



November Meal Ideas

Poultry

- Chicken, Wine Poached Pear, Truffle Cheese, Carrots, Shallot over Romaine and Radicchio with Balsamic Vinaigrette
- Chicken, Pear, Farro, Halloumi Cheese and Arugula in Lemon Vinaigrette
- Honey Brined Roasted Turkey Breast and Mashed Sweet Potatoes with Pecan or Marshmallow Topping
- Chicken Ramen Broth with Bok Choy, Shitake Mushrooms, Carrots and Peppers – (Bring to boil and add zoodles or egg noodles)
- Chicken Tikka Masala Curry with Cauliflower and Peas
- Chicken in Vodka Sauce with Garlicky Broccolini
- Shredded BBQ Chicken Loaded Roasted Sweet Potatoes Topped with Cheddar
- Chicken and 14 Bean Minestrone Soup with Optional Ditalini Pasta
- Creamy Baked Cajun Chicken Penne Pasta with Peppers and Onions
- Grilled Chicken Salsa Verde with Grilled Vegetable Israeli Cous Cous Salad
- Shredded Chicken, Zucchini, Pepper and Onion Enchiladas in Mole Sauce with Sour Cream and Spanish Rice
- Roast Chicken and Pearl Cous Cous Salad with Butternut Squash, Cranberries and Pecans
- Turkey Bolognese Baked Ziti and Garlic Bread

Beef

- Cabernet Chuck Roast Stew with Carrots, Garlic, Onions and Potatoes
- Beef Bolognese Baked Ziti and Garlic Bread
- Cincinnati Chili with Raw Onion, Cheddar and Sour Cream and Corn Bread or a Box of Spaghetti
- Flank Steak Pad See Ew with Broccoli
- Homemade Hamburger Helper with Cauliflower Florets or Elbow Mac
- Pan Seared Sliced Sirloin Steak and Wedge Salad with Heavenly Blue Cheese or Ranch Dressing with Thick Cut Bacon and Hard Boiled Egg
- Shredded Beef Enchiladas in Mole Sauce with Sour Cream and Spanish Rice
- Sirloin Tips 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
- Ground Beef Taco Night with Salsa, Shredded Lettuce, Cheese and Sour Cream with Hard or Soft Shells or as Burrito Bowls over CauliRice



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 Pork Tenderloin Medallions with Cheesy Potatoes Topped Corn Flakes
- Asian Ground Pork Meatballs with White Rice Noodles with Snow Peas, Carrots and Peppers in Orange Sauce
- 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 Wild Blend Rice Pilaf
- Mediterranean Lamb Stew Butternut Squash, Dried Apricots, Tomatoes and Chickpeas
- Lamb Meatballs with Tzatziki and Pita and Lemon, Garlic Oregano Potato Wedges

Fish & Seafood

- Lemon Pepper Salmon with Asparagus and Baby Potato Sauté
- Salmon Nicoise Salad with Green Beans and Potatoes over Baby Greens with Lemon Dijon Vinaigrette
- Shrimp Red Curry with Vegetables
- Shrimp in Vodka Sauce with Asparagus
- Catfish Nuggets and Mac and Cheese
- Cajun Shrimp and Wild Rice with Peppers, Onion and Celery

Vegetarian

- Vegetarian Lentil, Dried Cranberry, Butternut Squash, Carrot, and Scallion over Baby Greens with Champagne Vinaigrette
- Risotto with Porcini Mushrooms and Saffron
- Couscous, Quinoa, Dried Berries, Scallion, Carrot and Celery Bowl
- Vegan Pumpkin Chili with Quinoa, Black Beans, Pinto and Kidney Beans
- Mexican Street Corn and Bean Burrito Bowls
- Vegetable Pad Thai



- Vegetable Minestrone Soup with Ditalini Pasta
- Chinese Broccoli Pad See Ew
- Walnut Lentil Bolognese
- Black, Pinto and Kidney Bean Chili
- Pearl Cous Cous Salad with Butternut Squash, Cranberries and Pecans
- Butternut Squash Lasagna or Stuffed Shells

Breakfast Bakes – Freezer Friendly - \$100 for 11 cup Pyrex

- 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

Grab and Go Breakfast – ask for price based on how many servings of each you want

- Fall Spice fauxoatmeal with Flax, Chia, Coconut, Hemp, Pecans, and Pumpkin Puree
- Overnight Oats or Chia with Sugar Free Vanilla Yogurt – Choose 1 Variety - Apple Pie, Triple Berry, Peanut butter Banana, Chocolate Strawberry, Almond Joy
- Keto Muffins – Churro, Chocolate, Lemon Blueberry, Strawberry Cream

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