



Miss Red's Place Cooks for You!!

Homemade Bread - Take your pick of several varieties - plain, cheese, Italian herb, or cinnamon. You will keep coming back for more!!

Banana Bread - Real comfort food - traditional banana bread - you may add nuts, if you wish. Can't beat this one.

Pecan Pie Mini Muffins - Mini muffins that are just like a piece of pecan pie, crust and all. Again, you can't eat just one of these little delights.

Pumpkin Apple Streusel Muffins - Eighteen large muffins filled with pumpkin and apples, topped with brown sugar streusel for a delightful way to start the day.

Eggnog Muffins - As soon as I can find eggnog each year, you may order these delicious, nutmeg enhanced delights. They are the perfect way to start a holiday morning. You get 18 in an order.

Breakfast Casseroles - Enjoy a comforting breakfast with your choice of Cream Cheese Danish (cream cheese mixture layered between flaky pastry), Breakfast Cheese Casserole (eggs, cheese, and cream over thick cut bread), Breakfast Sausage Casserole (sausage, eggs, and cheese on a layer of richly buttered bread), or French Toast Casserole (thick cut bread, brown sugar, eggs, milk, butter, and cinnamon - what could be bad about this??). Just remove them from the fridge, bake for a little while, and breakfast is served.

Banana Nut Mini Muffins - It's banana bread in a mini muffin size. Perfect for teas, showers, or just for nibbling at coffee break. Pecans or walnuts - your choice.

Savory Sausage Balls - A new take on an old favorite. You still get the flour, sausage, and sharp cheese, but special herbs and spices are added to give these sausage balls a fresh, different taste. You'll love them!!

Apple Nut Bread - What can we say about something so delicious - apples, pecans, bread, cinnamon - it is everything you want. Order some today!!!

Cranberry Walnut Bread - Same as above but with cranberries and walnuts, if you like them better than apples and pecans. You pick!!

Buttermilk Cinnamon Coffee Cake - Your taste buds will be tingling with this scrumptious combination. Crunchy pecans on top toast as the coffee cake bakes.

Sausage Cheese Morsels - A miniature version of our famous Breakfast Sausage Casserole. Just the perfect handful to pop into your mouth. Makes serving a group a snap.

Heath Bar Brunch Cake - A 9X13 pan of brown sugar/Heath Bar goodness. Has a streusel topping that is yummy.

Philip's Gourmet Grits - Please don't feed this to anyone with heart trouble - grits prepared in heavy cream, finished off with cream cheese, cheddar cheese, sour cream, butter, and just a touch of garlic, ready for you to bake in the oven. All I can say is "wow".

Cheese Straws - Over a pound and a third of traditional Southern treats, you may order them in mild, medium, or Charles Reeves "make you sweat" hot!!

Cheese Savories - A Miss Red's creation of a cheese wafer full of savory herbs and spices, but no pepper. You won't be able to go back to cheese and crackers after this!!! As with the cheese straws, you get over a pound and a third in an order - they still won't last very long, though.

Pecan Cheddar Crisps - Cheese wafers filled with crunchy pecan pieces, baked till crispy and golden. A Southern taste treat.

Toasted Pecans - Enjoy large pecans toasted in your way - salt, chili, garlic, or chili-lime.

Ham & Cheese Tarts - Yummy little bites of ham and cream cheese, with the perfect amount of herbs and spices, baked up in a flaky crust. You'll fall for these!!

Tiny Tomato Tarts - Roma tomatoes, onions, and fresh basil in phyllo cups, baked with a topping of bacon pieces, cream, and grated Parmesan. The perfect little pick up appetizer.

Decadent Mac & Cheese Bites - Like eating Mac & Cheese with your hands??? Here's your answer!! Oh, to be a kid again.

Italian Meatballs - These flavorful one half-ounce meatballs may become a new favorite. You may request marinara sauce, ketchup/Bourbon sauce, or a sweet/spicy sauce to accompany your meatballs.

Shrimp & Grits Nibbles - If you like shrimp and grits as an entree, we have it for you bite sized. These little delights are full of freshly boiled shrimp, hand cleaned by Mr. B, and mixed with the cheesiest, "butteriest" grits, making these a "to die for" bite.

Chicken Wontons - Our newest entry in the bite-sized goodies, we mix chicken with your choice of Mexican or Italian seasonings and the appropriate cheese, stuff it into an open wonton wrapper, top with more cheese, and bake till golden brown. These have quickly jumped to the top of our pick up food list.

