



## Miss Red's Place presents Breakfast & Appetizers

Homemade Sourdough Biscuits - One of our newest creations, these are just like old timey biscuits. Get them with Cheddar cheese, bacon/Swiss, or cinnamon sugar - make your day special.

Breakfast Casseroles - Enjoy a comforting breakfast with your choice of Cream Cheese Danish (cream cheese mixture layered between flaky pastry), Breakfast Cheese Casserole (eggs, cheese, and cream over thick cut bread), Breakfast Sausage Casserole (sausage, eggs, and cheese on a layer of richly buttered bread), or French Toast Casserole (cubed yeast rolls, brown sugar, eggs, milk, butter, and cinnamon - what could be bad about this??). Just remove them from the fridge, bake for a little while, and breakfast is served. Look for our Ooh La La, Julie's Favorite, and Blueberry French Toast Casseroles farther in the menu.

Banana Nut Mini Muffins - It's banana bread in a mini muffin size. Perfect for teas, showers, or just for nibbling at coffee break. Pecans or walnuts - your choice.

Pecan Pie Mini Muffins - Mini muffins that are just like a piece of pecan pie, crust and all, just less goo. Again, you can't eat just one of these little delights.

Savory Sausage Balls - A new take on an old favorite. You still get the flour, sausage, and sharp cheese, but special herbs and spices are added to give these sausage balls a fresh, different taste. You'll love them!!

Carrot Cake Muffins - Like little bits of our famous carrot cake, a decadent way to start the day.

Lemon Poppy Seed Muffins - Now enjoy the taste of traditional Lemon Poppy Seed Bread in muffin form. Topped with a lemon glaze to enhance their natural tangy flavor

Pumpkin Apple Streusel Muffins - Large muffins full of with pumpkin and apples, topped with brown sugar streusel for a delightful way to start the day.

Eggnog Muffins - As soon as I can find eggnog each year, you may order these delicious, nutmeg enhanced delights. They are the perfect way to start a holiday morning.

Sausage Cheese Muffins - A smaller version of our famous Breakfast Sausage Casserole. Just the perfect handful to make the casserole a finger-food. Makes serving a group a snap.

Scones - We may not be British, but we can enjoy one of their exports. Select your choice of plain, lemon cranberry/walnut, or just about any other flavor you can imagine. Tea, anyone???

Apple Nut Bread - What can we say about something so delicious - apples, pecans, bread, cinnamon - it is everything you want. Order some today!!!

Applesauce Spice Bread - Smooth, cinnamon-y breakfast bread that may become your favorite. A brown sugar/pecan streusel is the perfect topping.

Lemon Poppy Seed Bread - The traditional bread, it has the tang and tastiness you remember. Can add a lemon glaze, if you want stronger citrus flavor. Just let us know.

Banana Nut Bread - Real comfort food - traditional banana bread - you may delete nuts, if you wish. Can't beat this one.

Cranberry Walnut Bread - Cranberries and walnuts in this traditional loaf, if you like them better than apples and pecans. You pick!!

[Pumpkin Cranberry Bread](#) - The taste of Fall - two of our favorite flavors combined into a moist, nut filled bread. You will enjoy the interaction of the pumpkin spices with the tart, flavorful cranberries. You get two loaves - enjoy one and freeze the other for yum that lasts a long time.

[Coffee Cakes](#) - Your taste buds will be tingling with these scrumptious offerings. Almond, Apple Pie, Buttermilk Cinnamon, Sour Cream, Pecan Streusel, or Cranberry Pecan, there is something for everyone!!

[Ham & Cheese Mini Quiche](#) - Sweet ham and Swiss cheese in an egg custard, baked in a muffin pan, this is the best breakfast bite you have enjoyed in a long time. Eat up!!

[Julie's Favorite Breakfast Casserole](#) - The favorite of a sweet friend, this breakfast casserole combines a bread base with nutty Swiss cheese and spinach, nutmeg to enhance the spinach, and lots of egg custard. Maybe you will love it as much as Julie loves it!!

[Philip's Gourmet Grits](#) - Please don't feed this to anyone with heart trouble - grits prepared in heavy cream, finished off with cream cheese, cheddar cheese, sour cream, butter, and just a touch of garlic, ready for you to bake in the oven. All I can say is "wow".

