

Listed below are some of the items available for pick up and are based upon availability. Entrees are served in pans ready to put in the micro or oven and serve, and include Chef's choice of veggie, salad or starch. We kindly request a minimum order of 6. Other options may be available. Please call at 713.932.8335 or email:mail@baileyconnor.com

Old World Lasagna

Layered with Italian Sausage, ground Sirloin, Marinara Sauce, three Cheese Blend, and Italian Herbs baked and served with Garlic Bread and Caesar Salad

Baked Ziti in a Marinara Sauce with Italian Sausage

Ziti tossed with Italian Sausage, Sun-Dried Tomatoes, Mushrooms and Marinara Sauce, covered with Mozzarella Cheese and baked golden brown, served with Garlic Bread Sticks and Caesar Salad

Chicken or Shrimp Pasta Putanesca

Grilled Julienne Chicken or Shrimp, imported Capers, black Olives, Green Onions, diced Tomatoes, Garden fresh Basil and Garlic tossed in a Pesto Sauce, crowned with fresh Parmesan Cheese, served with Caesar Salad and Italian Bread

Chicken Enchiladas

Corn Tortillas filled with Chile and Cumin, seasoned Julienne Chicken, Sweet Bell Peppers, Onions and Garlic, topped with a Monterey Jack Cheese Cream Sauce, served with Spanish style Rice and Borracho Beans

King Ranch Chicken Casserole

Tender Chunks of Chicken layered with Corn Tortillas, diced Tomato, green Chilies, Onions, Bell Peppers and aged Cheddar Cheese and a Mushroom Sauce and Chef's choice of Salad

Grilled Chicken Pasta Alfredo

Seasoned Chicken Breast topped with a creamy light Parmesan-Garlic Sauce, served with Penne Pasta, Caesar Salad and Italian Bread

Beef Al La Loaf

Bacon Cheeseburger Meatloaf

Ground Texas seasoned Sirloin bejeweled with sharp Cheddar Cheese, crumbled Bacon, Bread Crumbs, perfectly baked and topped with a roasted Tomato Sauce and French Fried Onions, served with Chef's choice of Starch, Salad, Bread and Butter

Classic Chicken Marsala

Seasoned Chicken Breast sautéed with Shallots, Garlic and Button Mushrooms and reduced in a classic Marsala Wine Mushroom Sauce, served with Chef's choice of Starch, Salad, or Vegetable, Bread and Butter

Traditional Irish Shepherd's Pie Casserole

Ground Texas Sirloin sautéed with Garlic, Onions, Celery and Carrots layered in a brown Sauce, and whipped Potatoes, topped with Aged Cheddar Cheese., served with Chef's choice of Salad, Bread and Butter

Beef Stroganoff

Slow cooked Tips of Beef in a creamy Au Jus-Mushroom Sauce, served with Chef's choice of Starch, Salad or Vegetable and Bread and Butter

Roasted Beef of Sirloin

Tender Sirloin served in thin Slices, accompanied with a Cabernet Demi Glaze, accented with Porcini Mushrooms, served with Chef's choice of Starch, Salad or Vegetable and Bread and Butter

Beef Bourguignon

Tender bite-sized chunks of braised Beef, Baby Carrots, Button Mushrooms, Pearl Onions, and Herbs served in a hearty Burgundy Demi-Glace, served with Chef's choice of Starch, Salad or Vegetable and Bread and Butter

Shrimp and Crawfish Etoufee

Texas Gulf Coast Crawfish and Shrimp, simmered with a Mélange of Sweet Bell Peppers, Onions and Celery in an authentic dark Cajun Roux, served with Chef's choice of Starch, Salad or Vegetable and Bread and Butter

Shrimp Scampi

Fresh juicy Shrimp sautéed in Garlic Butter and served with Chef's choice of Starch, Salad or Vegetable and Bread and Butter

Bailey Connor's Maryland Signature Crab Cakes

Our famous succulent Jumbo Lump Crab Cakes, accompanied by a South Texas Remoulade Sauce served with Chef's choice of Starch, Salad or Vegetable and Bread and Butter