

STOKED KITCHEN

Winter

DROP OFF MENU

*(*most menu items can be made dairy free, vegan and/or gluten free)*

BREAKFAST

Chef Jenn's Famous Granola

original, Berry Berry Vanilla, Vanilla Sprinkles, Original, Sun-butter & Jam, Chocolate Superfood Crunch - served with coconut yogurt

Quinoa breakfast pizza

Quinoa crust, farm fresh eggs, tomatoes, spinach, parmesan
(minimal order whole)

Old Fashion Cinnamon Rolls

w/vanilla frosting

Sea Salt Caramel Monkey Bread

w/brown butter sugar & pecans

Sweet potato frittata mason jars

roasted sweet potatoes, vegetable frittata pieces, chicken breakfast sausage

Assorted Pastry Board

Regular pastries or gluten free/dairy free

House smoked salmon lox platter

chive cream cheese, lemon cream cheese, everything bagel thins, tomato, pickled onions, hard boiled eggs, pickled capers *(minimal order 4 servings)*

Frittatas

vegetable or breakfast meats *(minimal order- whole)*

Breakfast deviled eggs
hummus and avocado filling
(*minimal order 1 dozen*)

Breakfast Muffins & Breads
(*Can be made vegan, egg free, gluten free and/or dairy free*)
Apple Cinnamon, Banana, Blueberry Oat, Coffee Cake, Pumpkin
Spice

LUNCH

(*add a protein: chicken, skirt steak, salmon, tofu*)

Salads and Sandwiches

Classic Caesar Salad
hemp seed mix, cashew caesar dressing and rustic croutons

Kale Sweet Potato Maple Tahini Salad
with pumpkin seed mix, maple tahini dressing

Classic Wedge
iceberg, marinated tomatoes, egg, feta, crispy bacon, pickled
red onions with ranch or blue cheese

Harvest Bowl
beets, butternut, sweet potato, arugula, cashew mozzarella,
Quinoa with roasted chicken & chimichurri vinaigrette

Spinach Salad
spinach, candied pecans, pickled red onions, feta, egg with a
warm balsamic dressing

Chicken Pecan Thyme Salad
craisins, celery with a honey pepper aioli dressing

Curry Honey Chicken Salad
w/arugula, roasted winter vegetables, pea shoots

Sandwich Board
Ham, turkey, roasted chicken, sliced cheeses, pickled hot and
mild peppers, lettuce, tomato, mustard, mayo, pickles, artisan
breads
(*minimum order - 4 servings*)

Soups and Stews

(1 quart minimum)

Tomato Basil
Tuscan Chicken Sausage Kale Soup
Classic Chicken Noodle
Chicken and Wild Rice
Tuscan Gnocchi Chicken Sausage Soup
Beef or Chicken Stew
Pasta Fagioli
Minestrone
Moroccan Lentil Curry
Butternut Squash
Chicken Tortilla
Vegetable Tortilla

Chili

Smoked Montana Bison Chili
Sweet Potato Veggie Chili
Beef Chili
Chicken Chili
Turkey Chili

APPETIZERS

Classic Shrimp Cocktail
w/lemon tomato horseradish sauce

Firecracker Meatballs
with a spicy Firecracker sauce

Italian Bruschetta
San Marzano tomatoes, red onion, basil, aged balsamic

Warm Spinach Artichoke Dip and Roasted Red Pepper Feta Dip with
pita

Charcuterie Boards
various aged cheeses, aged & smoked meats, pickled vegetables,
nuts, spreads and crackers

Crudite Board
Artisanal seasonal vegetables, various dips

Classic Deviled Eggs
hummus dill filling

Sweet & Savory Roasted Nuts and Pretzels

DINNER

Whole Roasted Sage Lemon Herb Chicken
smashed garlic potatoes or sweet potato mash, winter vegetables

Filet Mignon or shredded chicken Tacos
pico de gallo, guacamole, tomatillo salsa
w/Mexican style rice, tortillas (Corn or flour)

Slow roasted Honey BBQ Brisket
garlic herb mashed potatoes, roasted winter vegetables

Bison steak
w/huckleberry sauce, pea shoots, spaghetti squash, sautéed
bourbon mushroom, onion, fennel, crispy leeks

Maple Dijon Salmon
with peas, haricot vert. heirloom tomato, rosemary, with
roasted crispy potatoes

Lemon Honey Miso Chilean Sea-bass/Halibut
w/roasted Meyer lemon rosemary winter vegetables,
wild rice pilaf

Filet Mignon
smashed garlic potatoes, winter vegetables with red wine
reduction sauce

Coq au vin Stew
whole chicken braised in red wine, carrots, potatoes, zucchini

Wagyu Beef Burgers
with Truffle Aioli sauce, artisan buns, roasted potato wedges
with honey smoked dipping sauce

Family Meals

(whole size only)

Lasagna

with or without meat sauce, parmesan ricotta & basil marinara

Chicken Pot Pie

roasted chicken, vegetable with a creamy veloute sauce

Mac and Cheese

four cheeses with bread crumb topping

Beef or Chicken Enchiladas

w/mild or spicy red chili sauce, cheddar cheese

Sides

Broccoli rabe, white beans, lemon & olive oil

Roasted Crispy Potatoes

Creamed spinach (dairy free or regular)

Mac and Cheese

Knife & fork garlic asparagus

Sweet mashed Potatoes

Garlic mashed potatoes

Kiddos

Spaghetti with marinara sauce

Petite filets with mashed potatoes, broccoli

Taco Meat (with hidden veggies) taco shells, shredded cheese

Meatballs (with hidden veggies) marinara sauce, pasta

Quesadilla with cheese, sour cream

Teriyaki Salmon with mashed potatoes, broccoli

Vegan/Vegetarian

Stuffed Acorn Squash with ratatouille filling, parsnip potato mash, cashew pesto sauce

Sweet Potato Black Bean Burgers with artisan buns, tomato lettuce with creamy dijon sauce, greens salad

Vegan Charcuterie board - assorted cashew nut based cheeses, pickled vegetables, dried fruit, nuts, spreads, crackers

Spinach Lasagna with vegan almond milk ricotta cashew cream

Vegan Tiki Marsala

Red Curry Tofu Stew with basmati rice

Desserts

Warm Apple Crisp Crumble
with french vanilla ice cream or coconut vegan ice cream

Blueberry Vanilla Cardamon Oat Crumble
with coconut vanilla whipped cream

Classic Tiramisu

Famous Coconut Cake
supremely moist with a soft fluffy crumb and an intense coconut flavor

Chocolate Truffle Cake
with Chocolate Truffle Frosting

Rustic Carrot Cake
with Cream Cheese Frosting

Dessert Charcuterie Board
Chef Jenn will help put together a fun dessert board for everyone

Sorbets
strawberry, wild berry honey, chocolate, mango, dark cherry

Assorted Cookies and Brownies

Chocolate Chip, Peanut Butter, Sugar, Oatmeal Raisin, Double
chocolate brownies

Brown Butter Pound Cake

w/Chantilly cream, berries, honey