



NATURAL FOODS, INC.

Southwest Specialty Food Products

Christmas Eve or Christmas Day Dinner 2019

First Course

Butternut Squash Soup with a Chive Creme Fraiche
OR

Arugula Salad w/ Poached Pears, Caramelized Walnuts,
Goat Cheese, Pomegranates w/ a Pomegranate Raspberry Ving.

Entree

Cornish Hens filled w/ Dried Fruit, Almond + Thyme Bread Stuffing
or Gluten Free Medley of Rice
garnished w/ or w/out Nitrate Free Applewood Smoked Bacon
w/ a sherry or Madeira Green Peppercorn Gravy

Yukon Gold Healthy Gourmet Mashed Potatoes + Sweet Potato
Ginger Puree w/ Toasted Spiced Coconut

Horicat Vents w/ Glazed Pearl

Onions

Jewish Rye Bread + Brioche Rolls w/ Butter Stars and low
Cholesterol Brown + Brown Yogurt Spread

Dessert

Phyllo Yule Log w/ a Fudding of Apricots from the Kitchen's Orchard
w/ amaretto white chocolate ganache + Trangelico Milk Chocolate
with Almond Pine Cones + Chocolate Mushroom Meringues
\$800.00 Min. Chef Served or Delivered

Creative Cheffing

Since 1987

Event Catering

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