



Est. 1987

www.KendrasKitchen.com

Personal Chef Delivered Dinners for Drilling Rigs/Man Camps in Grand Junction Co Area

Individual Healthy Gourmet Seasonal Frozen Dinners

(Available Summer @ Montrose Farmer's Market)

Delivery Day – Mondays, All orders must be placed by Wednesdays Noon.

Order for the Week

Minimum order per rig is \$800.00

Plus delivery charge of \$85.00

Email KW@KendrasKitchen.com or 800.894.9086

2012 Winter Menu for February & March

Ham & Potato Au Gratin, Fresh Green Beans & Carrot Flowers, Whole Wheat Dinner Roll with Brummel & Brown® Non Cholesterol Yogurt/Vegetable Spread \$16.00

Honey Baked Ham with a Rosemary Au Jus, Sweet Potato & Ginger Puree & Mashed Potatoes, Broccoli, Cauliflower & Brussels Sprouts tossed with a Maple Sherry Vinaigrette \$18.00

Sour Cream Glazed Chicken Breasts with Kendra's Kitchen SW Seasoning, Cumin Black Beans with Queso Fresca, Green Chile & Corn Souffle, served with a Jalepeno and a Whole Wheat Tortilla \$20.00

Pork Loin Roulade with Sausage, Sage & Apple Stuffing with an Apple Brandy Au Gus, Roasted Rosemary New Potatoes with Sea Salt, Peas & Carrot Flowers and Corn Bread \$22.00

Prime Rib Au Jus with Horseradish Cream, Healthy Gourmet Mashed Potatoes, Broccoli & Carrot Flowers with Whole Wheat Dinner Roll & Brummell & Brown \$26.00

Wild Alaskan Salmon Seared with Kendra's Kitchen SW Seasoning with a Roasted Red Pepper Chile Sauce & a Chile Cilantro Crema, Wild Rice & Pinion Nuts, Smoked Poblano Chiles filled with Goat Cheese & Roasted Chiles from Kendra's Kitchen's Garden \$26.00

Wild Alaskan Salmon with Lemon & Dill, Brown Rice or Quinoa (a carbo & a protein, an energizing whole grain), Asparagus & Carrot Flowers, Whole Wheat Dinner Roll with Brummel & Brown® \$26.00

Salad with Homemade Dressings

To insure freshness we deliver whole romaine lettuce, tomatoes, cucumber & red onion. Each salad order complements 3-5 dinners. Choice of salad dressing: Classic Bleu Cheese, Creamy Roquefort & Balsamic, Olive Oil & Fresh Herb Vinaigrette and Buttermilk Ranch Dressing.

Salad Order (serves 3-5 dinners) \$25.00

Desserts

Apple Cobbler with a Maple Bourbon Sauce

Belgian Chocolate Torte with Seeped Palisade Cherries & Pinion Nuts with a Gran Marnier Cream Sauce

Belgian Chocolate Torte with Seeped Raisins & Almonds with a Scotch Cream Sauce

Carrot cake with Orange Zest Cream Cheese Frosting

& Weekly Chef's Creation

Dessert Order: \$8.00

Bon Apetit & Bien Provecho – Chef Kendra Wilcox-Dillon

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