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**Bacon & Caviar
Gourmet Catering**

2702 Nolensville Pike

Nashville 37211

~ Dinner is Served! ~

THANK YOU!!

- this meal package prepared by your friends
@ Bacon & Caviar Gourmet Catering

Instructions - heat oven to 350:

- 1) caesar salad:
 - toss greens w dressing provided
 - add toppings as desired
- 2) chicken parmesan:
 - heat oven to 350, place casserole pan on sheet pan to prevent spills
 - bake w lid on for approximately 30 minutes, until bubbly
 - remove lid, and bake until bread crumb topping begins to brown
 - heat to 165 degrees
- 3) side dishes:
 - bake w lids on in pans provided
 - cook items to desired temperature
 - green beans cook faster than pasta
 - when pasta is bubbly, remove lid to brown slightly if desired
- 4) garlic bread:
 - toast in oven to desired doneness in pan provided
- 5) carrot cake:
 - ready to eat
 - warm slightly in oven if desired

~ check us out @ baconandcaviar.com ~

Tuesday Night Supper Club:

- menus updated weekly @ baconandcaviar.com
- great for school fundraisers
- appreciation gifts for teachers, front liners, and first responders
- gift certificates available

St Patrick's Day:

- our twist on traditional favorites

Easter Weekend:

- fun treats for (socially distanced) Easter Egg hunts
- morning brunch
- full meals for the family
- smoked hams & turkey breasts