Andouille-Rice Stuffed Sweet Peppers - Not only delicious, but the colors and presentation brighten any table setting. Folks will think you have a FoodTV Star cooking for you. Not hot, unless you order them that way. These are great as appetizers or just to keep on hand for snacks.

Pups in Pastry - You will say "Wow" when you eat these. Wanted to call them Moo in Pastry, but I think the Chic-Fil-A cows would be upset. The best little franks rolled in the buttery-est pastry - you'll be looking for more.

Craig's Favorite Meatloaf - No, I don't hide boiled eggs in this like his mom did, but he still says this is his favorite. A horseradish infused meatloaf with onions and a tomato sauce/brown sugar topping. I even like this one!!

Lemon Chicken Pasta - Tender rotini pasta, flavorful chicken breast, and a bold lemon sauce, baked with a little Parmesan cheese on top. A light and delish way to enjoy a chicken casserole.

Tarragon Chicken - Really, just as it sounds. Rotini pasta, chicken breast, and sweet onions in a tarragon seasoned cream and wine sauce. Jaime's favorite - we think it will be yours, too.

Chicken Divan - The classic dish of chicken, broccoli, and cream sauce.

Chicken Tetrazzini - An Italian tradition made with chopped chicken breasts in a creamy mushroom/wine sauce, mixed with al dente spaghetti. This casserole is delicious and goes a long way.

Chicken Spaghetti - The classic with chicken, spaghetti, light cream sauce, and cheese. No other fillers - you must request bell peppers and pimentos, if you would like them in your casserole.

Poppy Seed Chicken - Another classic, made with chicken breast, cream sauce, poppy seeds, and covered with a layer of buttery crumbs. The base is basmati rice, so you have a complete meal in a pan.

Chicken Pasta Salad Casserole - You start with the makings for our pasta salad, add flavorful chicken pieces, cheese, some sour cream, pour into a casserole and top with more cheese. Sounds unusual, but was a real hit with lots of testers - we think you will enjoy it, too.

Texas Busy Day Casserole - When I was growing up, we whipped up this dish any time we were busy, hence the name. Can't tell you everything, but if you like corn, noodles, and cheese, you will like this hearty dish. If you have a preference, we can use ground beef or ground turkey - you let us know.

Chicken Spinach Lasagna - Lasagna noodles layered with a mixture of chicken breasts, spinach, cheese, sour cream, and spices, topped with chopped pecans, of all things. Sounds unusual, but one of my best selling casseroles.

Mamma's Lasagna - Layers of rich meat sauce, Ricotta cheese, mozzarella, and ruffley noodles could only spell luscious. Add garlic bread and a salad and you are fixed up for a special meal.

Salmon Oreganato - Six filets of Atlantic salmon, each five to six ounces, with the most delightful oreganato topping, baked to perfection. Folks will think they are in a fancy Atlanta restaurant when you serve this to your family or guests.

Craig's Famous Grilled Flank Steak - An often overlooked piece of beef, Craig's treatment of flank steak will knock your socks off. Seasoned with a soy/sesame/onion/ginger marinade and grilled to perfection, you will wow your family and guests when you serve this delicious dish. Since beef prices vary, please call for pricing.

Beef Brisket - Seasoned to perfection, slowly cooked, and sliced for your convenience, you will love the rich, smokey flavor either in sandwiches or just by itself. This is the same beef we use in the sandwiches for our catering events where we get raves on Craig's preparation.

Pecan Crusted Pork Tenderloin - Tired of chicken but don't eat beef? Here's the "other white meat". Tender pork tenderloin, encrusted with a pecan/breadcrumb/brown sugar mixture and baked to perfection. Good as an entree but great in mini sandwiches with a horseradish sauce. This is one great way to prepare pork.

Quiche - Take your choice of the list or, if you have a favorite that is not listed, just let us know - I bet we can fix you up. Real men DO eat our quiche, especially if they know what is good for them!!

Shrimp Stuffed Double Baked Potatoes - What could be wrong with a huge Russet potato half, perfectly baked, scooped out, and re-stuffed with a mixture of potato, freshly boiled and cleaned shrimp, two kinds of cheese, and seasonings, topped with more cheese, and baked again? Nothing!!! You will love these.

Baked Onion Rice - Wonderful with steak, chicken, or just by itself, this rice is baked in rich onion/beef broth.

Pineapple Casserole - Baked yummy pineapple goodness, mixed with cheese and butter, topped with flaky, buttery crumbs - you know you love it.

