



Winter Snow Season 2020

Cuisine Delivered to Private Homes

[www.KendrasKitchen.com](http://www.KendrasKitchen.com)

Est. 1987

Delivered Frozen Dinners, Oven to Table, High Altitude Formulated & Cooking Instructions  
Each order receives a Gift of Telluride's Own Rub & SW Seasoning from Kendra's Kitchen

SW Mexican Cuisine

Frozen Enchiladas topped with 2 Cheeses & garnished with a Mosaic of Olives and a SW Crema  
Gluten Free

Chicken with a Mild Red Chile & Roasted Red Pepper Sauce  
Roasted Rubbed Pork with Kendra's Kitchen Seasoning with a Red Chile Sauce  
Crab, Corn & Yellow Onion with a Mild Green Chile Cilantro Sauce  
Shrimp Enchiladas with Marinated Red & Yellow Bell Peppers, Maui Onions,  
Queso Fresco & a Mild Tomato Red Chile Sauce  
Vegetarian Black Bean, Goat Cheese & Sweet Potato Enchiladas with a Mild Green Chile Cumin Sauce

Chef's Casserole Creation

\$89.00 per pan

Choice of Paired Flavored Black Beans, White Beans or Brown Rice cooked in Oolong Tea

\$24.00 per pan

Corn & Roasted Poblano Chile Soufflé

\$32.00 per pan

Each foil pan is 8 1/2 x 6 x 2 inches and fits in all sized ovens and toaster ovens, Serves 2-4 people

Soups ~ Chiles ~ Salads

Chefs' Soup of the Day, Market Price

SW Chile => Vegi or Meat: Ground Yak, Bison, Elk, Beef or Turkey  
Apple or Tomato Based

From The Kitchen's Garden or the Uncompaghe Valley Growers

*Please Specify Spice Level, 1-10*

16 oz. Vegi \$18.00, Meat \$20.00

Freshly Baked Cornbread & Cumin Honey Butter

\$2.75 pp

Charred Flour Tortillas – Just Reheat

\$2.50 pp

Garden Romaine Salad or Seeped Dried Fruit Coleslaw with Choice of Dressing

\$7.50 pp

### **Salad Dressings**

Cumin Cilantro Lime Vinaigrette

Ranch Sage Buttermilk w/Apple Cider Vinegar

Balsamic Blue Cheese Peppercorn

SW Rubbed Sage

Balsamic Orange

Chef's Creation

### **Hors d'Oeuvres**

Two Cheese Quesadillas with a Roasted Tomato Salsa & Kendra's Kitchen Crema

Telluride's Own Crispitas™ packaged in a Biodegradable Cellulose Bag, 5 oz. \$10.00

Artichoke, Spinach & Goat Cheese Dip 8 oz. \$12.00

Lemon Thyme Hummus 8 oz. \$10.00

### **Dessert**

#### **Sustainable Energy Creative Cookies & Brownies**

(small 2 x 2 inch and medium 3 inch in diameter)

(small 2" x 2" and medium 3"x3")



**Cookie Platter:** Fresh Pressed Peanut Butter with Roasted Jalapenos, Chocolate Chips & Pecans; Oatmeal Flax Seed Pinion Nut, Seeped Palisade Cherries & Chocolate Chip, Lemon & Pinion Nut Cookies; Black Walnut or Almond Spiced Butter Cookies.

**Brownie Platter:** Apricot, Butterscotch, Pinion Nut & Marsala Seeped Raisin, Oatmeal, Coconut & Chocolate Chip; Pumpkin, Sea Salt Caramel Chips & Almond, Kaluha Chocolate Pinion Nut Brownies, Fudge Chocolate Chip w/without nuts and Black Cherries, Almond Ginger & Orange; Oatmeal, Candied Clementine & Almond Brownies.

Freshly Baked and Made with Whole wheat Flour, Raw sugar & Farm Fresh Eggs

Please select 3 or have Chef Paired with Cuisine Choices

Each platter serves 4-6, \$48.00

Delivery Charge \$25.00

Grocery Shopping Service: Mt.Village to Telluride RT, \$125.00, plus Grocery Cost

24-48 hour Advance Non Refundable Reservation

Delivery before 3 p.m., except Wednesdays & Thursdays, Later Delivery is Fine

Pre Pay with Venmo, Zelle, Direct Deposit to US Bank, Local Checks or Cash

Text\* Chef Kendra A. Wilcox, 970.708.7759, email: [kendraskitchen52@gmail.com](mailto:kendraskitchen52@gmail.com) or 800.894.9086