

More Information

Facility Rental

Planning a bridal luncheon, baby shower, or other get-together? Want an intimate, fun, and relaxing atmosphere? Then look no further! Rosemary's Kitchen offers facility rentals on Saturdays and evenings for private parties. We will gladly cater your event or you can bring in your own goodies!

Please contact Rosemary or Sara for details.

Rate: \$100/hour (minimum of 2 hours)

Orders

Special orders require a minimum food purchase of \$200. Don't need that much food or don't want to spend much? You can order anything off our weekly menu with no minimum purchase. Find our weekly menu on our website or check us out on Facebook or Twitter!

About Rosemary's Kitchen



Rosemary's Kitchen strives to bring you and your family wholesome food of the highest quality. We believe that details matter, and we go above and beyond to ensure your satisfaction with our products and services. We welcome your comments, constructive criticism, and ideas so that we can improve every day.

Rosemary Thomas and Sara Corley are the creative cooks behind the amazing dishes of Rosemary's Kitchen. Combining old family recipes with new world flavors, Rosemary and Sara have created a unique style of their own. Using only the freshest ingredients, Rosemary's Kitchen has redefined some of your favorite recipes. Let the cooks of Rosemary's Kitchen remind you what homemade tastes like!

Simple. Fresh. Good.

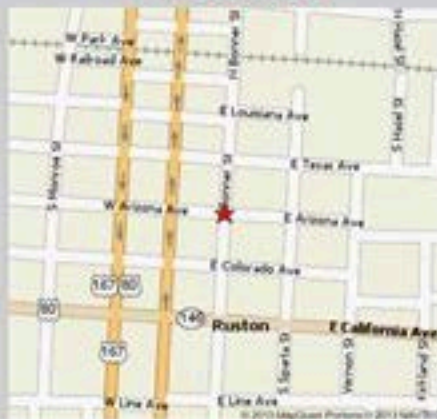
Hours & Location

Take Home Food & Gift Shop Hours

Day	Hours
Sunday	11:00-1:30
Monday	10:00-5:30
Tuesday	10:00-5:30
Wednesday	10:00-5:30
Thursday	10:00-5:30
Friday	10:00-5:30
Saturday	CLOSED (special events and private parties only)

Lunch is served from 11:00-1:30 daily.

Directions



Rosemary's Kitchen

400 S. Bonner St.
Ruston, LA 71270

318-202-5951

www.simplefreshgood.blogspot.com

[f](#) Rosemary's Kitchen [t](#) @SimpleFreshGood

We gladly accept Visa, MasterCard, Discover, American Express, and Tech Express. Prices exclude tax and may vary. Menu subject to change without notice.

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Cooking for a Crowd

King Ranch Chicken

One of our most popular casseroles. Large chunks of fresh chicken in a seasoned cream sauce layered with tortilla chips and cheese.

Beef Tamale Pie

This spicy dish is sure to make everyone smile. Ground beef, corn, black beans, tomatoes, onions, peppers, and cilantro are combined and topped with a homemade cornbread crust.

Creamy Chicken & Wild Rice

This scrumptious dish marries wild rice and seasoned chicken in a rich cream sauce.

Baked Penne with Italian Sausage

Another hearty favorite. Ground beef and Italian sausage are combined with baked penne, three cheeses, and a homemade pasta sauce.

Chicken Spaghetti

This is not your school cafeteria spaghetti! Fresh hand-shredded chicken, peppers, onions, three cheeses, and tender pasta make this a new twist on an old classic.

Lunch Boxes

These are perfect for the office or a business meeting. Your choice of sandwich or wrap (chicken salad, ham & cheddar, turkey & swiss, tuna salad, or pimento cheese). Comes tucked inside a "lunch box" with a side of chips. Sub fruit salad for an additional \$2.
\$8.50/box (no minimum order required)

Sizes & Pricing

Medium
Feeds 4-6 | \$18

Large
Feeds 10-12 | \$38

Extra Large
Feeds 15-18 | \$75

We offer dinner rolls, quiches, and breakfast casseroles too! Just ask for details and options.

These are just some of our most popular dishes. Have a special request or looking for something else? No problem... just ask!



Appetizers & Finger Foods

Mini Quiches

\$12-\$15/dozen

Whole quiches are also available.

Options include: bacon & broccoli, Italian sausage, breakfast (bacon & sausage), crab & mushroom, crawfish, broccoli & swiss.

Southwestern Chicken & Black Bean Mini Egg Rolls

\$15/dozen

Sweet & Sour Meatballs

\$18/dozen

Buffalo Shrimp with Blue Cheese Dip

\$18/dozen

Cucumbers Topped with Chicken Salad Cherry Tomatoes Stuffed with Tuna Salad

\$13/dozen

Spanicopitta

(phyllo dough filled with spinach & feta cheese)

\$14/dozen

Blue Cheese & Pear Tartlets

\$12/dozen

Squash Muffin Cups

\$10/dozen

Warm Blue Cheese, Garlic & Bacon Dip served with baguettes

\$20/quart

Baked Spinach & Artichoke Heart Dip

\$15/quart

Hummus with Pita Chips

\$15/quart

Options include: original, roasted red pepper, avocado

Fresh Fruit Tray with Yogurt Dip Veggie Tray with Beau Monde Dip

Feeds 15-20 | \$50/tray

Marinated Cheese & Olive Tray

Feeds 15-20 | \$55/tray

Salads, Sides & Desserts

SALADS

Spicy Pasta Salad with Smoked Gouda (\$10/quart)
Pineapple Pistachio Salad (\$8/quart)
Potato Salad (\$8/quart)
Sweet Potato Salad (\$8/quart)
Cranberry Whipped Salad (\$8/quart)
Fresh Fruit Salad (\$12/quart)
Pea Salad (\$10/quart)
Tabouli Salad (\$12/quart)
Fresh Garden Salad (\$3/person)
Spinach Salad (\$3/person)

SIDES

Medium: Feeds 4-6 | \$15 Large: Feeds 10-15 | \$25

Sweet Potato Casserole
Corn Pudding Casserole
Green Bean Casserole
Green Chili Creamed Corn
Spicy Black Beans
Collard Greens
Mac & Cheese

DELICIOUS DESSERT

Pies (\$12-\$18/pie)

Options include: chocolate, strawberry, lemon, lime, cherry, pecan, chess, coconut, brownie/walnut, apple, blueberry crumble, peach

Cakes (\$10-\$15/cake)

Options include: german chocolate earthquake, key lime poke, strawberry, chocolate Oreo, Butterfinger, Italian cream, caramel latte, coconut, tres leches ("three milks"), Texas chocolate, pound cake, chocolate, cheesecake (several varieties offered at \$35-\$45/cake)

Cookies (\$5-\$10/dozen)

Options include: ultimate chocolate chip, chocolate cake crinkle, peanut butter, oatmeal molasses, snickerdoodle, chocolate chai snickerdoodle, ginger snap, rosemary sugar, lavender sugar

Other Treats (\$10-\$12/pan)

Options include: blackberry cobbler, banana pudding, bread pudding, peach bread pudding, apple dumplings

Most of these desserts are available in larger and in mini or bite-sized portions...just ask!