

Main Dishes

CBR – Chunks of rotisserie chicken, chopped broccoli, and rice in a cheesy cream sauce topped with buttered crackers.

Chicken Tortilla Casserole – Shredded rotisserie chicken, medium spicy salsa, sour cream, Colby jack cheese layered between flour tortillas, baked to perfection.

Old Settlers Baked Beans – Pork and beans, great northern beans, kidney beans, bacon, combined with a secret mixture of sauces and seasonings.

Garden Chicken Pie – Shredded rotisserie chicken, onions, celery, carrots, peas and corn with homemade chicken gravy topped with homemade dressing, pastry crust or biscuit topping.

Just the Chicken Pie – Shredded rotisserie chicken, homemade chicken gravy, topped with homemade dressing, pastry crust or biscuit topping.

Favorite Chicken Casserole – Shredded rotisserie chicken, celery, water chestnuts, almonds, sour cream, cheddar cheese, topped with homemade buttered bread crumbs

***Veggie Lasagna Alfredo** – Spinach, carrots, onions, and broccoli layered with lasagna noodles, ricotta cheese, Swiss cheese and Alfredo sauce.

***Veggie Lasagna Marinara** – Spinach, carrots, onions, mushrooms and broccoli layered with lasagna noodles, ricotta cheese, Swiss cheese and marinara sauce

***Five Cheese Lasagna** – A blend of Mozzarella, Swiss, Provolone, and Parmesan Cheeses, layered with lasagna noodles, ricotta cheese and marinara sauce.

Soups-

Chicken Noodle with Vegetables – Chicken, carrots, onions, celery, wide egg noodles.

Spicy Chicken Vegetable – Chicken, tomatoes, onions, red and green peppers, corn, black beans

French Onion – Served with Provolone Cheese and homemade croutons

Chicken Chili – Chicken, kidney Beans, red and green peppers, tomatoes, chili seasoning

White Chicken Chili – Chicken, cannellini beans, green peppers, onions, chicken broth, seasonings

Chicken Pot Pie – Creamy chicken gravy, carrots, onions, celery, peas, and corn special blend of seasoning

Corn or Potato Chowder with Ham

Clam Chowder

***Tomato Bisque**

***Pumpkin or Squash** – with carrots, onions, celery, chicken broth and seasoning

***Veggie Soup** with Tomato Base or Veggie Stock Base.

***Broccoli Cheese**

***Creamy Herbed Potato**

Side Dishes

Loaded Potato Salad – with bacon, cheddar cheese and sour cream and mayo,

Stuffin' Muffins – Homemade dressing with celery, onions and peppers, baked as a muffin

Loaded Potato Casserole – Red Potatoes, bacon, cheddar cheese and sour cream

Cheesy Broccoli and Rice – Fresh broccoli, white rice, creamy cheddar cheese sauce

Sweet Glazed Carrots – Baby carrots with a sweet chicken broth glaze

***Pasta Salad** – Cheese Tortellini, assorted veggies, Italian dressing and Romano cheese

***Egg Salad or Deviled Eggs** – Hard boiled eggs, mayo, mustard, and pickle relish

***Black Bean Salad** – Black beans, corn, onions, pimentos, cilantro, lime vinaigrette dressing

***Cranberry Relish** – Whole cranberry sauce, mandarin oranges, walnuts.

***Green Bean Casserole** – Green beans, creamy sauce, dried onion topping.

***Favorite Mashed Potatoes** – Red potatoes, butter, cream, seasonings.

***Creamed Spinach** – Spinach with a savory blend of seasonings, cream sauce and parmesan cheese

***Creamed Corn** – Sweet yellow corn with a creamy sauce made with cream cheese.

***Macaroni and Cheese** – Cheesy baked macaroni with bread crumb topping.

***Cauliflower Au Gratin** – Baked with a special blend of cheese and cream sauce

***Herb Roasted Potatoes** – Quartered potatoes roasted with a delicious blend of herbs and seasonings

***Sweet Potato Casserole** – Sweet potatoes, cinnamon, brown sugar with walnut or marshmallow topping

Marie and Twannette's

31 N College Ave, Newton, NC- On the Square
828-465-0052- www.marieandtwannettes.com

Casseroles, Side Dishes and Soups for Take Home Enjoyment

Main Dishes – Large- serves 8- \$22.00

Medium – serves 4 - \$12.00

Small- serves – 2 - \$6.50

Side Dishes – Large- serves 8- \$16.50

Medium – serves 4 - \$10.00

Small- serves - 2 - \$6.50

Soups- Quart - \$8.50, Pint- \$5.00

Call 24 hrs in advance for Casseroles
ready to heat and serve.

828-465-0052