

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

✈ **Delivered Dinners, Frozen or Reheat, 48 hour advance reservation, Zelle payment, delivery charge \$25.00, minimum order \$300.00 Each order receives a bottle of Telluride's Own Rub & Sw Seasoning from Kendra's Kitchen**

Southwestern  
Chile Dinner

**Choice of**

Ground Beef, Bison, Yak, Turkey or Vegetarian Chile with Mild

Roasted Farmer's Market Chiles => **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**

Avacado, 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 Tortillas or Cornbread with

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,*

*Bacon & Carrot Flowers*

*Mac n Cheese*

*Mango & Beets 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*

*Price per person: \$68.00*

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A Celebrity  
Favorite

**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 & Red Onion  
Cornbread with a Honey Cumin Butter

**Dessert**

Roasted Jalapenos with a Orange Chocolate Ganache  
and Fresh Pressed Peanut Butter Cookies with Dark  
Chocolate Chips & Nuts, A Miner's Favorite  
Blonde Brownies with Butterscotch, Caramel Sea Salt  
& Milk Chocolate Chunk  
Price per person; \$64.00

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 **Delivered or Chef Prepared**

**Himalayan Yak & Bison  
Burger Dinner**

Ground Yak, Bison or Beef Burgers with Telluride's  
Own Rub & SW Seasoning, Garden Tomato Ketchup,  
SW Mayo & Regular Mayo, Assorted Mustards,  
Lettuce, Sweet Onion & Pickled Cucumbers on  
Local Bakery Buns

French Fries

Sweet Potato Fries

Organic Carrot Salad with a Cumin Honey Yogurt  
Dressing

**Dessert**

Apricot Brownies with Seeped Marsala Raisins,  
Butterscotch & white Chocolate Chips & Pecans  
Classic Chocolate Chip Cookie, no nuts

Price per person: \$55.00

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**SW Mexican**

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

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/Kendra's Kitchen Crema  
Cilantro Lime Cumin Black Beans  
Brown Rice with Pinion Nuts

**Dessert**

Kaluha Chocolate Mousse with Cinnamon Caramel  
Tortilla Chips & Spiced Whipped Cream

Price per person \$77.00

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

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**Chef Prepared Dinner**

**Colorado  
Cuisine**

**Hors d'oeuvres**

Farmer's Market Potatoes, Crème Fraiche &  
Caviar

Chicken & Wild Mushroom Money Bags

**Entree**

Elk Tenderloin with a Juniper Pink  
Peppercorn Shiraz Sauce with a Pomegranate  
Ligonberry 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 \$110.00 plus Chef Service