



Miss Red's Place Cooks for You!!

[Penne with Pumpkin Cream Sauce](#) - Al dente pasta with silky pumpkin cream sauce - this might be your favorite from now on.

[Rigatoni with Spinach & Ricotta](#) - A new take on getting your veggies. This delightfully light meal will be perfect with a glass of wine. Enjoy!!

[Craig's Favorite Meatloaf](#) - No, I don't hide boiled eggs in this like his mom did, but he still says this is his favorite. A horseradish infused meatloaf with onions and a tomato sauce/brown sugar topping. I even like this one!!

[Tarragon Chicken](#) - Really, just as it sounds. Rotini pasta, chicken breast, and sweet onions in a tarragon seasoned cream and wine sauce. Jaime's favorite - we think it will be yours, too.

[Chicken Divan](#) - The classic dish of chicken, broccoli, and cream sauce.

[Chicken Spaghetti](#) - The classic with chicken, spaghetti, light cream sauce, and cheese. No other fillers - you must request bell peppers and pimentos, if you would like them in your casserole.

[Balsamic Chicken](#) - Sauteed medallions of tender white meat chicken in a tangy balsamic sauce. Just like you would expect from a great Italian restaurant.

[Chicken & Wild Rice Bake](#) - Tender chicken breast shredded into a creamy sauce, mixed with top quality wild rice mixture, covered with Italian panko and baked till golden.

[Chicken Tetrazzini](#) - Chicken breasts pieces in a cream wine sauce with mushrooms and spaghetti. Topped with in-house grated Parmesan Reggiano cheese. A classic you will love.

[Chicken Cordon Bleu Casserole](#) - One of our newest creations, chicken breasts, mini-penne pasta, bacon bits, and honey ham, combined and topped with a Swiss cheese cream sauce. Then, add more Swiss and Italian panko crumbs and you have a winner!!

[Poppy Seed Chicken](#) - Another classic, made with chicken breast, cream sauce, poppy seeds, and covered with a layer of buttery crumbs. The base is basmati rice, so you have a complete meal in a pan.

[Apricot Chicken](#) - Chicken breasts seasoned, topped with an apricot mixture, and baked till tender. Served over pasta. A nice, fresh turn for chicken.

[Chicken Pasta Salad Casserole](#) - You start with the makings for our pasta salad, add flavorful chicken pieces, cheese, some sour cream, pour into a casserole and top with more cheese. Sounds unusual, but was a real hit with lots of testers - we think you will enjoy it, too.

[Heavenly Rice & Chicken](#) - Freshly grilled chicken slices over the most heavenly Basmati rice you ever tasted, infused with onions and garlic. This was a test that quickly became a best seller-we think you will like it, too.

[Texas Busy Day Casserole](#) - When I was growing up in College Station, we whipped up this dish any time we were busy, hence the name. Can't tell you everything, but if you like corn, noodles, and cheese, you will like this hearty dish. If you have a preference, we can use ground beef or ground turkey - you let us know.

[Vegetable Lasagna](#) - Created after repeated customer requests, this meatless version of our Chicken Spinach Lasagna is a hit. No chicken but includes broccoli, carrots, peas, and kernel corn. Does contain cheese, though, so keep that in mind if you don't eat cheese.

[Shrimp Alfredo](#) - Fettuccine with the most decadent creamy wine sauce, topped with succulent, tender Tiger shrimp, cooked and peeled right here in Miss Red's kitchen, all flavored with garlic and topped with Parmesan Reggiano cheese. Your mouth will thank you.

[Chicken Spinach Lasagna](#) - Lasagna noodles layered with a mixture of chicken breasts, spinach, cheese, sour cream, and spices, topped with chopped pecans, of all things. Sounds unusual, but one of our best selling casseroles.

[Mamma's Lasagna](#) - Layers of rich meat sauce, Ricotta cheese, mozzarella, and ruffley noodles could only spell luscious. Add garlic bread and a salad and you are fixed up for a special meal.

[Salmon Oreganato](#) - Six filets of Atlantic salmon, each four to five ounces, with the most delightful oreganato topping, baked to perfection. Folks will think they are in a fancy restaurant when you serve this dish.

