



Prepared Meals

These are example dishes, but I am happy to customize other options based on your food preferences. Meals come with an entrée, the paired side, a salad, and a dessert. An appetizer can be added for an additional fee if you would like one. Please call with questions or specific dietary needs. Prices generally range between \$75-\$125/adult depending on group size, your menu, any specialty ingredients, your location for delivery, and customizations or allergy accommodations. Don't forget to select a salad and dessert for your meal on page 2! There is a \$25-\$75 delivery fee depending on location. Minimum group size in Jackson is 4 people; 2 people in Teton Valley.

ENTREES + SIDES

Indian – *Select one entrée below. Served w/ basmati rice & homemade Naan as the sides*

- Butter curry chicken or chicken tikka masala w/ yogurt-cumin sauce
- Vegan Aloo dum w/ cauliflower, potatoes, peas, & onions w/ mango-chutney
- Indian Dal (curried lentils) w/ cilantro-chili chutney & fresh spinach
- Sag Paneer (spinach and farmers cheese)
- Vegan Baingan Bharta (eggplant, tomato & spices) w/ tomato achar

Italian – *Select one entrée below (sides noted but feel free to swap!)*

- Butternut squash lasagna served w/ a mint-orange asparagus salad
- Chicken caprese served with a greek orzo pasta w/ pancetta & fresh veggies
- Homemade mushroom-goat cheese ravioli w/ balsamic roasted brussels sprouts
- Fresh fettuccini w/ chard, squash, pinenuts and a white wine-butter sauce
- Pesto-parmesan risotto w/ herb roasted chicken
- Homemade flatbreads served w/ unique toppings & caprese skewers

Latin – *Select one entrée below, unless you choose tacos...then pick two taco varieties (w/ no sides)*

- Bean, Pork, **OR** chicken burritos w/ lots of toppings. Served w/ mango-black bean-corn salsa
- New Mexican pozole w/ pork, hominy, fresh toppings & a side of roasted corn quesadillas
- Chicken chipotle tacos served w/ pico de gallo and fresh toppings
- Vegan cauliflower, sweet potato & chickpea, tacos w/ feta, toasted pepitas & cilantro
- Vegan crispy butternut squash and avocado tacos w/ creamy poblano sauce
- Mexican spiced shrimp tacos served with a yogurt-lime cabbage slaw
- Carne asado steak street tacos w/ jicama-avocado lime slaw

Soups – *Select one entrée below (sides noted with each entrée but feel free to switch!)*

- Curried chicken & rice noodle soup. Served w/ Gyoza (Japanese dumplings)
- Vegan creamy corn soup w/ homemade sourdough, beet hummus, and local cheeses
- Pheasant and chorizo chili served with fresh cornbread & all the toppings
- Parmesan-lemon white bean & kale soup w/ pesto-grilled cheese on whole grain bread.
- Roasted pumpkin or sweet potato soup w/ cardamom & sage, and served w/ charcuterie
- Tortilla soup with pork and/or corn & all the toppings, tortilla chips & homemade guacamole

Asian - Select one entrée below (sides noted but feel free to swap). Any of the following can be VEGAN

- Sesame noodles w/ chicken or tofu, shitakes & bokchoy. Served w/ fresh spring rolls
- Authentic Japanese ramen in a chicken, ginger, or miso broth w/ a fried egg, optional pork belly, and tons of fresh toppings. Served with Gyoza (Japanese dumplings)
- Korean steak tacos and Hoison Chicken tacos served on homemade tortillas w/ a purple cabbage, lime and sesame slaw (No side because two taco types)
- Thai noodles w/ thick sauce, optional pork, and vegetables. Served w/ Thai green beans
- Thai coconut chicken soup served w/ rice and fresh

Lighter Fare – Select TWO lighter fare entrees from this list.

- Pearled Israeli couscous w/ arugula, pinenuts, peppers, optional feta, & lemon vinaigrette
- Farro grain salad w/ kale, optional blue cheese, sweet potatoes, cherries & balsamic
- Homemade galette w/ heirloom tomato, brie, apple, and optional bacon
- Lemon-yogurt-rosemary chicken kabobs w/ tahini sauce
- Orange-lime shrimp skewers w/ a Mediterranean paprika drizzle
- Red quinoa salad w/ arugula, dried cherries, & optional feta tossed in a balsamic vinaigrette

GREEN SALADS - Please select your preferred greens and a choice of dressing.

Greens: Mixed greens, kale, spinach, butter lettuce, or arugula

Dressings:

- Lemon vinaigrette
- Balsamic vinaigrette
- Champagne vinaigrette
- Fig & red wine vinaigrette
- Miso-carrot-ginger dressing
- Green goddess dressing
- Tamari-sesame-ginger dressing
- Lemon-tahini dressing
- Cilantro-lime-avocado dressing

Salad Toppings: Toppings may include veggies, fruits, avocados, cheeses, homemade croutons, nuts, etc. I will select toppings based on your selections above to build a delicious & balanced salad!

DESSERTS – Select one dessert from below

Fresh berries or other fruit w/ cream	Pumpkin chocolate chip cookies
Watermelon w/ feta, mint, & lime	Triple chocolate chunk cookies
Lemon-lavender bars	Chocolate cherry chunk cookies
Dark chocolate covered strawberries	Ginger-molasses cookies
Homemade chocolate ganache truffles	Salted caramel cupcakes
Vegan Brownies & coconut ice cream	Vanilla raspberry cupcakes
Vegan oatmeal-strawberry bars	Chocolate huckleberry cupcakes

APPETIZERS – Optional

Appetizers are not automatically included in your delivered meal because not every group wants/needs to have them as a part of their menu. If you would like an appetizer, make your meal selection and then I will suggest an appetizer that would pair well with your dinner. There is a small upcharge per person to add an appetizer. Alternatively, you can forgo the dessert and I can swap out an appetizer in lieu of something sweet.