

# Autumn & Winter Drop Off Trays

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## Chicken Selections - half tray \$90.00 full tray \$ 170.00

- Cajun Grilled Chicken - Sweet Potato + Corn + Black Bean + Pineapple Salsa - gf/df
- Roast Chicken Breast + brussel sprouts + pancetta + apples + sweet potatoes & onion hash - gf/df
- Honey Thyme Glazed Chicken Breast + pickled winter squash + roasted radicchio + feta - gf
- Moroccan Chicken + apricot and raisin chutney + butternut squash + cilantro chickpeas + sweet potatoes - gf/df
- Korean BBQ Chicken + braised winter squash + bok choy + fermented black beans
- Herb Roast Chicken Breast + charred broccolini + acorn squash + fingerling potatoes + chile basil vinaigrette - gf/df
- Balsamic Roast Chicken + root vegetables + oven-dried tomatoes + balsamic agrodolce - gf/df
- Maple Glazed Chicken Breast + mustard jus + kale + bacon + breadcrumbs - df
- Zaatar Grilled Chicken + olives + prunes + apricots + fig agrodolce - gf/df
- Winter Herb Roast Chicken Breast + swiss chard + artichokes + carrots + pancetta + garlic chicken jus + grilled lemon - gf/df

## Fish Selections

- Maple Walnut Salmon + escarole + potatoes Half Tray-\$120 Full Tray- \$230
  - Pan Roast Salmon + lentils + kale + sweet potatoes Half Tray-\$120 Full Tray- \$230
  - Sesame Salmon + charred broccolini + bean sprout fried rice + maple shoyu Half tray \$120 Full Tray- \$230
  - Dry Rub Maine Salmon + fire roasted greenhouse grape tomato vinaigrette Half Tray- \$120 Full Tray- \$230
  - Crab Cakes + apple & fennel slaw + red pepper & caper remoulade Half Tray-\$260 Full Tray- \$510
  - Seared Peppered Tuna + “rare” + sauce vierge Half Tray- \$255 Full Tray- \$500
  - Pan Roast Citrus Red Snapper + oranges + kumquats + capers + pistachios Half Tray- \$165 Full Tray-\$320
  - Grilled Miso-Soy Salmon + Thai Cucumber & Jalapeno Salsa + Brown Rice - Half Tray-\$120 Full Tray- \$230
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## Beef Selections

- Braised Boneless Beef Short-Ribs + carrots + parsnips + rutabaga + brussel sprouts + cipollini onions Half Tray- \$200 Full Tray- \$390
- Grilled Beef Tenderloin Medallions + wild mushroom ragout + chimichurri sauce - \$435
- Grilled Chipotle Flank Steak + Chimichurri + Grilled Asparagus + Tomato, Corn & Avocado Salad - gf/df- \$285 Platter
- Braised Grass Fed Boneless Beef Short-Ribs + Carrots + Cipollini Onions- \$200/\$390
- Wild Garlic & Herb Crust Beef Tenderloin + Charred Broccolini + Grilled Scallions + Green Sauce #5 - gf/df- \$440 Platter (5.5 LB. Average)

## Pork Mains I half tray \$100 / full tray \$190

- Black Garlic-Thyme Roast Pork Tenderloin + wilted seasonal greens + bacon & onion jam - gf/df
  - 7 Spice Rubbed Pork Tenderloin + tamarind bbq sauce - gf/df
  - Rosemary Pork Tenderloin + balsamic pineapple compote - gf/df
  - Burnt Orange & Maple Pork Tenderloin + brussel sprouts + dried cranberries + butternut squash + caramelized onions - gf/df
  - Primavera Pork Tenderloin + zucchini + yellow pepper + asparagus + tomato + pickled red onions + balsamic + oregano gf/df
  - Jerk Pork Tenderloin + pineapple & mango chutney
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## Vegetarian & Vegan I Half tray \$70 Full Tray \$130

please inform us whether you would like vegetarian or vegan when placing your order

- Acorn Stuffed Squash + wild rice + butternut squash + brussel sprouts + thai red curry
  - Portobello Stuffed Mushroom + broccoli rabe + oven-dried tomatoes + garlic confit + parmigiano-reggiano
  - Lentil Falafel Cakes + root vegetables + chimichurri sauce
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## Autumn & Winter Pastas - half tray \$65 / full tray \$ 120

- Autumn Rigatoni + butternut squash + leeks + sherry cream + toasted walnuts + goat cheese
  - Winter Cavatelli + broccoli rabe + butternut squash + cannellini beans + garlic confit + parmigiano-reggiano
  - Cavatelli Au Gratin + roasted cauliflower + brussel sprout + parmigiano reggiano + toasted breadcrumbs
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## Autumn & Winter Sides

- Sriracha Maple Brussel Sprouts Half-\$70 Full- \$125
- Butternut Squash + parsnips + lentils + arugula + yogurt Half- \$60 Full-\$ 115
- Apricot Glazed Carrots & Parsnips Half- \$70 Full- \$125
- Roasted Baby Carrots + chimichurri + almonds Half- \$70 Full- \$125
- Fingerling Potatoes + vadouvan chickpeas + blistered greenhouse tomatoes Half- \$65 Full \$120
- Sea Salt & Rosemary Fingerling Potatoes Half \$60Full- \$115
- Cauliflower Au Gratin + hazelnuts + bacon + cream + breadcrumbs Half- \$65 Full-\$120
- Cheesy Polenta Cakes + wild mushroom ragout Half- \$70 Full- \$125