



Chef Mark "ZIG" Zeigler

Presents

Divine Dining Delivery

"Divine Dining for Divine Diners"

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Divine Dining Delivery- Prepared Meal Plans

Entrees \$22.45 per portion *includes Delivery

Entrees \$17.45 per portion *includes Delivery Terms*

& services of Prepared Meal Plan:

1st Two weeks (trial term) 15% off & FREE Soul Roll w/each meal

1 Month Meal Plan 5% off 2 Month Meal Plan 10% off 3+ Month Meal Agreement 15% off

Minimum 2 portions per meal Meals include choice of Bread

Order by Sunday for Tuesday Delivery Order by Tuesday for Thursday delivery

Free Delivery Included

Starters, Soups, Salads & Desserts additional

Starters

Award Winning Soul Rolls-2.5 Combination of caramelized purple cabbage, glazed carrots, and braised collard & kale greens with your choice of smoked shredded pork, beef or chicken in a lightly fried eggroll wrap w/ Soul Roll Sauce

Free with new meal plan first two weeks

Slow Smoked Whole Wings (4)-9.95 Lemon Herbed Parmesan, Bourbon Glaze, Authentic Jerk

Stuffed Mushrooms Caps (6)-7.95 add Crab \$9.95

Shrimp Scampi (8)-9.75 Garlic butter simmered

+Curry-Basil Chicken Salad (½lb)-4.95 Slow smoked chicken salad with a kick of curry and basil
Served with mini croissants

+Sweet Vidalia Onion & Swiss Dip (8oz)- 4.35 Served w/ pita chips

+Sherry Spinach Dip (8oz)- 4.95 Served w/ pita chips



Soups & Salads

Mixed green Salad: 8 Red onions, tomatoes, Monterey jack & Cheddar cheese, Herbed croutons w/ Dijon Balsamic vinaigrette or white wine ranch

Wedge & Spinach Salad: 8 Iceberg lettuce wedge on a bed of spinach, blue cheese crumbles, scallions, boiled egg, garlic croutons w/ Blue cheese, Caesar, or French dressing (bacon bits by request)

Gumbo: 5 traditional creole roux-based soup loaded with all the veggies over seasoned yellow rice

Spring chowder: 4 Rich and lightly creamed based savory broth w/onions, peppers, red potatoes, and corn

Add to Soup or Salad: chicken-2 andouille sausage-3, crab-4, or shrimp-4

Bread

Honey Butter Corn Bread Muffins or Cakes- **.75 6-2.5**

Mini Parsley Buttered Croissants- **1 6-3.5**

Desserts

Brown Sugar Butter Drizzled Peach Cobbler- **4**

Brownie Cheesecake w/ seasonal fresh fruit coulis-**5**

Beverages- Gallons only

Green Water-**10** Electrolyte Water infused w/ cucumber mint and lime

Berry Lemonade -**12** Fresh squeezed lemons blended w/ strawberries & blueberries

Herbal Sweet Tea- **15 Array of herbal flavors. Please inquire w/ order request unsweetened**



Entrees

***Salmon w/ Mango Salsa**

Corn Macque Choux- New Orleans style creamed corn

Herb and garlic new potatoes

***Fried Salmon w/Ginger Soy Glaze**

Mixed Green salad

Red Potato Bliss

***Grilled Bourbon Glazed Salmon**

Caribbean Yellow Rice

Collard & Kale Medley

***Slow Smoked Beef Brisket**

Sweet Potato Soufflé

Basil Braised Flat Beans

***Cajun Shrimp & Crab Pasta**

Butter Parsley Linguini

Lemon Herbed Broccoli

***Seafood Buerre Blanc**

Angel Hair Pasta

Seasoned Steamed Broccoli



***Pan Seared Red Snapper**

Wild Rice

Brussel Sprouts

***Balsamic Glazed Lamb Chops**

Sweet Potato Souffle

Basil Braised Italian Green Beans

***Blackened Grouper w/ remoulade**

Lemon Herbed Broccoli

Corn Macque Choux

***T-Bone Steak**

Twice Baked Potato

Collard & kale Medley

Vermouth Smothered Pork Chops or Chicken

Sautéed Cabbage with mushrooms

Wild rice

Smoked Wing Meal (Lemon Pepper, Jerk or Bourbon)

Collard & Kale Medley

Smoked Gouda Macaroni

***Bacon Wrapped Filet Mignon**

Twice Baked Potato

Collard & Kale medley



Chicken Monterey- Marinated chicken w/ New Orleans Trinity topped & Monterey Jack cheese

Sautéed carrots, squash, zucchini medley

Creole Rice

Beef Sroganoff

Egg Noodles

Basil Braised Green Beans

***Caribbean Peppered Steak**

Thyme Rice Pilaf

Basil Braised Italian Green Beans

***Rib Eye w/ Cognac Peppercorn Sauce**

Asparagus with lemon cream sauce

Twice baked potato

Baked Honey Mustard White Fish (Cod or Pollack)

Rice Pilaf

Asparagus w/ Lemon butter cream sauce

Chicken Cacciatore

Caesar Salad

Linguini Pasta

Chicken or Pork Marsala

Italian herbed vegetable medley

Butter parsley linguini



***Garlic Rosemary Cornish Hen**

Wild Rice Pilaf

Glazed carrots

***Pesto Crusted Cornish Hen**

Glazed Carrots

Yellow Rice Pilaf

***Lemon Caper White Fish or Chicken Piccata**

Thyme almond green beans

Butter parsley Angel Hair Pasta

***Pan Seared Red Snapper w/ Crab in Sherry Butter Sauce**

Lemon-Garlic Roasted Brussel Sprouts

Wild Rice

Brown Sugar Glazed Corned Beef

Braised Cabbage with Mushrooms

Sweet Potato Souffle

***Blackened River Trout**

Fire Roasted Stuffed Red pepper

Yellow Rice Pilaf

3 Meat (Italian sausage, beef, pork) or Turkey Lasagna –

7 Layers of Divine Dining including Sautéed Spinach & Ricotta-Parmesan Center w/

Garlic bread



Balsamic Honey Glazed Pork Chops or Chicken

Braised Cabbage & Mushrooms

Caribbean Yellow Rice

Chicken or White Fish Parmesan

Smoked Garlic Mashed Potatoes

Steamed seasoned Broccoli

***Creole crab stuffed Chicken Breast**

Broccoli & Rice Soufflé

***Lime-Basil Crab Stuffed Chicken Breast**

Lemon Garlic Roasted Brussel Sprouts

Yellow rice Pilaf

Chili-Lime Pork Loin

Corn Macque Choux- New Orleans style creamed corn

Cinnamon peach candy yams

***Italian Herb Leg of Lamb w/ Mint jelly (seasonal)**

Collard & kale green medley

Herb Garlic new potatoes

Injected Smoked Turkey Breasts (seasonal)

Sweet Potato Soufflé

Basil Braised Italian Green Beans



Honey Apricot Glazed Ham (seasonal)

Smoked Gouda Mac and Cheese

Collard & Kale Green

***Lump Crab, Shrimp or Chicken Cajun Pasta Alfredo**

Curry Lime Roasted Broccoli

Curried Lamb or Chicken

Thyme Rice Pilaf

Collard & Kale medley

Bourbon Glazed /Smoky BBQ/Jerk/Italian Herb Grilled Chicken Breasts

Basil Braised Green Beans

Yellow rice pilaf

***Slow Roasted Prime Rib**

Collard & Kale Green Medley

Twice Baked Potato

Thank You for choosing to enjoy ***“Divine Dining for Divine Diners”!!!***