



NATURAL FOODS, INC.

Southwest Specialty Food Products

www.KendrasKitchen.com Est 1987

Gravies > Thyme Turkey, Free Range Chicken, Au Jus, Beef Brisket Juices (quick & easy for short ribs)

Stocks & Soups> Salmon & White Wine stock (pre flavored for poaching a salmon side), Fish, Chicken or Beef Stocks & Beef Puree (made with filtered water) Squash Soup top w/ KendrasKitchen Crème & Bacon

Spreads/Dips/Jellies/Chutney > Heirloom Tomato Ketchup – Spicy & Non Spicy, Kendra's Kitchen SW Dip, Cilantro Crème, Basil Kale Walnut Pesto, Mint & Roasted Red Pepper, Rosemary & Mint Jalapeño Jelly, Tomato & Red Onion & Apricot Rosemary Chutney, Ligonberry, Juniperberry, Pinkpeppercorn & Apple Chutney, Hummus, Tuna & Caper

Sautéed Vegetables > (simply reheat) Melange of Peppercorns & Swiss Chard, Swiss Chard, Black Olives & Pine nuts, Maple Beet Tops (Healthier than Kale), Peppercorn & SW Beet Tops, Greens with Coconut, Banana, Pineapple & All Spice, Zucchini Squash, Tomato & Rosemary, Eggplant, Mushroom & White Bean, Red & Multi Colored Striped Beets, Turnips, Roasted Root Puree, Chanterelle Mushrooms, Winter Root Puree, Maple Bourbon Black Beans

Seasonal Pureed Fruits > Quick & Easy for Smoothies, Green River Cantaloupes, Strawberry Banana, Apple Puree (Great Baby Food), Green & Red Grapes, Melon & Midori (great over gelato) Crabapple w/ maple & nutmeg (pair with goose or pork loin) Apricot & Honey Dew & Apricot puree from the Kitchen's tree. Palisade Peach & Peach Brandy pair w/ Duck, Goose, Chicken or Pork

Salad Dressings > Mango Sherry, Sage Chile Vinaigrette, Ask Chef to make one for your Dinner Pairings (advanced reservation please)

Marinades > For Shrimp and Beef Fajitas paired with Cilantro Lime Black Beans and a Corn Soufflé flavored with Chiles from the Kitchen's Garden (just reheat corn strata)

Hors d'oeuvres > Heart Shaped Salmon Dill & Caper Mousse (serves 20 -30) Sardine Sorrel Wraps with Grey Poupon & Lemon Zest, Antelope Sausage, Dell Yak™ Meat Balls or Life Cycle Pastures™ Organic Grass Fed Beef Meatballs with Kendra's Kitchen BBQ Sauce, Queso Dip, Albacore Tuna & Apple Dip, Hummus, Egg Salad in Cherry Tomatoes. Chef Kendra A. Wilcox 800.894.9086 or *970.708.7759

Montrose & Mt. Village
Creative Cheffing

Since 1987

Event Catering

P.O. Box 2108 Telluride, CO 81435 800-894-9086 -or- 970-728-7222

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Misc & for Decorative Displays > Orange Cups, Squash Bowls, Orange Rind & Orange Ribbons, Holiday Gift Jars of Tomatoes from the Kitchen Garden = Italian, SW & Juniper Berry

Frozen Meats > *Marinated Elk Tenderloin, Ground Yak, Free Range Chicken Breasts, Marinated All Natural Ham Steaks*

Produce from the Kitchen's Garden – Purple & a few Red Potatoes and Sorrel Leaves

Chef Prepared to Order – 24 hour reservation

Oatmeal Whole Wheat Flax Seed Cookies with Chocolate Chips, Seeped Cherries & Walnuts
Seeped Ginger Raisins & Almonds with a Frangelico Cream Sauce
Bread Pudding with White & Dark Chocolate with a Coffee Cream Sauce
Grape & Crabapple Tart with a Crème Anglaise

Quinoa Breakfast Burritos with a Trio of Salsas
Chef Kendra A. Wilcox Daily Creation

800.894.9086 or 970.708.7759 Cash or Checks

Quick & Easy Healthy Gourmet Holiday Dinner - Goose (purchase from Divine Fish & Meat in MTJ) w/ a Purple Plum, Ginger & Rosemary Sauce, Roasted Pears & Grapes and Purple Potatoes & White Pearl Onions (flash in boiling water to remove skins – toss with cooking spray & maple syrup & Kendra's Kitchen Seasoning) Sautéed Swiss Chard from The Kitchen's Garden (just reheat) & Belgian Endive Salad Dessert: Healthy Gourmet Apple Pie with Vanilla Bean Gelato

Notes and High Altitude Tips from Chef

Creative Chefs

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Montrose - April Planting Season → Fall Harvest [KendrasKitchen52@gmail.com](mailto:kendras@kitchen52@gmail.com)