[Ooh La La Breakfast Casserole](#) - My homage to Paris, the City of Lights. A breakfast casserole made of croissants, sweet ham, Swiss cheese, and an egg custard, baked to a golden brown and served warm. You will say ooh la la, too.

[Blueberry French Toast Casserole](#) - Better than you can imagine - bread torn into pieces, layered with fresh blueberries and cream cheese cubes, then topped with an egg custard. Let it sit overnight and then bake in the morning for the best thing you have eaten in a long time. Homemade blueberry syrup is part of the deal.

[Breakfast Boxes](#) - Here's the perfect way to feed a few or a mob. A container with a sweet muffin, a savory muffin, a cup of fruit, pimento cheese and crackers, toasted pecans, and a napkin. We can supply a small can of juice, if you wish, for a small charge.

[Premium Breakfast Boxes](#) - Same as above except with a Pecan Crusted Pork Tenderloin mini sandwich instead of the savory muffin.

## [Party Appetizers](#)

[Toasted Pecans](#) - Enjoy large pecans toasted your way - salt, chili, garlic, or chili-lime. Just let me know your favorite flavor.

[Broadway Sugared Pecans](#) - Our plump pecans, soaked in a sugar/cinnamon mixture, and baked till crispy. Makes a great little gift bag for Christmas - or just about any time!!

[Cheese Straws](#) - Over a pound and a third of traditional Southern treats, you may order them in mild, medium, or Charles Reeves "make you sweat" hot!!

[Cheese Savories](#) - A Miss Red's creation of a cheese wafer full of savory herbs and spices, but no pepper. You won't be able to go back to cheese and crackers after this!!! As with the cheese straws, you get over a pound and a third in an order - they still won't last very long, though.

[Pecan Cheddar Crisps](#) - Cheese wafers filled with crunchy pecan pieces, baked till crispy and golden. A Southern taste treat.

[Summertime Devil'd Eggs](#) - Yummy goodness, just like you remember as a kid. These won't last long.

[Corn & Bacon Dip](#) - Another dish from the bacon birthday party, this is exactly as the name implies, corn and bacon, but with the addition of sharp cheese and sour cream, baked till golden and served with Bugles.

[Caprese Salad Skewers](#) - Here's another dish created for a party request. Two mini tomatoes filled with pearl mozzarella balls and fresh basil leaves, stabbed onto a skewer, slathered with balsamic syrup and olive oil. A delightful bite of yummy.

[Mini Spinach Fritatas](#) - A spinach-cheese mixture with a pepperoni round as its "crust". Just a mouthful of goodness - enjoy at your next gathering. Folks will be coming back for more.

[Mini Spinach Cheese Balls](#) - A little bite of Italian with healthful spinach added - spinach, mozzarella, garlic, and spices - cooked till golden, served with homemade marinara. Delicioso!!

[Southern Pimiento Cheese in Phyllo Cups](#) - Sharp cheese, mayonnaise, pimentos, and spices - don't you hear childhood calling? The phyllo cups add a nice crispy crunch.

[Southern Pimiento Cheese Sealed Sandwiches](#) - Our famous pimiento cheese mixture encased in fresh bread and sealed with a special crimper. Nice sized, crustless sammies for a party or just for an afternoon snack.

[Ham & Cheese Tarts](#) - Yummy little bites of ham and cream cheese, with the perfect amount of herbs and spices, baked up in a flaky phyllo cup. You'll fall for these!!

[Salmon Infused Deviled Eggs](#) - Not the same old deviled eggs - this elegant presentation of an old stand-by will have you coming back for more. Smoked salmon, dill, seasonings, and mayonnaise enhance the filling for eighteen halves for your delight. Your guests will think the Food Network catered your party!!!

[Bacon Deviled Eggs](#) - Our traditional deviled eggs with bacon bits added. Why not???

[Hogs & Dogs](#) - We created these for a neighbor's Bacon Birthday Bash - everything had bacon, even the cupcakes!!! Here you have little smokies wrapped in sweet bacon, baked up till crispy and served with homemade honey mustard.

[Parmesan Truffles](#) - What do you think of Parmesan Reggiano, heavy cream, and garlic, rolled into tiny balls and then in Italian Panko? Just couldn't be anything wrong with that. Pop one in your mouth and enjoy the YUM!

