

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

Choose an Appetizer

Fig, Brie, & Prosciutto Bruschetta

Goat Cheese Stuffed Bacon-Wrapped Dates with Rosemary Honey Drizzle

Pomegranate Cucumber Salsa with Tortilla Chips

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:

Baked Eggplant Parmesan

~Sprouted Grain or Traditional Spaghetti

~Seasonal Oven Roasted Vegetables

~Garlic Bread

Menu 3:

Maple Mustard Chicken

~Honey Butter Mashed Sweet Potatoes

~Roasted Garlic Brussels Sprouts

Menu 4:

Honey-Dijon Salmon

~Herb Roasted Baby Potatoes

~Warm Brussels Sprouts with Pomegranate and Goat Cheese

*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!

8-12 people--\$80/person. PLATED: \$90/person

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

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

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