[Craig's Famous Grilled Flank Steak](#) - An often overlooked piece of beef, Craig's treatment of flank steak will knock your socks off. Seasoned with a soy/sesame/onion/ginger marinade and grilled to perfection, you will wow your family and guests when you serve this delicious dish. Since beef prices vary, please call for pricing.

[Beef Brisket](#) - Seasoned to perfection, slowly cooked, and sliced for your convenience, you will love the rich, smokey flavor either in sandwiches or just by itself. This is the same beef we use in the sliders for our catering events where we get raves on Craig's preparation.

[Pecan Crusted Pork Tenderloin](#) - Tired of chicken but don't eat beef? Here's the "other white meat". Tender pork tenderloin, encrusted with a pecan/breadcrumb/brown sugar mixture and baked to perfection. Good as an entree but great in sandwiches with a horseradish sauce. This is one great way to prepare pork.

[Roast Turkey](#) - We roast a full turkey, sized according to your request, till it is moist and tender. Then, either send it to you whole or sliced in a metal pan. Goes great with our Southern Dressing and Citrus Cranberry Sauce - Thanksgiving any time of the year.

[Quiche](#) - Take your choice of the list or, if you have a favorite that is not listed, just let us know - I bet we can fix you up. Real men DO eat our quiche, especially if they know what is good for them!!

[Cheesy Stuffed Double Baked Potatoes](#) - What could be wrong with a huge Russet potato half, perfectly baked, scooped out, and re-stuffed with a mixture of potato, several kinds of cheese, and seasonings, then, topped with more cheese, and baked again? Nothing!!! You will love these.

[Baked Onion Rice](#) - Wonderful with steak, chicken, or just by itself, this rice is baked in rich onion/beef broth.

[Pineapple Casserole](#) - Baked yummy pineapple goodness, mixed with cheese and butter, topped with flaky, buttery crumbs - you know you love it.

[Mrs. Loo's Squash Casserole](#) - For those of you familiar with Current, Inc., the card company, this recipe is from their founder, Miriam B. Loo. Published in one of their earliest cookbooks, it calls for stuffing on top and bottom of the dish with a filling of yellow squash, zucchini, onions, sour cream and sauce. You will love squash prepared this way!!

[Broccoli Rice Casserole](#) - You have probably had this all your life - broccoli, Basmati rice, sour cream, cheese, and yummy, topped with Italian Panko. Let us bring back fond memories of meals at home with this dish.

[Cheesy Mashed Potato Casserole](#) - It's the stuffing of the cheesy double baked potatoes, just in a casserole dish. Yummy and really cheesy!!

[Spinach Rice Casserole](#) - Spinach like you have never had it before. Spinach and rice in a creamy Italian sauce layered with Monterrey Jack cheese. This is the only way I can get Craig to eat spinach. Will become a favorite of yours, too.

[Oven Roasted Rosemary Red Potatoes](#) - Red skinned potatoes, cubed and rubbed in olive oil and garlic, baked with just a touch of fresh rosemary - a very up-scale dish that will enhance your entire menu.

[Aunt Laverne's Corn Casserole](#) - Craig's favorite way to eat corn other than fried, cream corn. Yellow rice mixed with cheese and corn, baked till golden and bubbly.

[Jazzy Corn & Bean Casserole](#) - Whole kernel corn, French cut green beans, and Cheddar cheese in a cream sauce, then topped with French fried onions, what could be bad about that???. Great way to get your daily vegetables!

[Sweet Potato Soufflé](#) - Sweet potatoes, cream, pecans, brown sugar - just the good old Southern sweet potato dish. Let us whip it up for you to enjoy.

[Mom's Great Green Beans](#) - French cut green beans layered with onions and bacon bits, marinated and baked in an oil and vinegar dressing. We bake it first, then you just warm it before serving. Don't know anyone who doesn't like this one.

[Kahuku Corn Smashed Potatoes](#) - We served this potato dish at a luau recently and it was a big hit. Tender mashed potatoes mixed with whole kernel corn, garlic, onions, cream sauce, and topped with cilantro. Delish.

[Carrot Soufflé](#) - You will swear it is actually a dessert, but no - it is a vegetable serving. Prepared almost like a pound cake, this light and airy concoction is filled with grated carrots and baked in a seasoned breadcrumb lined pan. Great served with a lemon sauce. Leftovers warm beautifully, if there are any!!

