



Option 1

Mixed Greens with Grilled Apples

Mixed Greens and Chopped Romaine, Grilled Granny Smith Apples Dried Cranberries, Red Dragon Cheese, Candied Pecans Light Honey Mustard Vinaigrette
(GF, V, Nuts)

Herb Roasted Chicken and Rosemary Roasted Salmon

Lemon Chive Aioli Sweet Potato Cake, Steamed Broccoli with Lemon Fresh
(GF)

Bakery Roll with Butter

Pecan Praline Cheesecake

Vanilla Cheesecake, Caramelized Pecan Praline Topping, Maldon Salt
(Nuts)

Option 2 -Vegetarian

Mixed Greens with Grilled Apples

Mixed Greens and Chopped Romaine, Grilled Granny Smith Apples Dried Cranberries, Red Dragon Cheese, Candied Pecans Light Honey Mustard Vinaigrette
(GF, V, Nuts)

Roasted Vegetable Grain Bowl

Blend of Quinoa and Wild Rice Flecked with Fresh Herbs
Roasted Cauliflower, Sweet Potatoes, Grilled Peppers and Asparagus
Dried Apricots, Chick Peas and Halved Grape Tomatoes
Cilantro Citrus Vinaigrette

Bakery Roll with Butter

Pecan Praline Cheesecake

Vanilla Cheesecake, Caramelized Pecan Praline Topping, Maldon Salt
(Nuts)

Your dinner will be delivered to your home on the afternoon of March 25, with reheating instructions **What about plating or anything else** and we will contact you in advance to confirm delivery.

Please list your home address and any special instructions (e.g., delivery to an apartment building or a gated entrance.), along with your email and mobile number to ensure timely delivery.