

Painted Plate

EXCEPTIONAL EVENTS

MENU FOR DELIVERY • APRIL 28th & APRIL 30th

Vegan, Pescatarian, and Keto options listed below

Soups by the Quart, \$10 Each (*approx. 3-4 servings*)

- Vegetarian Minestrone with red beans and shell pasta and assorted vegetables
- Smoked Chicken and lentil with parsnip and carrot
- Shrimp and corn chowder with potato and leek
- All American Moms Chili with ground Beef and Macaroni
- Chicken Root Vegetable Noodle Soup with (natural bone broth)

Meal Packages

Designed to Feed 4-5 people, Served Chilled Ready to Warm

All Pre Portioned into Foil Disposable Pans, with Heating Instructions

Prepared by Chef's at Painted Plate

\$50 Each Meal

Meal 1:

- BBQ Baby Back Ribs with Orange Molasses BBQ Sauce
- Roasted Garlic Scalloped Potato
- Broccoli with Orange Glazed Sweet Pepper

Meal 2:

- Chicken cacciatore with whole mushrooms, sweet red pepper, plum tomato chicken stock and marsala gravy and aged provolone
- Creamy orzo Alfredo bake with spinach, and Parmesan
- Wax Beans with basil butter

Meal 3:

- Sirloin Canton Pepper Steak in Brown Gravy (long braised)
- Mixed Herb butter Onion Rice Pilaf
- Toasted Cauliflower with Oil Cured Tomato, Toasted Almond Brown Butter

Meal 4 • Keto & Pescatarian

- Flounder stuffed with spinach, artichoke, mushroom and goat cheese stuffing (No Bread) lemon butter dill sauce
- Broccoli with almond cracked pepper butter
- Creamed Cauliflower with heavy cream and roasted garlic butter

Meal 5 • Vegan

- Lentil and roasted onion Loaf with Harissa pepper and tomato sauce
- Korean BBQ Quinoa and cabbage
- Asparagus with charred tomato and Balsamic extra virgin olive oil

Dessert \$20

- ½ Tall NY Cheesecake with Side of Berry Sauce