

Chef Ashlyn B. Smith

2945 S. Miami Blvd  
Durham, NC 27703  
(Intersection of TW Alexander  
& S. Miami Blvd, Presidential Park West)



Tele: 919-220-6040  
Hours: M-F 11am-2pm

Website: [www.spicygreengourmet.net](http://www.spicygreengourmet.net)  
Email: [spicygreengourmet@frontier.com](mailto:spicygreengourmet@frontier.com)

## ***Hot Lunch***

(All Entrees come with 1 vegetable and 1 starch except where noted and Cookie Platter, Paper Products & Iced Tea)

### **Chicken**

#### **Inside Out Cordon Bleu**

Crispy Chicken Breast topped with Capicola Ham and Swiss Cheese

#### **Marsala Parmesan Chicken-**

Oven Baked Chicken w/ Breadcrumbs, Parmesan cheese and Marsala wine

#### **Bruschetta Chicken**

Grilled Marinated Chicken Breast topped with Tomatoes, Basil and Mozzarella Cheese

#### **Southwest Chicken**

Grilled Chicken simmered in Southwest Sauce w/ Roasted Red Peppers, Onions and Cheddar Cheese

#### **Chicken Alfredo\***

Served with a Garden Salad and Bread

#### **BBQ Chicken**

Grilled BBQ Chicken Smothered in a Sweet Honey-Brown Sugar Glaze

#### **Mediterranean Chicken with Artichokes and Mushroom Sautéed**

**Pretzel Crusted Chicken w/ Honey Mustard Sauce Add: 1.50pp**

#### **Lemon Pepper Chicken**

Grilled Lemon Scented Chicken Breast w/ Herb Cream Sauce

#### **Chicken Merango**

Seared Chicken Breast smothered in a white wine, tomato, garlic and mushroom sauce

#### **Spicy Crispy Chicken**

Crispy Chicken Sandwich w/ Bacon Ranch Cream Sauce

**Blackened Chicken w/ Provolone Cheese & Grilled Peppers**

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## **BEEF & SEAFOOD**

### **Country Meatloaf with Gravy Lasagna\***

Traditional all beef Lasagna w/ House-made Tomato Sauce served with a garden salad and bread

### **Beef or Chicken Fajitas**

**Add: 1.50pp**

Served with Black Beans & Cilantro Lime Rice

### **Beef or Chicken Stuffed Peppers**

Ground Beef or Shredded Chicken with Spanish Rice stuffed in a Green Bell Pepper topped with Tomato Sauce and Cheese.

Served with a Garden Salad and Bread

### **Garlic and Herb Baked Tilapia**

## **Vegetarian Entrees**

(Entrée Served with House Salad or Cucumber Tomato Salad)

**Asparagus & Sweet Pea Risotto**

**Stuffed Portabella Mushrooms**

**Vegetable Lasagna**

**Mac and 3 Cheese w/ Broccoli**

**Black Bean and Corn Stuffed Peppers**

**Mediterranean Quinoa Stuffed Squash**

**Eggplant Parmesan**

## **Sides for All**

(Additional Sides: \$2.50pp)

**Roasted Red Potatoes**

**Mac n Cheese**

**Sautéed Green Beans**

**Baked Potato**

**Pasta Salad**

**Southern Green Beans**

**Rice Pilaf**

**Herb Linguine**

**Black Beans**

**Steamed Broccoli**

**Steamed Rice**

**Grilled Mixed Vegetables**

**Balsamic Zucchini**

**Caesar Salad**

**Spring Garden Peas & Onions**

**Garden Salad**

**Polenta & Mushroom Ragout**

**Stuffed Quinoa Tomatoes**

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## Desserts

(Ask for Pricing)

**Cookies    Brownies    Banana Pudding**  
**Season Fruit Cobbler    Assorted Cakes & Cup Cakes**