



GOURMET TAKE-HOME CUISINE

1350 South Howard Avenue, Tampa, Florida • 813 251 1500 • [www.chavezathome.net](http://www.chavezathome.net)

## Specials for March 8<sup>th</sup>

We are open from 7 am - 8 p.m. Monday thru Friday stop in and get your dinner all you have to do is reheat it! Fast & Healthy! Call if you want us to hold a particular dish 'til you can get by.



We serve Breakfast Monday – Friday from 7 am – 11 am. Saturday & Sunday we open at 7:30 am – 2 pm. We have Eggs Benedict, Caramelized French Toast, Pancakes, Omelets and more. If you feel festive we also serve Mimosas & Champagne. Catch us on the way to Work or start your week end with us or stop by after Church on Sunday. Hope to see you!

**Bring this in this week and get a Cuban Breakfast Sandwich for \$2.99**

For unexpected company we have appetizers & some great cheeses; Mimolet, a French Cheddar, Pt. Reyes Bleu Cheese, a wonderful aged Gouda, Brie & Marionberry Cheese Torte. We make our own Pate, Smithfield Ham & Biscuits – great for Cocktails or Brunch or picnics, Cheese Biscuits... It is best to call an order a dozen or 3 dozen or however many you want – that includes Asparagus Sandwiches!



We have yummy Desserts. Our Cakes are sinfully wonderful – Hummingbird, Strawberry, Sour Cream Coconut, Chocolate Chocolate with Whipped Cream filling, Yellow Cake with Fudge Filling & Ganache Frosting & German Chocolate Cake We also have Mini Cup Cakes just enough to satisfy that sweet craving without feeling guilty!



March 19<sup>th</sup> is our **Italian Wine**/Food Pairing. We will be serving Banfi Chianti Classico DOCG, Quattro Mani Montepulciano, Banfi Centin Bianco, San Giuseppe Prosecco, Vinosia Essenza Di Malvasia & Bolla Bardolino. I have sampled them and they are wonderful can't wait to pair them with food.



We have some great reasonably priced Wines – come in and see our selections

## **Monday:**

♥Chicken Vegetable

♥½ Balsamic Glazed Chicken with Asparagus, Corn & Tomatoes

♥Baked Salmon with Sautéed Spinach with Tomatoes

Chicken Parmesan

♥Tilapia topped with Julienned Vegetables with Sundried Tomato Sauce on the Side

♥Pork Loin with Apple Chutney & Pepper Relish

Chicken Breast Florentine with Sundried Tomato Sauce

Meatballs with Marinara

Chicken Marsala with Marsala Sauce

1lb. Hamburger with Tomatillo-Corn Relish & Bleu Cheese

## **Tuesday**

Chicken & Dumplings

♥½ Chicken Fricasse

Salmon with Andouille & Green Olives

Chicken Chili Rellenos with Chipolte Sauce

Tilapia Almandine with Mango Salsa

♥Chicken Breast Olivia – boneless skinless Chicken Breast with Olives Tomatoes – low fat

Eggplant Parmesan

♥Seared Sesame Tuna with Roasted Sesame Garlic Sauce – I like to top my salads with this

Chicken Divan – Stuffed with Broccoli in a Cheesy Cream Sauce

Chopped Lamb Steaks with Garlicky Spinach & Goat Cheese

## **Wednesday**

Beef Barley

♥1/2 Chicken Cacciatore

♥Salmon Gremolata – Baked and Dusted with Seasoned Herbed Bread Crumbs

♥Herb & Parmesan Encrusted Tilapia with Tomato Relish

1lb. Hamburger Topped with Pepperjack Cheese, Grilled Tomato & String Onion Rings

Chicken Breast Florentine with Sundried Tomato Sauce

Vegetable Lasgana

Coconut Shrimp with Mango Salsa

Seafood Crepes

## **Thursday**

Andouille Sausage & Chicken Gumbo

½ Roasted Chicken with Rich Chicken Gravy

♥Salmon Black Bean Corn Salsa

Pan Fried Tilapia with Chimichurri Sauce

Shrimp Tomato Pie

Chicken “Chavez” an updated favorite of the Royal – Layers of Fried Potatoes, Ham,

Sautéed Mushrooms topped with Fried Chicken Breast & Hollandaise Sauce

## **TGIFriday**

Lobster Bisque

½ Mango Bar B Que Chicken with Onion Strings

Blackened Salmon with Herb Sauce & Onion Rings

Strawberry Chicken Breast

Pan Fried Grouper with Squash Puppies

Jambalaya