Broccoli Rice Casserole - You have probably had this all your life - broccoli, Basmati rice, sour cream, cheese, and yummy. Let us bring back fond memories of meals at home with this dish.

Spinach Rice Casserole - Spinach like you have never had it before. Spinach and rice in a creamy Italian sauce layered with Monterrey Jack cheese. This is the only way I can get Craig to eat spinach. Will become a favorite of yours, too.

Oven Roasted Rosemary Red Potatoes - Red skinned potatoes, cubed and rubbed in olive oil, baked with just a touch of fresh rosemary - a very up-scaled dish that will enhance your entire menu.

Aunt Laverne's Corn Casserole - Craig's favorite way to eat corn other than fried, cream corn. Yellow rice mixed with cheese and corn, baked till golden and bubbly.

Corn Pudding - Yummy combination of corn, butter, and cream - what can be wrong with that???

Sweet Potato Soufflé - Sweet potatoes, cream, pecans, brown sugar - just the good old Southern sweet potato dish. Let us whip it up for you to enjoy.

Mom's Great Green Beans - French cut green beans layered with onions and bacon bits, marinated and baked in an oil and vinegar dressing. We bake it first, then you just warm it before serving. Don't know anyone who doesn't like this one.

Carrot Soufflé - You will swear it is actually a dessert, but, no - it is a vegetable serving. Prepared almost like a pound cake, this light and airy concoction is filled with grated carrots and baked in a seasoned breadcrumb lined pan. Great served with a lemon sauce. Leftovers warm beautifully, if there are any!!

Decadent Mac & Cheese - I really should get a release from your cardiologist to sell you this dish. You won't believe the rich, creamy cheese sauce, using four different kinds of cheese, to make this the best macaroni and cheese you ever ate. I can't make this for us too often - it's too easy to eat the whole recipe myself.

Shrimp & Crab Stuffed Jumbo Shells - Freshly boiled shrimp and crab legs, Craig-cleaned, chopped and mixed with a cream cheese and herb filling, stuffed into perfectly cooked pasta shells. A delicious appetizer or main course entree. You will love these.

Caesar Salad - You will enjoy crisp romaine lettuce, crunchy garlic croutons, and the best shaved Parmesan cheese around, all with a creamy Caesar dressing. Lots of salad.

Mexican Salad - A huge bowl of chopped Romaine lettuce topped with black beans, whole kernel corn, yellow and red sweet peppers, and red onion, served with a delightful Balsamic Vinaigrette. We are surprised at how popular this new salad has been with everyone who has tried it. You will like it, too.

Signature Salad - You have probably enjoyed this if you have shared one of our catered meals. Spring mix, dried cranberries, walnuts, strawberries, blueberries, mandarin oranges, and just about anything else I can find to compliment this mixture, all topped with either Feta, blue, or Parmesan cheese. You get two dressings, usually our Raspberry Walnut Vinaigrette and either Balsamic Vinaigrette or Honey Dijon. A huge bowl of salad.

Farm Fresh Fruit Bowl - We find the freshest fruit we can, usually strawberries, two kinds of grapes, mandarin oranges, blueberries, and whatever else is at market, and toss it together for you.

Pasta Salad - Just an old-fashioned salad made with rotini pasta, corn, vegetable blend, special dressing and spices. Pretty good, just out of the bowl.

Potato Salad - Just like Granny made for us - nuff said!! I can leave out the onions but you will need to let me know your preference when you order.

Broccoli Salad - Broccoli, raisins, sunflower seeds, red onions, and bacon in a tangy sweet and sour creamy dressing. Jaime says, "Yum"!!!

Edamame Salad - Start with edamame (soybeans - new to us but delicious!!), add red onions, red and yellow sweet peppers, and whole kernel corn, all topped with a delightfully light rice vinegar/ginger/sesame dressing and you have our newest, edgiest salad. We wouldn't have ever thought to prepare it, but so glad we did - it is a real hit.

Homemade Pimento Cheese - Sharp cheese, mayonnaise, pimentos, and spices - don't you hear childhood calling? Great on sandwiches, crackers, celery, or a spoon - keep it on hand for midnight snacking. You can't go wrong with this stuff. This is the same great stuff you will find in our sandwiches and phyllo cups.

Chicken Salad - Miss Red's original recipe - she would be so pleased you love it. No fillers here - just meat, mayonnaise, pickles and spices. Same delicious mixture in our sealed sandwiches or phyllo cups. You just can't find better than this. I hope my Granny is proud.

