

Holistic Home Cookin' Fall/Winter Dinner Party Menus and Pricing

Start with a seasonal soup or salad and homemade bakery bread with garlic butter

Menu 1:

Rosemary-Garlic Pork Loin with Apple Dijon Pan Sauce

~Hand-Mashed Potatoes

~Oven-Roasted Asparagus

Menu 2:

Vegetable Lasagna, Baked Eggplant Parmesan, or Vegetarian Polenta with Roasted Vegetables

~Choice of two vegetable sides

Menu 3:

Herb Citrus Roasted Chicken

~Roasted Garlic Mashed Potatoes

~Seasonal Mixed Vegetable

Menu 4:

Vegan Bella Walnut "Meatballs"

~Sprouted Grain or Traditional Pasta

~Homemade Tomato and Basil Marinara

~Vegan Garlic Bread

Menu 5:

Honey-Dijon Salmon

~Herb Roasted Baby Potatoes

~Warm Brussels Sprouts with Pomegranate and Goat Cheese

*Menu 6:

Sear-Roasted Beef Tenderloin with Cognac Peppercorn Cream Sauce

~Roasted Garlic Truffled Mashed Potatoes

~Creamed Spinach and Mushrooms

*Please add \$10/per person to Menu 6

I get my meats and produce locally when possible. If you desire your menu to be fully organic, please add \$5 per person. PLEASE note, not all items may be available organic, but I will do my absolute best!

If you have any dietary needs or mixed diets I am happy to accommodate you! An extra charge may be added depending on your needs

Substituting sides is fine, please inquire

Custom menus are available, additional charges may apply. Please inquire

PRICING (Includes all groceries with the exception of alcohol and specialty items (such as bakery cakes), which I am happy to pick up!

6-10 people--\$75/person. PLATED: \$85/person

11-20 people--\$70/person. PLATED: \$80/person

More than 20 people, please contact me

*If your event is more than 30 miles from zip code 20186, an additional travel charge may be added