

November 9-30 2021 Weekly Fresh Menu

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



Week of November 9th

- 1. Autumn Vegetable Quiche** (D)(GF)(LC)(SS)(V)(WM)(WF) S 8.99
A classic dish with the healthy October Kitchen twist! Sliced butternut squash makes the crust of this quiche and it is overflowing with leeks, spinach, broccoli and Gruyere cheese. T 16.99 F 33.99
- 2. Five Treasures Shrimp Fried Rice** (DF)(D)(K)(WM)(WF) S 9.99
Healthy brown rice studded with broccoli, peppers, carrots, edamame and asparagus tossed with sweet shrimp and topped with scallions. T 16.99 F 33.99
- 3. Italian Braised Chicken** (DF)(D)(K)(SS) (Special Order) (WF) without Orzo S 9.49
Tender bone-in chicken thighs with garlic, white wine, prosciutto and fresh herbs served over linguine and garlicky green beans. T 18.49 F 36.49
- 4. French Pork Pot Roast** (D)(K)(SS)(WM)(WF) S 9.49
Tender and savory pork loin roasted with apples, thyme, potatoes, carrots and mushrooms in a lovely sauce served with mashed potatoes and buttered green beans. T 18.49 F 36.49
- 5. Smothered Flat Iron Steak** (D)(GF)(LC)(SS)(WM)(WF) S 9.99
This tender beef steak is simmered in a flavorful sauce then smothered in mushrooms and onions served with roasted new potatoes and cauliflower. T 18.99 F 36.99

SOUP: Pumpkin Chicken Chowder

(D)(GF)(K)(SS)(WM)(WF)

A slightly sweet fall soup with a touch of spice made with chicken, leeks, corn and peppers. 6.99

SALAD: Winter Green Salad

Watercress, arugula, Belgian endive, radicchio and a red wine, garlic vinaigrette. 8.99

MUFFINS: Maple Muffins ½ dz

(NEW) 7.99

DESSERT: Apple Spice Cake

(NEW) 6.99

Week of November 23rd

- 1. Butternut Lasagna** (D)(GF)(V) S 8.99
Layers of fresh, sage roasted butternut, pasta creamy ricotta and mozzarella cheese come together to create this ultimate autumn comfort food. T 16.99 F 33.99
- 2. Cider Braised Beef** (D)(GF)(K)(SS)(WM)(WF) S 9.99
Slow cooked beef stew with cider, wine, fresh herbs, carrots and bright, cranberries served over a rustic rice pilaf. T 18.99 F 36.99
- 3. Pork Steaks with Apple Chutney** (DF)(D)(GF)(K)(SS)(WF) S 9.49
Tender, pork sirloin steaks smothered with a delightfully sweet and tart apple, mango chutney served with mashed sweet potatoes and vegetable medley. T 18.49 F 36.49
- 4. Shrimp Cardinale** (D)(K)(LC)(SS)(WM)(WF) S 9.99
Luscious shrimp sauteed with Cardinale red wine, onion, tomato, garlic, peppers and herbs served with cheesy stone ground white corn pudding and wilted spinach. T 18.99 F 36.99
- 5. Thanksgiving Turkey Meatloaf** (D)(GF)(K)(SS) S 8.99
This tender turkey meatloaf delivers those favorite Thanksgiving flavors with our homemade cranberry glaze. Served with golden butter mashed potatoes and vegetable medley. T 16.99 F 33.99

SOUP: Butternut Bisque

(D)(GF)(K)(SS)(V)(WM)(WF) A creamy and delicious purée with fall spices and warm delights. 6.99

SALAD: Crunchy House Salad

Artisan lettuce, cucumbers, tomatoes, red peppers and a balsamic vinaigrette. 8.99

