

Drop-Off Meals

4 – 6 guests \$500 | 8–12 guests \$675 | 12+ please inquire

Add a helper for setup, heating, and cleanup – \$400

Mediterranean

Includes roasted lemon-herb potatoes, cucumber-feta salad, hummus, tzatziki & homemade pita.

Choose two entrées:

- Lamb meatballs
- Braised eggplant with spicy romesco sauce
- Roasted lemon & oregano chicken
- Slow-roasted lamb shank with dates & olives

Rustic French

Includes haricots verts, roasted garlic-comté whipped potatoes & baguette.

Choose one entrée:

- Coq au Vin
- Beef Bourguignon
- Creamy tarragon-braised chicken
- Cod Provençal with tomatoes, capers & olives

Breakfast Drop-Off

Served with berries, maple yogurt, breakfast sausage, home fries & muffins.

Choose one entrée:

- Meat & cheese egg casserole – chef's special
- Vegetable & cheese egg casserole – chef's special
- Crème brûlée French toast casserole

Cali-Mexican

Includes chips & salsa, lime-cilantro rice, black beans & cabbage slaw.

Choose two entrées:

- Chicken enchiladas with creamy corn-chipotle sauce (mild)
- Steak fajitas
- All-American beef tacos with all the fixings
- Creamy lime-cilantro shrimp

Classic Italian

Includes garlic bread, Meghan's Caesar salad & chef's choice vegetable.

Choose two entrées:

- Bolognese lasagna
- Vegetable lasagna
- Chicken piccata
- Eggplant rollatini
- Pork ragù
- Beef & pork meatballs

Drop Off Meal “Additions” Menu

Refrigerator food to stock your kitchen. *MUST BE ORDERED AND DELIVERED IN “ADDITION” TO A DROP OFF MEAL (not ala carte)

Breakfast Options

- Breakfast burritos – \$15 each (10 minimum)
- Crème brûlée French toast casserole: Small (4–6) \$40 | Large (8–12) \$75
- Sea-salt granola (contains nuts) – 1 lb \$25
- Banana bread – \$20 loaf

Après & Midday

- Beef chili & cornbread – serves 10 (1 gallon) – \$100
- Chicken noodle soup – 1 gallon – \$100
- Roasted tomato-basil soup with grilled cheese croutons – 1 gallon – \$100
- Chicken fingers & mac & cheese – serves 6 – \$250
- Seasonal grazing board: Small (4–6) \$150 | Large (8–12) – \$250
- Sausage platter with house mustard – serves 8–12 – \$175
- Beef tenderloin sandwiches with white cheddar & horseradish – \$20 each (10 minimum)
- Shrimp cocktail – 2 lbs – \$100
- Oven-ready sheet pan nachos – serves 8–12 – \$100

Dessert Options

- S'mores kit – \$250 (serves 10, includes homemade marshmallows, graham crackers, chocolate, Reese's cups & roasting sticks)
- Flourless chocolate cake with whipped cream – \$65
- Assorted cookies & bars – \$50 (2 dozen)
- Hot Chocolate Bomb Box – \$325 (serves 10, includes dark & milk chocolate bombs, homemade marshmallows, whipped cream, sprinkles, peppermint stir sticks, choice of two milks)