Rolls and Butter, and Cupcakes (4)

WEDNESDAY, JULY 16th:

CAJUN SEARED SALMON

With Summer Corn and Heirloom Tomato Salsa, Herb Roasted Fingerling Potatoes, Spinach Salad With Berries, Goat Cheese, Candied Walnuts and Berry Balsamic Vinaigrette, Garlic Breadsticks, and Jumbo Chocolate Chip Cookies (4)

WEDNESDAY, JULY 23rd: Chicken Tikka Masala

With Cucumber Raita, Basmati Rice, Garden Salad With Beet Balsamic Vinaigrette, Grilled Naan Bread and Garlic Herb Butter, and Cheesecake With Strawberry Compote (2 per slice)

WEDNESDAY, JULY 30th: Crab Cakes

With Cajun Remoulade, Hawaiian Macaroni Salad, Garden Salad With Pineapple, Strawberries, Cucumber, Carrot, Red Cabbage and Citrus-Herb Vinaigrette, Dinner Rolls and Citrus-Herb Butter, and Pineapple Upside-Down Cake (2 per slice)