[Southern Cornbread Dressing w/Citrus Cranberry Sauce](#) - Just like your grandmother used to make - cornbread base with shredded chicken and loads of flavor. We don't use sage, but do flavor with garlic and onion. Ready for you to bake. We supply flavorful Citrus Cranberry sauce with it. You will love it!!

[Shrimp Stuffed Double Baked Potatoes](#) - What could be wrong with a huge Russet potato half, perfectly baked, scooped out, and re-stuffed with a mixture of potato, freshly boiled and cleaned shrimp, two kinds of cheese, and seasonings, topped with more cheese, and baked again? Nothing!!! You will love these.

[Decadent Mac & Cheese](#) - I really should get a release from your cardiologist to sell you this dish. You won't believe the rich, creamy cheese sauce, using four different kinds of cheese, to make this the best macaroni and cheese you ever ate. I can't make this for us too often - it's too easy to eat the whole recipe myself.

[Shrimp and Grits Casserole](#) - This is Phillip's Gourmet Grits full of our boiled and peeled Tiger shrimp. Folks rave about this - they can't get enough. You should try it!!

[Shrimp & Crab Stuffed Jumbo Shells](#) - Freshly boiled shrimp and crab legs, Craig-cleaned, chopped and mixed with a cream cheese and herb filling, stuffed into perfectly cooked pasta shells. A delicious appetizer or main course entree. You will love these.

[Granny's Old Timey Pear Salads](#) - Anyone over 40 probably remembers these being served in the 60's. Tender pear halved topped with a dollop of mayonnaise, a sprinkle of cheddar cheese, and topped with a cherry. Makes me smile to remember Miss Red serving these at just about every dinner.

[Caesar Salad](#) - You will enjoy crisp romaine lettuce, crunchy garlic croutons, and the best shaved Parmesan cheese around, all with a creamy Caesar dressing. Lots of salad.

[Tuscan Salad](#) - Tired of making Signature Salad one day, decided I would branch out and this is what I created. Start with mixed greens, add dried blueberries, red onion slices, tiny tomatoes, bacon bits, feather grated Cheddar cheese, croutons, toasted pecans, and serve with Balsamic Vinaigrette. Pretty tasty, if I do say so myself.

[Mexican Salad](#) - A huge bowl of chopped Romaine lettuce topped with black beans, whole kernel corn, yellow and red sweet peppers, and red onion, served with a delightful Balsamic Vinaigrette. We are surprised at how popular this new salad has been with everyone who has tried it. You will like it, too.

[Signature Salad](#) - You have probably enjoyed this if you have shared one of our catered meals. Spring mix, dried cranberries, walnuts, strawberries, blueberries, mandarin oranges, and just about anything else I can find to compliment this mixture, all topped with either Feta, blue, or Parmesan cheese. You get two dressings,

usually our Raspberry Walnut Vinaigrette and either Balsamic Vinaigrette or Honey Dijon. A huge bowl of salad.

Farm Fresh Fruit Bowl - We find the freshest fruit we can, usually strawberries, two kinds of grapes, mandarin oranges, blueberries, and whatever else is at market, and toss it together for you.

Pasta Salad - Just an old-fashioned salad made with tri-colored rotini pasta, corn, vegetable blend, special dressing and spices. Pretty good, just out of the bowl.

Potato Salad - Just like Granny made for us - nuff said!! I can leave out the onions but you will need to let me know your preference when you order.

Broccoli Salad - Broccoli, raisins, sunflower seeds, red onions, and bacon in a tangy sweet and sour creamy dressing. Jaime says, "Yum"!!!

Farm Fresh Fruit - Same as above, but in smaller, pound portions.

Edamame Salad - Start with edamame (soybeans - new to us but delicious!!), add red onions, red and yellow sweet peppers, and whole kernel corn, all topped with a delightfully light rice vinegar/ginger/sesame dressing and you have our newest, edgiest salad. We wouldn't have ever thought to prepare it, but so glad we found it - it is a real hit.