Summertime Deviled Eggs - Yummy goodness, just like you remember as a kid. These won't last long.

Cheese Balls - Nothing fancy - just cheese, cream cheese, spices, and your choice of spinach for a savory snack or pineapple for a sweet presentation. The spinach is rolled in walnuts and the pineapple in pecans. We can certainly make other selections, if you wish - just let us know your pleasure.

Boiled & Peeled Shrimp - We start with shrimp with precooked weight of 21-25 per pound and boil them up just the way my daddy did. Then we take all the work out of serving them by peeling and cleaning them for you. We include some of our hearty cocktail (heavy on the horseradish) sauce - all you have to do is eat and enjoy. You will get 22 to 24 of the best tasting tiger shrimp per pound, after cooking and cleaning.

Lemerle's Famous Shrimp Salad - My momma created this delightful take on shrimp salad. No fillers - just shrimp in a secret blend of creamy goodness, with a little onion added for good measure.

Salmon Infused Deviled Eggs - Not the same old deviled eggs - this elegant presentation of an old stand-by will have you coming back for more. Smoked salmon, dill, and mayonnaise enhance the filling for twenty halves for your delight. Your guests will think the Food Network catered your party!!!

Lu's Famous Frozen Fruit Salad - We have recreated a most delectable treat from a local sandwich shop of the 1980's - Frozen Fruit Salad. Lots of fruit, especially cherries, and pecans in a creamy mixture, frozen in individual swirly molds. Let them sit out of the freezer for 10 to 15 minutes till you can get a fork through them to serve; then, eat up. You will thank me for reintroducing this dish. You probably want to keep several on hand, just for those mid-afternoon snack attacks. After all, I am sure this would be considered a fruit serving (and several fat servings, too)!! We are not sure how these will travel for our customers in the Atlanta area, but we will work with you to get them to you frozen; you will have to take it from there.

Salmon Crustini - A delightful starter to share with family or guests. Crunchy little rounds of toasted bread topped with a scrumptious mixture of cream cheese, salmon, and spices. The perfect little appetizers.

Sack Lunch - We are now offering sack lunches. You will receive your choice of a couple of small sandwiches - ham and cheese and turkey and cheese - or one larger sandwich in either ham or turkey either with cheese, with condiments, along with a piece of fresh fruit or a fruit cup, chips, a serving of our homemade pimento cheese, toasted pecans, and crackers, and the dessert of the day, all in a cute little handled bag lined with tissue paper. Let us know when we can help you out with these little treasure packages. You may add a bottle of water for a slight charge.

Soups - Our selections and descriptions were taking up a lot of room on the price list, so we decided to move them to the menu side. Just let us know what you would like. Most run \$20 for half a gallon, except the Lobster Bisque, which is \$24 per half gallon.

Taco Soup - Rich tomato based soup with black beans, whole kernel corn, pinto beans, browned meat, onions, and seasonings. Just add corn chips, grated Cheddar, and sour cream and you have a taco in a bowl!!

Potato Soup - Chunks of firm potatoes swimming in cream accented with celery, carrots, and all the other spices that make this a real comfort food.

Southwest Corn Chowder - Rich, tangy, creamy soup with chunks of potato and corn - just what you need to satisfy that soup hunger!!

Shrimp & Corn Chowder - Enough shrimp and corn to make each mouth watering spoonful satisfy your cravings.

Chicken Tortilla Soup - A little bit of the Southwest here in our area. The chicken and tortillas blend to make a special taste treat for those looking for a Mexican fiesta in their mouth. We can turn up the heat, at your request - just let us know your heat tolerance.

Broccoli Cheese Soup - I am sure that this is good for you on some level, but Craig refuses to eat it, no matter what. Broccoli, cheese, cream - maybe for after your heart check-up.

Vegetable Beef Barley Soup - A rich, chunky vegetable filled soup with hunks of beef. The savory broth infuses this soup with just the right flavor to bring you back for more.

Tomato Basil Bisque - This soup will make you think you have your own personal chef (I guess you do - ME!!). Really, it is one of the best soups in the line-up, and is even better if you crumble toasted garlic bread in the bowl before you add the soup. I think I will head to the kitchen for a bowl right now!!!

Lobster Bisque - You will think you are in the fanciest of restaurants when you serve this creamy, lobster infused soup. One of the best we have ever tasted.