

All You Can Eat

Meal plan

Eat



Yummy, bite-size fare from *Date in a Box*.

These services let someone else deal with dinner. By **Lisa Moran**

Sometimes, even ordering it is too tiring. You've got to recall where you are in the pizza. Chinese burger notation, handicap family members' dietary preferences and process the inevitable takeout-induced guilt. If you've ever wished that home-cooked food could just show up at your door, try one of these services. Problem solved.

Mothers and Menus
Bagaboos' Check, Netto-crib? Got it. Nutritious meals to sustain sleep-deprived new moms? We didn't think so. For \$35 per day, Mothers and Menus will bring three

wholesome, customized meals—such as pistachio and lemon-crusted lamb with couscous, or edamame cakes with apple-wasabi dipping sauce—plus two snacks to your doorstep each morning. The meals are designed to be healthy, boost energy and aid digestion, and can be tailored to meet an individual's nutritional goals. And yes, they're for dads, too. (646-523-9699, mothersandmenus.com.)

Get Fresh NYC
To paraphrase Kermit the Frog, it's not easy being ecologically responsible. This new Park Slope store can help you get dinner on the table and do your part for the planet. Seasonal, pre-prepped meals include options like roasted pork chops with apples and cider

glaze (\$30) or crispy fish cakes with lemon aioli and frisée salad (\$36), and are made with locally sourced, organic ingredients whenever possible. The dinners, which serve two to three people, are packaged in biodegradable "eco-tainers" that can be returned for composting. 200 Fifth Ave. between 5th and 6th Sts., Park Slope, Brooklyn (718-360-8468, getfreshnyc.com). Deliveries within Brooklyn and to Manhattan.

Date in a Box
Sure, you could feed the birthday party crowd pizza, but that means that you'll be eating it, too—for the ninth Saturday in a row. For a more palatable option, try this "catering boutique," which aims to be cheaper and less of a hassle than traditional firms. Choose from tasty fare like mac and cheese tartlets, mini hamburgers and coconut chicken nuggets (each box of ten pieces costs \$28). Other options include adult dinners, family-style one-pot stews (\$28 for five servings) and personal chef services (starting at \$275 for three family dinners per week). (212-679-6200, dateinabox.com). Deliveries within Manhattan and to Hoboken.

Evie's Organic Edibles
Although serving your precious baby shelf-stable green goo from a jar may have felt like cheating, it was undeniably convenient. If you miss having hot specialties at the ready, consider Evie's. For a minimum order of \$55 (plus a \$7 delivery fee), Evie's dishes out kid-size portions of organic, seasonal homemade meals like salmon and green pea cakes, turkey meat loaf with carrots and onions, and spinach-infused marinara (\$4 to \$6 each). The servings will keep in your freezer for up to three months. And if you've got another baby starting solids, Evie's makes fresh organic pureed baby food, too. (888-571-9529, eviesorganicedibles.com). Delivery in Manhattan; mail order shipping to other areas.

Little easy

Chances are your Mardi Gras plans don't involve fingering beads or unclasping your bra on Bourbon Street (not that we're judging). But you can still celebrate Nawlins-style—even with kids in tow.

Cajun-Italian hybrid Two Boots of Brooklyn is, of course, an institution, its comely back room sporting red booths, a Mardi-Gras mural and Christmas lights. Dishes like cornmeal-fried oysters evoke the bayou, but pizza is the main attraction for kids. Happy-face pies with tomato slices for eyes are an obvious choice, though gourmet tots may enjoy toppings like crawfish or Cajun meatball. Got pizza fatigue? Dig into hearty blackened catfish with mashed potatoes. 514 2nd St. between Seventh and Eighth Aves., Park Slope, Brooklyn (718-499-3253, twoootsofbrooklyn.com).

Midtown's **Delta Grill** offers solid Louisiana-style cooking in kitschy surroundings. Although a bit lighter than the usual stick-to-your-ribs recipe, the aromatic gumbo with tender pieces of chicken is a treat. Encourage young hot-dog lovers to sample the relatively mild red beans and rice, studded with andouille sausage. For dessert, try the syrupy cinnamon-raisin bread pudding, mammoth enough to satisfy a tableful of crawlers. 700 Ninth Ave. at 48th St. (212-956-0934, thedeltagrill.com).

Bustling Austin Street in Forest Hills is the home of **Mardi Gras**—the restaurant. This aggressively festive (those beads again!) Cajun and Creole eatery offers Crescent City classics like shrimp Creole and mufuletta sandwiches. Steer little ones toward the crawfish "popcorn" and curly fries. At brunch, tots can indulge in beignets or pain perdu with berries, powdered sugar and honey, while you down a Bayou Bellini. 70-20 Austin St. between 71st Ave. and 70th Rd., Forest Hills, Queens (718-261-8555, mardigrasnyc.com). —Alia Akkum