

STOKED KITCHEN

Fall / Winter (2023/2024)

DROP OFF MENU

*(*most menu items can be made dairy free, vegan and/or gluten free)*

Breakfast

Overnight power oats

GF oats, chia seeds, hemp seeds, maca, sun-butter, collagen powder with oat milk

Chef Jenn's Famous Granola

original, Berry Berry Vanilla, Vanilla Sprinkles, Original, Sun-butter & Jam, Chocolate Superfood Crunch - served with coconut yogurt or housemade nut milk

Chia Pudding

(minimal order 2 portions for one flavor)

Pumpkin Spice, Apple Cinnamon, Vanilla, Strawberry, Blueberry
Lemon

Overnight Oats

Peanut Butter Honey Banana, Apple Cinnamon, Pumpkin Spice PB&J,
Huckleberry Blueberry

Breakfast Deviled Eggs

(1 dozen minimal order)

Hummus, avocado, spices with bacon pieces

Breakfast Cookies (half dozen minimum order)

choice of blueberry oat, chocolate chip, pumpkin spice or power seed

Breakfast Muffins & Breads - (half dozen minimal order)

(Can be made vegan, egg free, gluten free and/or dairy free)

Apple Cinnamon, Blueberry, Pumpkin Spice, Orange Cranberry,
Chocolate & Morning Glory

Breakfast Mason Jars
scrambled eggs, chicken breakfast sausage & crispy sweet
potatoes

Frittata (*4 portions minimum order*)
bacon sausage, ham & cheese, vegetable, kale ricotta leek

Breakfast Quinoa Pizza (*4 portion minimum*)
red quinoa crust, eggs, spinach, tomato, parmesan

Breakfast sandwiches
bagel or english muffin (can do gluten free) eggs, breakfast
sausage, choice of cheese (vegan cheese available)

House smoked salmon lox platter (*minimum order 4 servings*)
chive cream cheese, lemon cream cheese, everything bagel thins,
tomato, pickled onions, hard boiled eggs, pickled capers

Lunch

Classic Caesar Salad
hemp seed mix, cashew caesar dressing and rustic croutons;
choice of chicken, steak or Tofu

Spinach Salad
spinach, candied pecans, pickled red onions, feta, egg with a
warm balsamic dressing

Chicken Pecan Thyme Salad
craisins, celery with a honey pepper aioli dressing

Curry Chicken Salad
with arugula and spinach greens

Sandwich Board (*2 portion minimum*)
Ham, Turkey, Roast Beef with various condiments, pickles,
lettuce, tomato and artisan breads (*GF bread available upon request*)

Warm Coconut Tandoori Chicken Bowl
w/ winter greens, brown rice and roasted vegetables with crispy
chickpeas & pickled onions

Winter Spa Salad with Lemony Chicken
chickpeas, avocado, oranges, pomegranate with a citrus honey
dressing

Healing Bowl
turmeric sweet potato, arugula, red quinoa, brown rice with a
chimichurri vinaigrette

Winter Salads

(add chicken, steak or tofu for an additional charge)

Butternut Squash Spinach Kale Salad
w/bacon crumbles, pickled red onions, with a chimichurri
vinaigrette

Winter Hummus Bowl
garlic hummus, roasted vegetables, spinach, vegan feta, crunchy
chickpeas with a sweet & sour vinaigrette

Rotisserie Chicken Salad w/charred scallion dressing
roasted beets, winter greens, roasted butternut

Rustic Herb Farro Salad
w/roasted root vegetables, arugula, beets, aged parmesan with a
orange thyme vinaigrette

Warm German Potato Salad
crispy bacon crumbles, spinach, scallions with a grainy mustard
honey vinaigrette

Kale Caesar
pickled onion, aged parmesan, crispy chickpeas with a hemp seed
crunch mix

Hot Honey Garlic Chicken Salad
w/greens, crispy potatoes, bacon crumbles and scallions

Red Quinoa Salad
roasted squash & winter vegetables, roasted chicken, feta, dried
cranberries, basil with a honey balsamic vinaigrette

Soups/Chili:

