

## **Thursday Lunch Menu Options**

**Deborah Ackrich 310.913.9575**

Serves 25 -- Food Cost, Labor & Delivery included in price

Tomato soup with crème fraiche, chives & crispy pancetta

Grilled cheese sandwiches on sourdough bread

Spinach salad with apples, feta, candied pumpkin seeds & balsamic vinaigrette

*\$125*

Falafels

Lemony herb orzo pasta with feta cheese

Hummus, tzatziki & pita bread

Greek salad

*\$150*

Butternut squash vegetarian chili

Baked potato bar – cheese, onions, bacon, crème fraiche, broccoli, mushrooms

Southwestern salad with creamy herb dressing

*\$175*

Creamy spinach & mushroom lasagna

Tuscan sage bean salad

Mixed greens with herbs, pecorino cheese & dried figs, in champagne

vinaigrette

*\$175*

Pasta in roasted tomato sauce with parmesan cheese

Chicken meatballs

Kale Caesar salad

Fresh baked focaccia bread with roast garlic bean dip

*\$175*

Carnitas (pork) or Pot Roast (beef) Tacos

Black beans & rice

Corn tortillas

Cheese, salsa, guacamole (if in season), crème fraiche

Southwestern slaw with jicama, green apple, cabbage, cilantro & lime

*\$200*

**The highest quality ingredients are sourced to create each meal, ensuring a nutrient-dense, delectable experience: pasture-raised meats and eggs, raw and/or organic dairy products, seasonal organic produce, soaked/sprouted beans & nuts, house-made broths, and cultured (fermented) vegetables & sauces.**

**Please make menu selections at least one week prior to scheduled meal date. Payment for services may be made via check payable to Deborah Ackrich or PayPal [debackrich@gmail.com](mailto:debackrich@gmail.com). Payment needs to be made two days prior to service.**

**Bon Appetite!**