

# December 2021 Weekly Fresh Menu

S= Single Serving  
T= Twin ~ 2 Servings  
F= Family ~ 5-6 Servings



## Week of December 7<sup>th</sup>

- 1. Beef Sauerbraten** (D)(GF)(K)(SS) S 9.99  
A classic dish with tender marinated beef, mashed potatoes and brown sugar glazed carrots. T 18.99 F 36.99
  - 2. Butternut Ravioli Bake** (D)(V) S 9.99  
Joseph's butternut ravioli with a creamy bright butternut sauce, Brussels spouts, sage and Parmesan. T 18.99 F 36.99
  - 3. Cherry & Wild Rice Stuffed Pork** (DF)(D)(GF)(K)(SS)(WM) S 9.99  
Roasted pork loin rolled around wild rice and cherry stuffing served with steamed vegetables. T 18.99 F 36.99
  - 4. Shrimp with Apples & Snow Peas** (D)(GF)(K)(SS)(WM)(WF) S 9.99  
Plump shrimp with caramelized apples and snow peas in a creamy sauce with a dash of whole grain mustard over basmati rice. T 18.99 F 36.99
  - 5. Winter Market Chicken** (DF)(D)(K)(SS)(WM)(WF) S 9.49  
Slow braised dark meat stew that will warm you up, with carrots, sweet potatoes, ginger with a dash of chile and spices. T 18.49 F 36.49
- SOUP: Pasta e Fagioli** (D)(GF)(K)(SS)(V) 6.99  
Always in my household! Simple, delicious soup with ditalini pasta and chickpeas.
- SALAD: Arugula Salad with Roasted Red Peppers** 8.99  
Arugula, arcadian lettuce, red onions, red and yellow peppers with a garlic balsamic vinaigrette.
- MUFFINS: Pumpkin Oatmeal Muffins ½ dz** 7.99
- DESSERT: Cranberry Crumb Cake** 6.99

## Week of December 14<sup>th</sup>

- 1. BBQ Chicken Stuffed Peppers** (D)(K)(SS)(WM)(WF) S 9.49  
(Special Order (DF) without Cheese) T 18.49  
Barbeque and shredded chicken mixed with rice and cheese stuffed in green peppers with a homemade BBQ glaze. F 36.49
  - 2. British Beef Stew** (D)(K)(LC)(SS)(WM)(WF) S 9.99  
Warm winter stew with chunks of tender beef a dash of mild spices, sweet chile, onions, garlic, bell peppers and served with herbed Parmesan roasted cauliflower. T 18.99 F 36.99
  - 3. Oven Fried Cornflake Crusted Scrod** S 9.99  
(DF)(D)(GF)(K)(SS)(WM)(WF) T 18.99  
Delicate cod fillets, oven fried until golden, brown and delicious served with asparagus rice pilaf. F 36.99
  - 4. Vegetarian Shepherd's Pie** (D)(K)(SS)(V)(WM)(WF) S 8.99  
Our vegetarian shepherd's pie is loaded with carrots, summer and winter squash, hearty lentils and topped with cheesy mashed potatoes. This is the perfect hearty winter meal! T 16.99 F 33.99
  - 5. Winter Turkey Bolognese** (D)(K)(SS) S 9.49  
(Special Order (WF) Pasta, Special Order (DF) without Cheese) T 18.49  
Luscious tomato sauce, spicy ground turkey, shaved Parmesan and a side of sautéed garlic kale over spaghetti makes this a great dish for these chilly winter nights. F 36.49
- SOUP: Chicken Matzo Ball Soup** (DF)(D)(GF)(K)(SS)(WM) 6.99  
Authentic Jewish penicillin, this golden broth is full of veggies, tender chicken and moist, melt away matzo balls, it's just what the doctor ordered.
- SALAD: Butter Lettuce Salad with Oranges** 8.99  
Butter lettuce, oranges, candied sunflower seeds and an orange yogurt dressing.
- MUFFINS: Oatmeal Cranberry Applesauce Muffins ½ dz** 7.99
- DESSERT: Berry Tea Cake** 6.99

## Week of December 21<sup>st</sup>

- 1. Chicken Piccata** (DF)(D)(K)(SS)(WM)(WF) S 9.99  
Tender boneless chicken breast, golden browned and simmered with lemon and caper sauce with herbed fingerling potatoes and broccoli, cauliflower blend. T 18.99 F 36.99
  - 2. Christmas Beef Casserole** (D)(SS)(WF) S 9.99  
Lean beef, slow cooked in a fragrant sauce served with mashed potatoes and sautéed Savoy greens studded with garlic and scallions. T 18.99 F 36.99
  - 3. Cider Pork with Apples** (DF)(D)(GF)(K)(LC)(SS)(WM)(WF) S 9.99  
A long, slow braise for super tender meat served with green beans, wax beans and baby carrots. T 18.99 F 36.99
  - 4. Lemon & Garlic Broiled Haddock** (DF)(D)(K)(SS)(WM)(WF) S 9.99  
Sweet, white fish with delicate lemon butter sauce served over homemade stewed tomatoes and a bed of rice pilaf with sautéed onions and dill. T 18.99 F 36.99
  - 5. Sloppy Joe Perogie Pie** (K)(SS)(V) S 8.99  
A heart healthy, vegetarian version of the classic loaded with lentils, mushrooms and carrots topped with potato Perogies and cheddar cheese. T 16.99 F 33.99
- SOUP: Sweet Potato Bisque** (D)(GF)(K)(SS)(V)(WM)(WF) 6.99  
An elegant soup with a bit of apple and ginger.
- SALAD: Christmas Roasted Apple Salad** 8.99  
Arugula, arcadian lettuces, roasted apples, Bleu cheese, Craisins, pumpkin seeds with a Dijon vinaigrette.
- MUFFINS: Eggnog Muffins ½ dz** 7.99
- DESSERT: Candy Cane Brownies** 6.99

## Week of December 28<sup>th</sup>



**Kitchen is CLOSED  
for Holiday Break  
December 24<sup>th</sup> – January 2<sup>nd</sup>**

**The kitchen will re-open  
Monday, January 3<sup>rd</sup>  
with regular delivery  
scheduled for January 4<sup>th</sup> and 5<sup>th</sup>**

**Wishing you all the blessings  
of the season!**

**Your October Kitchen Crew**

