

# Cheers CHALET

WEDDINGS • EVENTS • CATERING

*"Vegetables are a must on a diet. I suggest carrot cake, zucchini bread, and pumpkin pie."*

– Jim Davis

# Family Dinners

TAKE-OUT MENU



## Week of 5-18-2020 through 5-23-2020

Orders must be placed by 3pm the day before pick-up. Items can be picked up hot and ready to eat, or cold to be heated at home. All entrées include the choice of two sides. Scheduled pick-up times are available daily beginning May 18 through May 23rd from 2pm-6pm.

Extras and Carryout Items available daily from 2pm-6pm for walk-ins. Carry-out items change daily! Follow us on Facebook for items available each day.

### Entrees: (Available pre-order only)

**Classic Pot Roast** - slow-cooked chuck roast with carrots and onions in a light gravy. Small (2-3 servings) \$38- Large (4-6 servings) \$75

**Chicken Tamale Casserole** - cornbread crust with mild green chilis topped with slow cooked salsa chicken and shredded cheddar and jack cheese. Garnished with shredded lettuce, diced tomato, and sour cream  
Small (2-3 servings) \$23 - Large (4-6 servings) \$45

**Spaghetti Pie** - layers of spaghetti noodles and marinara with Italian sausage and ground beef, and a cheesy mozzarella filling.  
Small (2-3 servings) \$18 - Large (4-6 servings) \$35

**Beer Brats & Kraut** - grilled beer brats served with Bavarian-style kraut. Served with buns and deli-style mustard. Small (2-3 servings) \$23 - Large (4-6 servings) \$45

### Sides: (2 included with entree)

*Seasoned Corn*

*Cilantro-Lime Rice*

*Macaroni Salad*

*Garden Salad*

*Cornbread*

*Buttermilk Biscuits*

*Garlic & Herb Focaccia Bread*

*Mashed Potatoes with Gravy*

*Fresh Broccoli Salad*



### Extras & Carryout: (available for walk in and pick up daily)

#### **Take and Bake Pizzas**

**Breakfast Pizza** - 12in pizza with sausage, bacon, pepper gravy, scrambled egg, cheddar cheese \$10

**Buffalo Chicken** - 16' pizza with buffalo chicken dip, Monterey jack cheese and grilled chicken \$16

**CBR** - 16' Chicken, Bacon, Ranch. \$17

**Pepperoni Pizza** - 16' pizza with house-made pizza sauce, mozzarella and pepperoni \$14

**Taco Pizza** - 12' pizza with seasoned ground beef, cheddar and jack blend cheese, lettuce tomato and sour cream oil the side. \$12

**Beer** - 6pks Smirnoff RWB, PBR Hard Coffee, Bud, Bud Lt, Cider Boys, Shock Top, Yuengling, Mich Ultra, Left Handed Milk Stout, Fat Tire, 12pks Stella Artois, Blue Moon, Truly

**Wine** - Kendall Jackson, 14 Hands, Apothic, Bartenura, Chateau St Michelle, Roscato

**Bakery** - check our daily facebook posts, items changing daily!

# Vintage Dinners



## *Miss Alison's Seafood Night*

Shrimp Boil with peel and eat shrimp, andouille sausage, red potatoes, & corn and cajun seasonings. Served with sweet n spicy slaw and garlic focaccia bread.

Small (2-3servings) \$48

Large (4-6 servings) \$95

## **Sometimes our friends become our family.**

This weeks vintage menu is inspired by the family of our very own chef Alison Helsler.

I first met Alison 12 years ago, when we both started working at Cheers. I was hired as the chef at the time, and Alison was working as the banquet manager. I quickly recognized Alison's natural talent in the kitchen, and plotted to steal her for the Cheers kitchen! We became best friends, and it seems like I've known her my whole life. She is the sister I always wanted. ❤️

We work together so seamlessly, often working like the others second set of

hands. Over the years, we have enjoyed serving the Lancaster and surrounding community together. We have laughed and cried with so many brides and grooms, celebrated countless proms and graduations, served our community at many dinners and parties, worked 11 Lancaster Festivals, and survived 10 Mothers Day brunches. Together, there's nothing we can't accomplish.

Now, on to Alison's family meal! Alison's family has a tradition of getting together for a seafood night each year around Christmas time. Her uncle Mike puts together a seafood buffet! Alison's favorites are his BBQ

shrimp and king crab bisque. So, I thought to honor that tradition, this weeks family meal will be a classic Shrimp Boil. This is a get your hands messy, family fun dinner! Gather round the table with your family, and enjoy!