[Homemade Chicken Salad in Phyllo Cups](#) - Our proprietary chicken salad recipe in crispy phyllo cups. Perfect for a pick up appetizer.

[Homemade Chicken Salad Sealed Sandwiches](#) - Our homemade chicken salad encased in fresh bread and sealed with a special crimper. Nice sized, crustless sammies for a party or just for an afternoon snack.

[Sweet Potato Tartlets](#) - A luscious mixture of mashed sweet potato, cream, spices, and goodness, spooned into a crispy phyllo shell and baked till golden and firm. Then, a candied pecan is nestled into the top of the tart.

[Zucchini Cheese Bites](#) - Delicious little triangles of cheese, eggs, and zucchini, along with herbs and spices, baked and cut into 70 pieces per order. We can supply some yummy marinara, for a slight upcharge, that would be a great dip for these goodies. What a sneaky way to get your kids to eat vegetables.

[Italian Meatballs](#) - These flavorful one half-ounce meatballs may become a new favorite. You may request marinara sauce, ketchup/Bourbon sauce, or a Carolina sauce to accompany your meatballs.

[Decadent Mac & Cheese Bites](#) - Like eating Mac & Cheese with your hands???

Here's your answer!! Oh, to be a kid again. But for us adults, a little Italian panko as a "topping" to make this seem a little grown-up.

[Prosciutto & Pastry Wrapped Asparagus](#) - Just as described, fresh asparagus, massaged with olive oil and garlic, hand-wrapped with pieces of salty ham and puffed pastry, then baked till golden. These will go fast - better get more than you think you need!!

[Pecan Crusted Pork Tenderloin Sliders](#) - Tender pork tenderloin, encrusted with a pecan/breadcrumb/brown sugar mixture and baked to perfection. Sliced and wrapped in a yeast roll. Horseradish sauce to compliment the sammie is included.

[Pulled Pork Sliders](#) - Our new pulled pork entree, served on yeast rolls. A filling appetizer that could actually be served for a sit-down meal. The homemade sweet and vinegary barbeque sauce makes this pork shine!!

*Smoked Brisket Sliders* - Brisket, seasoned to perfection, slowly cooked, ready for a sweet bun, wrapped and ready to reheat. Homemade horseradish sauce included.

*Herbed Oyster Crackers* - Oyster crackers with our special combination of seasonings, baked till crispy. The perfect thing with a glass of wine.

*Texas Trash* - Upscale and cowboy style Chex mix - nuts, Bugles, cheese crackers, and spicy butter mix, along with your favorite Chex cereals and pretzels. A great, new way to snack.

*Cheese Balls* - Nothing fancy - just cheese, cream cheese, spices, and your choice of spinach for a savory snack or pineapple for a sweet presentation. The spinach is rolled in walnuts and the pineapple in pecans. Our new Italian Ranch is rolled in Italian Panko for its special taste. Cranberry Walnut isn't just for Christmas - this is good any time of year. We can certainly make other selections, if you wish - just let us know your pleasure.

*Lemerle's Famous Shrimp Dip* - 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.

*Johnny Boy's Beer Boiled Peeled Shrimp* - My daddy, Johnny Boy, Miss Red's young'un, used to boil shrimp in beer and spices; we are carrying on the tradition. We offer highest quality shrimp, boil them with their skins still on, then peel them for you so you and your guests can enjoy without any trouble. Homemade cocktail sauce included.

*Salmon Crustini* - A delightful starter to share with family or guests. Crunchy little gluten-free multi grain crackers topped with a scrumptious mixture of cream cheese, salmon, and spices. The perfect little one-bite appetizers.

*Shrimp & Grits Nibbles* - If you like shrimp and grits as an entree, we have it for you bite sized. These little delights are full of freshly boiled shrimp, hand cleaned by Mr. B, and mixed with the cheesiest, "butteriest" grits, making these a "to die for" bite.

*Shrimp Scampi Skewers* - Peeled large shrimp cooked in a lemon/butter/garlic sauce and skewered, two to a stick. Makes the best little appetizer - just a nice mouthful.

*Shrimp & Crab Stuffed Jumbo Shells* - Freshly boiled shrimp and snow 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.