No Dietary Restrictions

Breakfast, Lunch, Dinner & Snacks for four days plus a Dessert

Breakfast

Breakfast Sandwiches

open-faced with sliced soft-boiled eggs, avocado
and smoked trout

Polenta Porridge
with raisins, brown sugar and toasted nuts

Spanish Sausage Quiche with roasted peppers, can be served hot or cold

Granola

made every-other visit

Lunch

enjoy 2 sandwich options for 4 days with a different soup or salad each day can be packaged individually for lunch on the go

Sandwiches
spicy Italian on focaccia or curried chicken salad
on a wheat buns

Soups
Italian sweet pepper and potato soup or roasted
cauliflower soup

Arugula Salad

fresh mozzarella and toasted pine nuts with berry champagne vinaigrette

Baby Romaine Salad shredded carrot, tomato and cucumber with lemon pepper dressing

Dinner

dinners marked with an asterisk * should be eaten on day one or two for optimal freshness

Thai Steak Salad with a side of steamed rice

Chicken Piccata
with roasted vegetables

Potato and Langoustine Gratin * with roasted fennel and a simple salad

Udon

Japanese-style chicken noodle soup with seaweed and cucumber salad (Sunomono)

Snacks

two snack options, can be packaged individually for a snack on the go

Green Smoothies

mango, spinach, lime and coconut smoothie three part kits: fresh, frozen and coconut water base (protein or vitamin powders optional) Vegetable Plates

fresh from the farmers market served with a smooth home-made hummus and fresh smoked trout dips

Dessert

one shareable dessert per visit

Lemon Loaf
fresh berries and white chocolate whipped cream

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