Entertaining Company Family Meals

Turkey Chili

Macaroni Noodles, Sour Cream, Shredded Sharp Cheddar Cheese Chopped Chives, Housemade Cheddar Crackers & Individual Bread Bowls Sea Salt and Cracked Black Pepper Baked Potatoes Heirloom Tomato, Buffalo Mozzarella, Sundried Tomato Pesto and Basil Arugula salad: radish, shaved parmesan, heirloom tomatoes, champagne balsamic vinaigrette Cornbread Muffins with whipped honey butter Autumn Desserts \$20 per person | 5 person minimum

Red Wine Braised Beef Short Ribs

Creamy Asiago Whipped Potatoes
Roasted Root Vegetables
Wedge Salad: iceberg wedge, blue cheese,
turkey bacon, tomato, buttermilk herb dressing
Pull Apart Rolls, sea salt with herbed Butter
Autumn Desserts
\$26 per person | 5 person minimum

Chicken Tacos

guajillo chili sauce Corn and flour tortillas, Queso, chopped tomatoes & shredded lettuce Housemade Tortilla Chips Guacamole & Pico di Gallo Corn Elote

Chopped Salad: chopped romaine, tomatoes, radish, avocado,cilantro, charred corn, queso, lime vinaigrette Mexican Chocolate and Banana Empanadas \$20 per person | 5 person minimum

Blood Orange Seared Salmon

charred blood orange wedges & fresh thyme
Orzo & Rice Pilaf
Roasted Heirloom Carrots
Arugula salad: radish, shaved parmesan, heirloom tomatoes,
champagne balsamic vinaigrette
Pull Apart Rolls, sea salt with herbed Butter
Autumn Desserts
\$22 per person | 5 person minimum











EXTRAS!

Pretzel Crusted Chicken Fingers, hot honey mustard dipping sauce - \$14 | 6 pcs

Baked Mac and Cheese - \$15 | serves 6

Chopped Salad: romaine, grilled chicken breast, hard cooked egg, avocado, tomato, cucumber, feta, green goddess dressing - \$26 | serves 4

Eggplant Parmesan - \$34 | serves 6

Tuscan Orzo: garlic, spinach, lemon, blistered tomatoes parmesan and burrata cheese - \$24 |serves 4

Chicken with Root Vegetables Pot Pies \$24| (4) individual pies

Hot Apple Cider Kit: fresh pressed apple cider, cinnamon sticks, dehydrated apples & spiced cinnamon sugar donut holes \$22 serves 4

Individual Chocolate Fudge Cakes, mocha buttercream filling, topped with chocolate mousse and salted caramel drizzle - \$24 serves 4

Autumn Cookie Kit: Autumn shaped sugar cookies with Frostings and fall inspired sprinkles - \$24 / serve 4

SOUPS: \$14 per quart |serves 4 ~Minestrone Soup, shaved parmesan on the side ~Chicken & Wild Rice Soup ~Zuppa Toscana Soup: kale, garlic, vegetables, spicy Italian sausage, parmesan on the side

Cocktail Kits: \$30|serves 2

Apple Cider Mule vodka, apple cider, ginger beer, cinnamon, dehydrated apple wheel garnish

Blackberry Smash vodka, muddled blackberries, honey, fresh lemon juice, blood orange simple syrup, dehydrated blood orange and rosemary sprig

Autumn Sangria red wine, brandy, blackberries, pomegranate simple syrup, apple cider, ginger beer, pomegranates, blood oranges

View our 2020 Thanksgiving Dinner Menu <u>HERE!</u>

Family Meal Menus for November 10-13
*orders are due 48 hours in advance of your requested delivery date
*delivery window between 1 PM-4 PM

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*heating instructions will be included *5 person minimum

