

Daily Meal Specials

(Monday April 20th through Saturday April 25th)

Menus for your personal use or to donate to first responders, hospitals, or another essential worker party of your choice

\$15.00 all inclusive (tax and delivery, Greater Eastside)

Lunches delivered/PU between 10:30a.m. – 12:00p.m.

Dinners delivered/PU between 5:30p.m. – 6:30p.m.

Minimum order 10 people for delivery 4 people for pick up.

48-hour notice required

Meals are served individually packaged per person and labeled.

Monday April 20th

Lunch

Cobb Salad – Grilled Chicken, tomatoes, hard boiled eggs, bleu cheese and green onion

Vegetarian/GF Cobb Salad – Grilled Chicken, tomatoes, hard boiled eggs, bleu cheese and green onion ✓ GF

Vegetarian Tomato Basil Soup ✓

Fresh Fruit Cup

GF Chocolate Peanut Butter Bars GF

Dinner

Thai Peanut Chicken Bowl, with shredded carrots, broccoli florets and chickpeas served over brown rice

Vegetarian/GF Thai Peanut Tofu Bowl, with shredded carrots, broccoli florets and chickpeas served over brown rice ✓ GF

Green Salad with carrots, cherry red tomatoes, cucumbers served with a light vinaigrette ✓ GF

Rice Pudding ✓ GF

Tuesday April 21st

Lunch

Chipotle Steak Burrito Bowl, Sliced steak, lettuce, onions, black beans and yellow corn served over cilantro lime rice accompanied by cilantro lime vinaigrette

Chipotle Vegetable Burrito Bowl, Fresh sautéed vegetables, lettuce, onions, black beans and yellow corn served over cilantro lime rice accompanied by cilantro lime vinaigrette ✓ GF

Brownies

GF Brownies GF

Dinner

Chef Mark's Beef Lasagna

Vegetarian/GF Lasagna ✓ GF

Garlic Bread

GF Dinner Rolls

Pan-Roasted Brussels Sprouts, fresh brussels sprouts sautéed with onions ✓ GF

GF Rice Krispy Treats with chocolate chips GF

Wednesday April 22nd

Lunch

Greek Chicken Bowl - marinated lemon oregano chicken, tomatoes, cucumber, kalamata olives, red onion, feta cheese, tzatziki sauce served over basmati rice

Vegetarian/GF - Greek Vegetable Bowl - marinated lemon zucchini, tomatoes, cucumber, kalamata olives, red onion, feta cheese, tzatziki sauce served over basmati rice ✓ GF

Pita Bread and Hummus – Cut into bite size pieces that can be easily picked up with a fork

Green Salad with carrots, cherry red tomatoes, cucumbers served with a light vinaigrette ✓ GF

GF White Bean Blondies GF

Dinner

Red Chili Chicken Enchiladas - Roasted green chilies, shredded chicken, and Mexican style four cheese blend, rolled in corn tortillas and baked until golden, topped with red sauce and melted cheese

Vegetarian/GF - Sweet Potato and Black Bean Enchiladas - Corn tortillas with Mexican style four cheese blend and cilantro, baked and topped with spicy red enchilada sauce and melted cheese ✓ GF

Spicy Refried Beans Pinto beans, sautéed and blended with diced jalapeños

Cilantro-Lime Rice Long grain white rice seasoned with fresh garlic, cilantro, and lime juice

GF Flan GF

Thursday April 23rd

Lunch

Taco Salad, Ice-berg lettuce, ground beef, cheddar cheese, tomatoes, lettuce, olives and topped with tortilla strips

Vegetarian/GF - Taco Salad, Ice-berg lettuce, black beans, sweet corn, cheddar cheese, tomatoes, lettuce, olives and topped with tortilla strips ✓ GF

Vegetarian Chili ✓

Fresh fruit cup

Lemon Bars

GF Chocolate Dipped Strawberries GF

Dinner

Fire-Grilled Kalbi Salmon Grilled over an open flame

Vegetarian/GF Portobello Mushroom Caps, marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese ✓ GF

Rice Pilaf

Spicy Green Beans

GF Carrot Cake GF

Friday April 24th

Lunch

Asian Chicken Rice Bowl, Sesame Hoisin chicken served over jasmine rice

Vegetarian/GF, Sesame Hoisin Vegetables served over jasmine rice ✓ GF

Green Salad with carrots, cherry red tomatoes, cucumbers served with a light vinaigrette ✓ GF

Pineapple Cake

GF Pudding Cups GF

Dinner

Beef Stir Fry Noodles, green onions, celery, peppers, broccoli sautéed with ginger and garlic served over soba noodles

Vegetable GF Stir Fry Noodles, green onions, celery, peppers, broccoli sautéed with ginger and garlic served over soba noodles ✓

NW Seasonal Greens Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette

Chocolate Mousse in a Chocolate Cup

Saturday April 25th

Lunch

Penne Pasta with Meatballs in homemade marinara sauce topped with parmesan cheese

Vegetarian/GF Penne Pasta in homemade marinara sauce topped with parmesan cheese ✓ GF

Caesar Salad Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, served with our house-made Caesar dressing

GF Caesar Salad Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, served with our house-made Caesar dressing GF

Chocolate Pudding topped with Oreo cookies

GF Chocolate Pudding Cups GF

Dinner

Grilled Chimichurri Chicken Tender chicken thighs marinated in our green chimichurri sauce and grilled over an open flame

Vegetarian/GF - Bell Peppers Stuffed with Quinoa, roasted tomatoes, and Parmesan cheese ✓ GF

Jasmine Rice

Green Beans

GF Chocolate Dipped Strawberries GF

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.