



Week of 1/25 Delivery Menu

Appetizers / Snacks

Wagyu Cheeseburger Slider
gruyere, caramelized onion jam, brioche bun, kettle chips

Smoked Salmon Deviled Eggs
honey smoked salmon, avocado, microgreens

Citrus Hamachi Crudo
yellowtail, avocado, radish, crispy shallots, citrus ponzu

Charcuterie and Cheese Platter
chef's selection of cured meats and cheese
dried fruit, nuts, olive tapenade, pear marmalade

Thai Chicken Satay
organic chicken breast, thai peanut sauce,
garlic chili cucumbers

Maryland Lump Crab Cake
jumbo lump crab, citrus dijon mustard aioli

Blue Crab Hand Roll
soy paper, avocado, cucumber, sushi rice

Charcuterie & Cheese
chef's selection of cured meats and cheeses
dried apricots, nuts, fig jam, rosemary crackers

Soup Dumplings
organic chicken, organic pork, ginger ponzu

Heirloom Vegetable Crudites
local, organic farmed, hummus and dips

Vegetable Tortilla Soup

Matzo Ball Soup



Entrees

Chicken Marsala

organic chicken breast, pan seared, baby bella mushrooms, shallots, garlic, parsley, creamy marsala wine sauce

Grilled King Salmon

wild caught, fresh pesto, steamed broccolini and cauliflower, steamed rice

Harissa Beef Kabobs

organic beef, fire roasted peppers and onions, garlic, olive oil, hummus platter

Chicken Andouille & Seafood Paella

organic chicken andouille sausage, scallops, black mussels, clams, shrimp

Mandarin Orange Chicken

organic chicken breast, served with steamed rice

Heirloom Vegetable Lasagna

heirloom tomatoes, asparagus, squash, truffled ricotta, fresh basil tomato sauce

Creamy Pesto Chicken Breast

organic chicken breast, cherry tomatoes, broccoli
*choose linguine, chickpea pasta(gf), or butternut squash noodles

Tikka Masala Chicken Breast

organic chicken breast, cream tomato curry, steamed rice

Spicy Buffalo Cauliflower

lightly breaded in brown rice flour, broccoli, peppers, steamed jasmine rice

Sesame Turkey Lettuce Cups

organic turkey, butter lettuce cups, peanut hoisin, toasted sesame vinaigrette

Roasted Cauliflower Ravioli

parmigiano reggiano, red sauce, fresh basil



Salads

Southwest Tri Tip

organic santa maria style tri tip, farmers market greens, heirloom tomatoes, roasted red peppers, roasted corn, cucumbers, crumbled cotija cheese, cilantro, harissa lime vinaigrette

Ahi Tuna Nicoise

seared ahi tuna, butter lettuce, avocado, roasted potatoes, green beans, red onions, grape tomatoes, olives, capers, champagne vinaigrette

Prosciutto & Pear

butter lettuce, prosciutto, pears, gorgonzola, pomegranate vinaigrette

Curried Couscous

madras curry, caramelized shallots, roasted butternut squash, chopped kale

Greek Chicken Cobb

organic chicken breast, market mix greens, applewood bacon, avocado, tomatoes, red onions, hard boiled eggs, feta crumbles

Chinese Chicken

organic chicken breast, green leaf lettuce, radicchio, mandarin oranges, sesame ginger vinaigrette

Chicken Avocado Caprese

organic balsamic chicken breast, butter lettuce, avocado, mozzarella pearls, heirloom tomatoes, fresh basil, balsamic vinaigrette

Grilled Salmon

wild caught, baby greens, butter lettuce, mango, fresh corn, tomatoes, scallions, chipotle honey vinaigrette

Chicken Kale Caesar

organic chicken breast, chopped kale, frisee, grape tomatoes, julienne apples, toasted chickpeas

Marinated Cucumbers

baby cucumber, japanese seaweed salad, carrot, scallions, soy, ginger, sesame, garlic



Kid's Menu

Turkey Cheeseburger
white cheddar, barbeque sauce, lettuce,
tomato, onion, brioche bun

Four Cheese Lasagna

Grilled Chicken Alfredo
parmesan and broccoli

Beef with Broccoli
steamed rice

Spaghetti & Meatballs
beef meatballs, marinara sauce

Chicken Tenders
chicken breast, buttermilk ranch

Fish & Chips

Orange Chicken
steamed rice

Mac & Cheese
mild cheddar and gruyere