Homemade Pimento Cheese - Sharp cheese, mayonnaise, pimentos, and spices - don't you hear childhood calling? Great on sandwiches, crackers, celery, or a spoon - keep it on hand for midnight snacking. You can't go wrong with this stuff. This is the same great stuff you will find in our sandwiches and phyllo cups.

Chicken Salad - Miss Red's original recipe - she would be so pleased you love it. No fillers here - just meat, mayonnaise, relish, and spices. Same delicious mixture in our sealed sandwiches or phyllo cups. You just can't find better than this. I hope my Granny is proud.

Summertime Deviled Eggs - Yummy goodness, just like you remember as a kid. These won't last long.

Lemerle's Famous Shrimp Salad - My momma created this delightful take on shrimp salad. No fillers - just shrimp in a secret blend of creamy goodness, with a little onion added for good measure.

Lu's Famous Frozen Fruit Salad - We have recreated a most delectable treat from a local West Point, Georgia, sandwich shop of the 1980's - Frozen Fruit Salad. Lots of fruit, especially cherries, and pecans in a creamy mixture, frozen in individual swirly molds. Let them sit out of the freezer for 10 to 15 minutes till you can get a fork through them to serve; then, eat up. You will thank me for reintroducing this dish. You probably want to keep several on hand, just for those mid-afternoon snack attacks. After all, I am sure this would be considered a fruit serving (and several fat servings, too)!!

Sack Lunch - A little sack of goodness - you will receive a couple of small sandwiches - honey ham & cheese and honey turkey & cheese - or one larger sandwich - Homemade Chicken Salad on Croissant - with condiments, along with a piece of fresh fruit or a fruit cup, chips, a serving of our homemade pimento cheese, toasted pecans, and gluten-free crackers, and the dessert of the day, all in a cute little handled bag lined with tissue paper. Let us know when we can help you out with these little treasure packages. You may add a bottle of water for a slight charge.

Premium Sack Lunch - A fancier presentation of our sack lunch for an upscale meal. This one includes a small Pecan Crusted Pork Tenderloin sandwich and a small Beef Brisket sandwich instead of the sandwiches listed above. Also, we add a little portion of horseradish sauce for the sandwiches.

Soups - Nothing like a warm bowl of soup to make you feel better. Here are our most popular.

Cheesy Potato - Russets boiled till tender then added to a creamy sauce and lots of our melted Cheddar cheese. Great for a cold winter's day or anytime, if you ask us.

Butternut Squash Apple Bisque - Sounds funny, but is really great. Not sweet, but just a hint of cinnamon & clove.

Sweet Potato Bisque - Creamy sweet potatoes in a smooth bisque. Autumn in a bowl.

Tomato Basil Bisque - This soup will make you think you have your own personal chef (I guess you do - ME!!). Really, it is one of the best soups in the line-up, and is even better if you crumble toasted garlic bread in the bowl before you add the soup. I think I will head to the kitchen for a bowl right now!!!

Taco Soup - Rich tomato based soup with black beans, whole kernel corn, pinto beans, browned meat, onions, and seasonings. Just add corn chips, grated Cheddar, and sour cream and you have a taco in a bowl!!

Turkey Chili - Just like the recipe from Souper Jennie in Atlanta, you get ground turkey, four types of beans, tomatoes, onions, red bell pepper, cilantro, and yummy spices. This is one of our favorites here at Miss Red's and, according to folks who have sampled it, a winner all the way around. Thanks, Nan!!!

Shrimp & Corn Chowder - Enough shrimp and corn to make each mouth watering spoonful satisfy your cravings.

Chicken & Andouille Gumbo - One of our customers asked for this off menu. I didn't even know I could cook gumbo, but, wow, is this stuff good. Not spicy - you can add cayenne, if you want some heat - but full of sausage and shredded chicken. We cook the roux for a loooooong time, giving the gumbo a rich, complete flavor to compliment the stock and chicken broth. Onions and garlic complete the party happening in your mouth. Won't actually replace a trip to the Big Easy, but will make you think you are there anyway.

Lobster Bisque - You will think you are in the fanciest of restaurants when you serve this creamy, lobster infused soup. One of the best we have ever tasted.

Lobster & Shrimp Corn Chowder - just as it is named, delights from the sea, mixed with cream, potatoes, and corn for a delightful bowlful of goodness.