



## 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