

DINNERS TO GO

SERVES **TWO**
PEOPLE FOR **\$20!**
PAY AN ADDITIONAL
\$4 FOR DESSERT!

SCAN HERE
TO ORDER!



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TO ORDER!



REGENERON DINNERS TO-GO

now available on
spoonfed

**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**



**SERVES TWO
PEOPLE FOR \$20!**

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 iopscateringteam@cpgplc.onmicrosoft.com 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/>



JANUARY

DINNERS TO GO

Menu Pickup Date: Wednesday, January 7th

Chicken Parmesan
Baked Pasta
Caesar Salad
Garlic Bread
Cannolis - \$4

Menu Pickup Date: Wednesday, January 14th

Cajun Roasted Salmon Topped with Corn Salsa and Sweet Potatoes with Thyme
Oven Roasted Brussels Sprouts with Lemon and Parsley
Salad with Grape Tomatoes, Shaved Red Onions, Carrots, Blue Cheese and Dark Balsamic Vinaigrette
Dinner Rolls With Butter
Cheesecake - \$2 per slice

Menu Pickup Date: Wednesday, January 21st

Slow Braised Short Rib, Rosemary Demi, Yukon Potato Puree, Honey Glazed Carrots and Parsnips
Winter Salad with Spring Mix, Walnuts, Apples and Feta Cheese with Apple Cider Vinaigrette
Sliced French Baguette With Kalamata Butter
Oreo Cake - \$2 per slice

Menu Pickup Date: Wednesday, January 28th

Garlic and White Wine Shrimp Scampi Over Herbed Linguini
Sauteed Spinach with Mushrooms and Onions
Chopped Kale Salad with Grapefruit Segments, Raisins, Almonds and White Balsamic Vinaigrette
Herbed Focaccia with Butter
Tiramisu - \$2 per slice

FEBRUARY

DINNERS TO GO

Menu Pickup Date: Wednesday, February 4th

Chicken Parmesan
Baked Pasta
Caesar Salad
Garlic Bread
Cannolis - \$4

Menu Pickup Date: Wednesday, February 11th

Baked Haddock with Cracker Topping, Lemon and Parsley Sauce, Orzo and Rice Pilaf
Grilled Asparagus with Blistered Tomatoes
Garden Salad with Cucumber, Tomatoes, Onions, Carrots, Garlic Croutons and Blue Cheese Dressing
Dinner Rolls With Herbed Butter
Flourless Chocolate Cake - \$2 per slice

Menu Pickup Date: Wednesday, February 18th

Grilled Steak Tips with a Dijon and Peppercorn Sauce, Herbed Potato Wedges and Lemon Pepper Cauliflower
Spinach Salad with Pineapple, Bacon Bits, Red Onions and Avocado Ranch Dressing
Sliced French Baguette with Butter
Oreo Cake - \$3 per slice

Menu Pickup Date: Wednesday, February 25th

Honey Teriyaki Pork Loin Over Lo-Mein Noodles with Stir Fry Vegetables
Vegetable Egg Rolls with Soy Sauce
Mandarin Orange Salad with Spinach, Purple Cabbage, Carrots, Fried Noodles and Sesame Ginger Vinaigrette
Pineapple Cake - \$2 per slice

MARCH

DINNERS TO GO

Menu Pickup Date: Wednesday, March 4th

Chicken Parmesan
Baked Pasta
Caesar Salad
Garlic Bread
Cannolis - \$4

Menu Pickup Date: Wednesday, March 11th

Miso Glazed Salmon, Roasted Winter Root Vegetable Hash, Spinach and
Toasted Farro Pilaf
Spinach and Citrus Salad with Blueberries and Walnuts with Lemon Vinaigrette
Dinner Rolls with Butter
Flourless Chocolate Cake - \$ 3 per slice

Menu Pickup Date: Wednesday, March 18th

Peri Peri Grilled Chicken Thighs Over Roasted Red Bliss Potatoes and Sauteed
Green Beans with Red Peppers
Salad with Kale, Purple Cabbage, Corn and a Creamy Cilantro Ranch Dressing
Baked Pita Bread with Cumin
Baklava - \$3 each

Menu Pickup Date: Wednesday, March 25th

Chicken Tikka Masala Over Basmati Rice, Garam Masala Spiced Cauliflower and
Potatoes
Chopped Romaine with Cucumber, Tomatoes, Onions, Chickpeas, Dill and
Yogurt Dressing
Naan Bread with Cucumber Raita
Pineapple Cake - \$2 per slice