



October & November Meal Ideas

Poultry

- Chicken, Wine Poached Pear, Truffle Cheese, Carrots, Shallot over Romaine and Radicchio with Balsamic Vinaigrette
- Chicken, Pear, Farro and Arugula in Lemon Vinaigrette
- Honey Brined Roasted Breast and Mashed Sweet Potatoes with Pecan or Marshmallow Topping
- Asian Chicken and Shrimp in Miso Broth with Bok Choy, Shitake Mushrooms, Carrots and Peppers
- Chicken, Apple, Dried Cranberry Carrot and Kale Quinoa Salad
- Chicken in Vodka Sauce with Garlicky Broccolini or Asparagus
- Creamy Baked Cajun Chicken Penne Pasta with Peppers and Onions
- Jamaican Chicken Curry with Sweet Potatoes and Peas
- Shredded Chicken Enchiladas in Red or Green Sauce

Beef

- Cabernet Chuck Roast Stew with Carrots and Rutabaga
- Italian Meatballs in Tomato Sauce and Garlic Bread
- Neighborhood Winner Chili and Cornbread (Won my neighborhood cook off) with Scallions, Cheddar and Sour Cream (Low Carb Cheddar Bay Biscuits can be substituted for Corn Bread)
- Shredded Beef Enchiladas in Red Sauce or Mole Sauce
- Beef And Mushroom Stroganoff with Egg Noodles to make the night of and Sour Cream to Stir in Just before Service
- Bacon, Brown Sugar and Tomato Glazed Meatloaf and Mashed Potatoes

Pork

- Smothered Pork Chops with Mushroom and Onion Gravy and Mashed Potatoes
- Breaded Pork Scallopini with Lemons and Capers over Asparagus and Farro
- Brats with Sauerkraut and German Potato Salad – Request Buns
- Brown Sugar Dijon Glazed Ham Steaks With Cheesy Potatoes Topped Corn Flakes
- Ground Pork Egg Roll in a Bowl (Low Carb)
- Ham Tetrazzini with Peas and Pasta
- Slow Roasted Shredded Pork and Puerto Rican Rice and Beans
- Ham Scalloped Potatoes with Garlic and Leeks Topped with Greyere



Lamb

- Lamb Vindaloo with Chickpeas, Carrots, Onions and Peppers
- Cabernet Braised Lamb Shank over Polenta
- Lamb Burgers with Tzatziki and Pita and Lemon, Garlic Oregano Potato Wedges

Fish & Seafood

- Lemon Pepper Salmon with Tomatoes, Cucumbers, Shallots over Romaine
- Salmon Nicoise Salad with Green Beans and Potatoes over Baby Greens with Lemon Dijon Vinaigrette
- Shrimp in Vodka Sauce with Garlicky Broccolini or Asparagus
- Catfish Nuggets and Mac and Cheese
- Scallops over Mixed Vegetable Risotto
- Shrimp and Cheesy Grits with Peppers, Celery and Onion

Vegetarian

- Vegetarian Lentil, Dried Cranberry, Butternut Squash, Carrot, Scallion and Blue Cheese over Baby Greens with Champagne Vinaigrette
- Couscous, Quinoa, Dried Berries, Scallion, Carrot and Celery Bowl
- Vegan Pumpkin Chili with Quinoa and Black Beans
- Mexican Street Corn Burrito Bowls
- Chinese Broccoli Pad See Ew
- Walnut Lentil Bolognese
- Chili Bean Enchiladas in Red Sauce
- Butternut Squash Lasagna or Stuffed Shells

Breakfast Bakes – Freezer Friendly

- Denver with Ham, Green Pepper and Onion topped with Cheddar
- Lorraine with Bacon, Onion and Gruyere
- Monte Cristo (Will have French toast on bottom and top for the carb)
- Breakfast Sausage Crumbles, Caramelized Onion and Mushroom
- Kielbasa, Peppers and Mushrooms
- Florentine with Spinach, Onion and Gruyere



Seasonal Salads – Most dressings can be made oil free if requested
If you ever want a large batch of a picnic salad just add \$50 to your order
Extra salads at \$50 each

Feel free to add a protein to a salad to make it a full meal choice

- Pear, Candied Pecan and Blue Cheese Crumbles over Greens with Lemon Vinaigrette
- Apple, Arugula, Shallots and Candied Pecans with Apple Cider Vinaigrette
- Spinach Salad with Hard Boiled Eggs, Mushrooms and Hot Bacon Dressing
- Green Apple, Dried Cranberries, Candied Pecans and Goat Cheese with Pomegranate Vinaigrette over Mixed Greens
- Roasted beet, Goat Cheese and Candied Walnut Salad over Baby Greens
- Fennel, Orange and Pomegranate Salad Pecans over Shredded Brussel Sprouts
- Roasted Butternut Squash, Dried Cranberries and Candied

Always Available Salads

- Greek Salad with Tomatoes, Olives, and Feta over Romaine with Red Wine Vinaigrette
- Cesar salad with Home Made Croutons
- Cucumber, Pepper and Red Onion Italian Salad
- Grape Tomatoes, Shredded Carrots, Cucumber Slices over Romaine with your favorite dressing

Picnic Salads

- Potato Salad
- Coleslaw
- Macaroni Salad



Thanksgiving Sides –

Delivered the Wednesday November 22, 2023

3 side Minimum

\$75 each – 12 cup Pyrex or 8x12 Foil Pan

Prepare Refrigeration or Coolers for delivery

Mashed Sweet Potatoes with Pecan Crumble or Marshmallow

Traditional Idaho Mashed Potatoes and Gravy

Garlic and Leek Potato Gratin with Greyere and Parmesan

Mushroom Stuffing Balls or Casserole

Sausage and Sage Stuffing Balls or Casserole

4 Cheese Macaroni and Cheese

Green Bean and Mushroom Casserole

Maple Roasted Carrots

Roasted Bacon Brussel Sprouts

Vegetarian Roasted Balsamic Brussel Sprouts

Creamed Corn Casserole

Four Amaretto Butter Quinoa, Dried Fruit, Carrots and Celery Stuffed Acorn

Squash Halves (Large Container)

Butternut Squash Lasagna or Stuffed Shells

Apple Cobbler

\$25 Each – 6 Cup Pyrex or Plastic Ware

Grand Marnier Orange and Star Anise Scented Cranberry Sauce

Butternut Squash Soup

Pumpkin Soup

Cream of Mushroom Soup

Broccoli Cheddar Soup