

Holistic Home Cookin' Spring/Summer Dinner Party Menu and Pricing

Choose an Appetizer:

Tomato Basil Bruschetta
Watermelon Gaspacho Shooters

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

Menu 1:

Rosemary-Garlic Pork Loin with a Peach Bourbon Pan Sauce
~Hand-Mashed Potatoes
~Roasted Asparagus with Crispy Leeks

Menu 2:

Baked Eggplant Parmesan
~Sprouted Grain or Traditional Spaghetti
~Roasted Seasonal Vegetables
~Garlic Bread

Menu 3:

Herb Citrus Roasted Chicken
~Roasted Garlic Mashed Potatoes
~Massaged Kale Salad with Currants

Menu 5:

Honey-Dijon Salmon
~Minted Citrus Cous Cous with Radishes and Golden Raisins
~Garlic Roasted Asparagus

*Menu 5:

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 5

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!

8-10 people—FAMILY-STYLE: \$80/person. PLATED: \$90/person

13-20 people—FAMILY-STYLE: \$75/person. PLATED: \$85/person

Less than 8 people, please add \$100 to final invoice

More than 20 people, please contact me

**If your event is more than 25 miles from the 20186 zip code, an additional travel charge will be added based on location of event