(2 portion minimum)

Classic Chicken Noodle *(can be make GF)*

Classic Beef & Vegetable

Chicken Wild Rice

Tomato Basil

Spicy Chicken Sausage Kale White Bean

Butternut Squash

Potato Leek

Tuscan Tortellini

Chicken Tortilla

Moroccan Lentil Curry

Carrot Ginger

Chipotle Chicken Chili

Montana Bison Chili

Classic Chili

Vegetarian Chili

Appetizers

Charcuterie Board

various aged cheeses, smoked and aged meats, crackers, olives,
nuts, dried fruits and various spreads

Crudite Board

various seasonal vegetables with artisan dips

Classic Shrimp Cocktail

jumbo shrimp with a spicy lemon cocktail sauce

Antipasto board

smoked meats, cheeses, pickled vegetables, olives, artichokes,
vegetables, various dips and spreads

Dinner

Slow Braised Mesquite BBQ Brisket
w/choice of whipped potato & seasonal vegetable

Grainy Mustard Miso Honey Salmon
wild herb rice, winter vegetables

Rustic Coq au Vin Stew
whole chicken braised in a red wine sauce with carrots, potatoes
and seasonal vegetables

Braciola
tender thin beef roulades braised in a wine herb sauce, stuffed
with prosciutto, bread crumb and basil w/garlic leek mashed
potato and broccolini

Whole Roasted Sage Orange Chicken
crispy potatoes with winter vegetables

Mexican Street Tacos
red chili chicken, charred mole skirt steak or pork carnitas,
guajillo salsa, pico de gallo, tomatillo salsa, sour cream,
cheddar cheese, tortillas

Beef, Chicken or Turkey Burgers
w/root veggie fries, side salad and burger toppings, choice of
artisan buns (GF available)

BBQ Night
BBQ Chicken and BBQ Ribs
with bbq baked beans, mac and cheese and mashed potatoes

Lasagna
with ground beef or turkey, ricotta, mozzarella with a basil
marinara sauce

Rustic Beef or Chicken Stew
with zucchini, potatoes & carrots simmered in a wine herb
reduction

Kiddos

Spaghetti, meatballs with marinara sauce

Chicken Fingers with dipping sauce

Petite filets with mashed potatoes

Taco Meat (with hidden veggies) & taco shells, shredded cheese

Quesadilla with cheese & sour cream

Teriyaki Salmon with smashed potatoes

Vegan/Vegetarian

Chipotle Sweet potato enchiladas
with pumpkin seed tortillas(no corn, roasted chili sauce with
vegan cheese & sour cream

Stuffed Peppers
with black beans, quinoa, butternut squash, tomato, spinach,
vegan feta

Vegan Charcuterie board
Vegan nut cheeses, vegan smoked meats, dried fruit, nuts,
pickled vegetables, crackers

Vegetable Red Curry
with basmati rice

Vegan Pad Thai
with brown rice noodles

Butternut Squash Vegan Ricotta Stuffed shells
with a basil marinara

Bunny Hugger Salad

Basil Chickpea salad with water chestnuts, basil pesto, red onion, celery, vegan feta with arugula

Hummus Bowl

garlic hummus, roasted sweet potatoes, roasted winter vegetables, beets, spinach & vegan feta with chimichurri vinaigrette

Desserts

Cake Balls (1 dozen minimum) (DF & GF)

Round Cake Balls coated with chocolate or white chocolate choice of chocolate, yellow, Oreo cake or carrot cake)

Dessert Charcuterie Board

the ultimate dessert board for all ages

Chocolate Truffle Cake (4 portion minimum)

with chocolate buttercream frosting

S'mores Kit (2 portion minimum)

Graham crackers, chocolate, large marshmallows with skewers

Blueberry Biscuit Cobbler (4 portion minimum)

with vanilla ice cream

Warm Apple Cinnamon Crisp

with caramel vanilla ice cream

Warm Chocolate Chip Skillet Cookie (4 portion minimum)

with choice of whipped cream or vanilla ice cream

Assorted cookies and brownies

chef's choice of cookies and brownies