MUFFINS: Blueberry Cranberry Crumb Muffins ½ dz

7.99

DESSERT: Pumpkin Chocolate Cake

6.99

Thanksgiving Catering Boxes Available

~ Individual Serves 1-2 people ~ Small serves 4-8 people

~ Large serves 9-15 people ~

Deadline to order: Tuesday, November 17th

Thanksgiving Menu is on the back of the Comfort Classics Menu

Week of November 16th

- 1. Beef Tamale Bake** (NEW) (D)(K)(SS) S 9.99
What happens when you transform a shepherd's pie into a Mexican dish? You get the Beef Tamale Bake! Mexican spiced beef topped with corn, green peppers, tomatoes, beans and topped with a cornbread blanket. Everyone will be jumping for seconds! T 18.99 F 36.99
- 2. Cod Fish Piccata** (DF)(D)(GF)(K)(SS)(WM) S 9.99
A mild flavored fish in a lovely sauce seasoned with white wine, capers, lemon and parsley served over herbed risotto mixed with artichokes and asparagus. T 18.99 F 36.99
- 3. Lemon Chicken** (NEW) (D)(K)(LC)(SS)(WM)(WF) S 9.49
Sweet and tangy chicken breast marinated in lemon, mustard and maple syrup served with mashed butternut and a medley of broccoli, sugar snap peas, carrots and Craisins. T 18.49 F 36.49
- 4. Pork Loin with Shallots and Apples** (D)(GF)(K)(SS)(WM)(WF) S 9.49
Pork loin sautéed with shallots and apples served with mashed potatoes and blend of broccoli and cauliflower. T 18.49 F 36.49
- 5. Rigatoni with Grilled Veggies** (D)(K)(SS)(V) (Special Order) (WF) Pasta S 8.99
A delicious and simple meal tossed with pasta, plum tomatoes, grilled squash, peppers, onions and Parmesan. T 16.99 F 33.99

SOUP: Italian Vegetable Tortellini

(V) Chunky and loaded with colorful vegetables and plump cheese pasta. 6.99

SALAD: Harvest Salad

Spinach, carrot, Bleu cheese, Craisins, red onions, sunflower seeds and a raspberry vinaigrette. 8.99

MUFFINS: Apple Blackberry Muffins ½ dz

7.99

DESSERT: Coffee-Coffee Cake

6.99

Week of November 30th

- 1. Guinness BBQ Pork Tips** (DF)(K)(SS) S 9.49
Rubbed and slow cooked until tender, glazed and grilled for a real treat served with maple whipped sweet potatoes and green beans with bacon and onions. T 18.49 F 36.49
- 2. Italian Vegetable Stew** (DF)(D)(GF)(K)(SS)(V)(WM)(WF) S 8.99
This hearty stew is chock full of veggies, lentils and quinoa, it reminds me of chilly nights at my Nana's house. Perfect with a side of our homemade bread! T 16.99 F 33.99
- 3. Honey Garlic Soy Salmon** (DF)(D)(K)(SS)(WM)(WF) S 9.99
Delicate salmon fillet marinated in garlic, honey and soy grilled to perfection served with roasted butternut squash and Brussels sprouts. T 18.99 F 36.99
- 4. Meatloaf with Ketchup Glaze** (DF)(D)(GF)(K)(SS)(WF) S 9.99
My favorite meatloaf of all time, traditional flavors with a delicious glaze that is a homerun every time. Served with roasted red bliss potatoes and tri colored cauliflower. T 18.99 F 36.99
- 5. Mozzarella Stuffed Chicken** (D)(GF)(K)(LC)(SS)(WM)(WF) S 9.49
Tender chicken breast stuffed with roasted sweet red peppers, mozzarella cheese and fresh basil. Served with balsamic roasted squash, peppers and cauliflower. T 18.49 F 36.49

SOUP: Fully Loaded Potato Soup

(D)(GF)(K)(WF) A year-round favorite, perfect for a warm lunch on a cold day. 6.99

SALAD: Orange Arugula Salad

Arugula, mandarin oranges, spinach, ricotta salata, black olives and a citrus vinaigrette. 8.99

MUFFINS: Blueberry Bran Muffins ½ dz

7.99

DESSERT: Spiced Autumn Cake

6.99