

www.KendrasKitchen.com 800.894.9086, 970.708.7759 text or kendraskitchen52@gmail.com

**✈ Delivered Dinners, Frozen or Heat, 48 hour advance reservation, Venmo payment, delivery charge \$75.00, minimum order \$375.00 Each order receives a bottle of Telluride's Own Rub & Multi Purpose SWSeasoning from Kendra's Kitchen**

Southwestern  
Chile Dinner

**Choice of**

Ground Beef, Bison, Yak, Turkey or Vegetarian Chile with Mild  
Roasted Farmer's Market Chiles & Corn

**Topping - please select 3**

Monterey Jack Cheese, Extra Sharp White Cheddar, Goat Cheese  
SW Crèma made with Kendra's Kitchen Seasoning, Sour Cream, Cilantro  
Crema, White Onions or Fresh Chives

**Salad**

Avocado, Orange, Jicama, Onion & Mixed Field Greens  
with a Balsamic Orange Vinaigrette

Or Garden Salad with a Buttermilk Ranch Dressing or a  
Peppercorn Vinaigrette

Charred Flour Tortilla & Cornbread w Honey Cumin Butter

**Dessert**

Peanut Butter Cookies with Roasted Jalepenos, Milk  
Chocolate Chips & Pecans, Caramel Chocolate Brownies  
with Chocolate Chunks & Hazelnuts

Price per person: \$65.00

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 **Delivered Dinners**

### **Skier's Supper**

*Belgian Beef Stew*

*with Farmer's Market Specialty Potatoes, Peas,  
Kinnikin Bourbon Bacon & Carrot Flowers*

*Mac n Cheese*

*Mango, Beets & Onions on a Bed of Organic Mixed Field Greens  
drizzled with a Mango Sherry Dressing*

*Brioche or Challah*

#### *Dessert*

*Apple Cobbler with a Maple Bourbon Sauce and Vanilla Ice Cream*

*Price per person: \$78.00*

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A Celebrity  
Favorite  
Oven Fried  
Chicken

**Supper & Extra Chicken for Apres Ski**

Olive Oil Oven Fried Chicken with Telluride's Own  
Rub & SW Seasoning from Kendra's Kitchen  
Coleslaw with Seeped Palisade Cherries, Cranberries &  
Raisins with a Champagne Dressing  
New Potato Salad with Celery Hearts & Maui Onions  
Cornbread with a Honey Cumin Butter

**Dessert**

Roasted Jalapenos with a Orange Chocolate Ganache  
Fresh Pressed Peanut Butter Cookies with Roasted  
Jalapenos, Dark Chocolate Chips & Nuts, A Miner's  
Favorite  
Blonde Brownies with Butterscotch, Caramel Sea Salt

Price per person; \$74.00

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**SW Mexican**

Home Fried Flour & Corn Tortilla Chips with Winter  
Roasted Tomato Salsa & Guacamole

Vegetarian Wild Mushroom Blue Corn Enchiladas  
w/Chimayo Chile & Roasted Red Pepper Sauce

Crab, Corn & Green Chile Enchiladas with a Cilantro  
Tomatillo Green Chile Sauce Or Chicken & Green Onion

Enchiladas with a Mild Red Chile Sauce

Cheese Quesadillas w/Kendra's Kitchen Crema

Corn & Poblano Chile Souffle

Cilantro Lime Cumin Black Beans

**Dessert**

Kaluha Chocolate Mousse with Cinnamon Caramel

Tortilla Chips & Spiced Whipped Cream

Price per person \$87.00

**FOOD & BEVERAGE** - Exclusive of Kendra's Kitchen, Inc.

🍴 Southwestern French Fusion Cuisine

🍴 BBQ Grilled Dinner

*Starters*

Duck & Wild Mushroom Quesadillas with Mango Salsa &

Creme Fraiche

Yellow & Blue Corn Toasts with Red Onion Marmalade

Served Checker Board Fashion

Blue Corn-Coated Serrano & Jalapeno Peppers filled with

Goat Cheese

*Main Meal*

Grilled New York Strip Steaks with Telluride's Own

Chimayo Chile BBQ Sauce

Grilled Salmon with Apricot BBQ Sauce from the Kitchen's

Garden, both with Grilled Onions

Roasted New Potatoes -or- Maple Bourbon Black Beans

Farmer's Market Winter Salad

Dinner Rolls with Rubbed Sage Butter Flowers

*Dessert*

Flambeau Baked Alaskan with Choice of Ice Cream

\$125.00 pp

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✍ Southwest French Fusion Cuisine

TRADITIONAL  
SOUTHWESTERN  
HIGH-END

Appetizers

Mini Filet of Beef Tacos with a Chipolte Sauce

Piquant Crab on Jicama Wedges

Corn Bread Toasts with Red Onion Marmalade

Entree

Colorado Beef Tenderloin with Beurre Rouge, Chili  
Hollandaise & Roasted Onions

or

Salmon Roulade w/ Vegetables wrapped in Leek  
Ribbons w/Roasted Red Pepper Chimayo Chile Sauce  
Roasted Farmer's Market Potatoes

Romaine Salad with Yellow & Red Tomatoes  
with a Champagne Vinaigrette

Sage Dinner Rolls with Butter Flowers

Dessert

Kahlua Chocolate Mousse in Cinnamon-Coated  
Tortilla Cups or

Creme Caramel with Kahlua Brandy Sauce

\$125.00 pp

**Kendra's Kitchen Natural Foods, Inc.**

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Chef Prepared Dinner

Colorado Cuisine

**Hors d'oeuvres**

Petite Potatoes, Crème Fraiche & Caviar  
Chicken & Wild Mushroom Money Bags

**Entree**

Elk Tenderloin with a Juniper Pink  
Peppercorn Shiraz Sauce with a Pomegranate  
Lingonberry Rosemary Compote  
Winter Root Puree  
Roasted Brussels Sprouts & Carrot Flowers

**Salade**

Poached Pears in Belgian Endive with  
Roquefort Cheese, Caramelized Black  
Walnuts & a Pink Peppercorn Pear Shiraz  
Drizzle

**Dessert**

Chocolate Torte with Seeped Cherries &  
Pinion Nuts and a Warm Gran Marnier Sauce

Price per person \$135.00 plus Chef Service