

# **Holistic Home Cookin’ Dinners for 6**

**\$475**

**Includes Food, Travel\*, Meal Preparation, Service, and Cleanup**

Start with a mixed green seasonal salad with homemade dressing

## **MENU 1 GF, DF**

Rosemary Garlic Pork Tenderloin with an Apple Dijon Pan Sauce  
Garlic Mashed Potatoes  
Roasted Honey Balsamic Brussels Sprouts

## **MENU 2 GF, DF**

Honey-Dijon Salmon  
Fresh Herbed Couscous with Radishes and Golden Raisins  
Oven Roasted Garlic Asparagus

## **MENU 3 GF, DF, V**

Cheesy Baked Ziti  
Homemade Meatballs  
Roasted Seasonal Vegetables  
Garlic Bread

## **MENU 4 GF, DF, V**

Indian Butter Chicken or Tofu  
Cilantro-Lime Basmati Rice  
Spiced Creamed Spinach

## **MENU 5 GF, DF, V**

Chicken or Veggie Enchiladas  
Guacamole, Pico, and Sour Cream  
Seasoned Black Beans

**\*Travel of more than 25 miles will include an additional fee**

**Mixed Diets and/or Additions may require an extra fee**

**GF= Gluten Free Option**

**DF= Dairy Free Option**

**V= Vegetarian and/or Vegan Option**