



# Dinner Specials • June 2022

Let our Epicurean Catering team prepare dinner for you and your family! Our Dinner Specials are designed to be convenient, hearty and made with top-quality ingredients your whole family will love. Available for curbside pickup or in store. Order your Epicurean Catering Dinner Specials today!

For more information or to place your order please contact:

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## Wednesday Specials

June 1 - No Dinner Special Today

June 8 - Mango Chutney Grilled Chicken Breast served with Grilled Asparagus, Yukon Potato Wedges, Tossed Garden Salad and Dinner Rolls. \$28.98 Dinner for Two

June 15 - Salisbury Steak with Gravy served with Mashed Potatoes, Sauteed Zucchini and Squash, Tossed Garden Salad and Dinner Rolls. \$28.98 Dinner for Two

June 22 - Boneless Roasted Turkey (Dark & White Meat) served with Cornbread Dressing, Green Beans with Mushrooms and Onions, Tossed Garden Salad and Dinner Rolls. \$28.98 Dinner for Two

June 29 - Chicken Fried Steak served with Country Gravy, Mashed Potatoes, French Green Beans and two Biscuits. \$28.98 Dinner for Two

## Thursday Specials

June 2 - Texas BBQ Plate Dinner, including Sliced Brisket, BBQ Sausage, Five Vegetable Cole Slaw, Potato Salad and two pieces sliced Corn Bread. \$20.99 Per Person

June 9 - Tex Mex Fajita Dinner with your choice of Grilled Beef, Chicken or Shrimp, served with Pico de Gallo, Sour Cream, Grilled Onions and Peppers, Lime Wedges, Spanish Rice and Beans and two Tortillas. \$14.99 Chicken | \$15.99 Beef | \$16.99 Shrimp

June 16 - Artichoke & Goat Cheese Stuffed Chicken Breast served with Wild Rice with Sundried Cranberries and Almonds, Snow Peas and julienned Carrots, Fresh Poached Pear Salad with Blueberries with Chef's Special Vinaigrette and Ciabatta Rolls. \$23.99 Per Person

June 23 - Hearty Beef Stew made with tender chunks of Beef, slowly cooked with Potatoes, Carrots, Onions and Peas. \$18.99 Per Quart

June 30 - Cajun Roasted Chicken Breast served with Wild Rice Pilaf, a Twice Baked Potato, Tossed Garden Salad and two Mini Corn Muffins. \$17.99 Per Person

## Friday Specials

June 3 - Chef's Shrimp & Grits with Cheddar Cheese and Green Onions served with Bibb Lettuce Salad with Cherry Tomatoes and Herbal Vinaigrette and a Mini French Baguette. \$20.99 Per Person

June 10 - Roasted Beef Tenderloin served with Sesame Glazed Carrots, Roasted Potatoes, Citrus Salad with Poppyseed Dressing and two Ciabatta Rolls. \$31.99 Per Person

June 17 - Grilled Shrimp over Angel Hair Pasta with a Cream Sauce served with Seasonal Vegetable Medley, Italian Tossed Garden Salad and a Small Garlic Loaf. \$17.99 Per Person

June 24 - Chef Rodolfo's Seafood Gumbo with Shrimp, Crabmeat, Crawfish and White Fish served with Rice on the side. \$25.99 Per Quart

\*WEDNESDAY SPECIALS ARE ALSO AVAILABLE PER PERSON. PLEASE CONTACT DOROTHY FOR PRICING.

MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE.