

Goodness to Go



Dinner Catering Menu

This is not an exclusive list of Goodness to Go Catering options. If you have specific requests that are not listed below or would like to discuss other lunch options, we would be happy to speak with you about this. Please email us at goodnesstogocatering@gmail.com or call 865.253.7099 to speak with our catering staff. (Prices subject to change)

~ Chicken ~

Picatta- Sautéed Fresh Chicken Breast finished with Lemon Caper White Wine Sauce. Served over Angel Hair Pasta.
\$15

Stuffed Chicken - Pounded fresh chicken breast stuffed with a light artichoke cheese filling and topped with tomato cream sauce. Served with scalloped potatoes.
\$15

Rosemary Roasted Chicken Breast - Fresh bone-in breast with fresh cut rosemary butter rub. Served with Garlic Smashed Potatoes.
\$15

Sundried Tomato Caper - Sautéed fresh chicken breast in a rich sundried tomato sauce. Served with Scalloped Potatoes.
\$15

Chicken Parmesan - Lightly breaded fresh chicken breast topped with marinara and mozzarella cheese. Served over Spaghetti.
\$15

Pasta Alfredo - Marinated grilled chicken breast with sautéed fresh spinach and mushrooms in creamy parmesan Alfredo sauce. Served over penne pasta.
\$13

Pot Pie - Roasted chicken breast and fresh vegetables in a creamy white sauce topped with a buttery cheddar crust.

\$13

~ Beef ~

Beef Tenderloin - Pasture raised beef seared with choice of honey glaze or house seasoning paired with choice of sauce: Bearnaise, Creamy Horseradish or Portabella Mushroom.

Market Price

Beef Tips with Egg Noodles - Tender sirloin tips in mushroom pan gravy over egg noodles.

\$15

Meatloaf - Local grass fed beef prepared country style with fresh peppers and house grated cheddar cheese. Served with Mashed Potatoes.

\$15

Meat Lasagna - Layers of fresh pasta, meat marinara and creamy parmesan/ricotta. Topped with mozzarella cheese.

\$13

Pot Pie - Beef tips and roasted root vegetables in a savory rosemary gravy topped with a buttery cheddar crust.

\$13

~ Pork ~

Honey Cajun Tenderloin - Fresh tenderloin rubbed with cajun seasoning and seared in honey butter, finished with mango chutney.

\$15

Pork Loin with Apples - Roasted pork loin with apples and grain mustard served with sweet potatoes.

\$13

Pulled Pork BBQ - Tender pork butt, smoked and hand pulled, served with home-made slider rolls and BBQ sauce. Served with Kohlrabi Slaw.

\$13

Pork Chop - Hand breaded bone-in thick cut pork chop with house made apple-sauce or balsamic glaze. Served with garlic potatoes.

\$15

~ Vegetarian ~

Portobella Mushroom Lasagna - Layers of fresh pasta, sautéed portobella mushrooms and ricotta cheese.

\$15

Pasta Alfredo - Sautéed fresh spinach and mushrooms or roasted vegetables in creamy parmesan sauce.

\$13

Pot Pie - Freshly roasted vegetables in creamy white sauce topped with a buttery cheddar crust.

\$13

Roasted Vegetable Lasagna - Layers of fresh pasta, roasted fresh vegetables and ricotta cheese.

\$15

Prices are per person.

6 serving minimum per entree

All entrees served with mixed green salad, homemade dressing, rolls, butter, tea & cookies.

~All salad dressings made in house~

Ranch

Blue Cheese

Balsamic Vinaigrette

Honey Mustard

~ Sides ~

\$1.50 per serving. 6 serving minimum

Glazed Sweet Potatoes

Roasted Vegetables

Sautéed Spinach

Green Beans

Scalloped Potatoes

Mashed Potatoes

Garlic Smashed Red Skin Potatoes

Honey Carrots

\$2.50 per serving. 6 serving minimum

Pasta Alfredo

Steamed Broccoli

Braised Greens

Asparagus

Macaroni & Cheese

Included with all catering orders:

Sweetener, butter, lemons, plates, cups, napkins, cutlery, serving pieces and chafing dishes if needed.

Delivery Charge

\$12-\$15
