

STOKED KITCHEN

Spring/Summer 2023

DROP OFF MENU

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

BREAKFAST

Chia Puddings w/granola crunch topping
Vanilla Blueberry, Apple Cinnamon, Mango Coconut,
Berry Cardamom, Peanut butter Cacao Nib

Chef Jenn's Famous Granola
Original, Berry Berry Vanilla, Vanilla Sprinkles, Sun-butter &
Jam, Chocolate Superfood Crunch - served with yogurt, coconut
yogurt or oat milk

Quinoa breakfast pizza
Quinoa crust, whole eggs, tomatoes, spinach, vegan parmesan
(minimal order 4 slices)

Sweet potato frittata egg mason jars
roasted sweet potatoes, vegetable frittata pieces, chicken
breakfast sausage

Seasonal Cut Fruit

Mini Cassava Crust Quiche Bites
(minimal order half dozen)

Strata
seasonal vegetables or local breakfast meats
(minimal order 4 slices)

Sweet potato kale hash
with chicken breakfast sausage, fried eggs, hot sauce

*House smoked salmon lox platter
chive cream cheese, lemon cream cheese, everything bagel thins,
tomato, pickled onions, hard boiled eggs, pickled capers
(minimal order 2 servings)*

*Chef Jenn's Famous Coffee Cake - (GF & DF)
(whole cake only)*

Breakfast Muffins & Breads

(Can be made vegan, egg free, gluten free and/or dairy free)
Apple Cinnamon, Blueberry oat, Pumpkin Spice, Orange Cranberry,
Lemon Lavender, Vanilla Raspberry, Paleo options
(minimal order half dozen)

LUNCH

(add a protein: chicken, skirt steak, salmon, tofu or chickpeas)

Classic Caesar Salad

hemp seed mix, cashew caesar dressing and rustic croutons

Panzanella Salad

with MT tomatoes, local rustic bread, cucumbers, sweet red
onions, fresh basil, with local honey balsamic dressing

Prosciutto Melon salad

w/arugula, with a sweet basil dressing

Summer Garden Quinoa Salad

w/roasted sweet corn, red onion, quinoa, cucumber, heirloom
tomato, vegan feta tossed in a honey Meyer lemon dressing

Classic Wedge

iceberg, marinated tomatoes, egg, feta, crispy bacon, pickled
red onions with ranch or blue cheese

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

Chicken Curry Salad
arugula, spinach, cucumber with micro-greens

Summer Roasted Corn, Heirloom Tomato Salad
with roasted zucchini, spring onion, toasted rustic bread, feta
with a tomatillo green chili dressing

Sandwich Board
turkey, ham, roast beef with pepper jack and cheddar cheeses,
lettuce, tomato, pickled onion with mustard, mayo w/artisan Wild
Crumb bread **(minimal order for 2 portions)**

Korean BBQ Chicken Lettuce wraps
with shredded carrots, red cabbage, red pepper, lettuce cups
with a spicy Thai peanut sauce
(minimum order 2 portions)

Sun-dried tomato Turkey burgers
with blue-cheese bacon grilled potato salad

Soups

(minimum order 2 portions)

Tomato Basil
Gazpacho
Carrot Ginger Sweet Potato
Potato Leek
Chicken Sausage Kale Heirloom tomato
Chicken Noodle
Tuscan Gnocchi Chicken Sausage
Chicken Spinach Artichoke
Tortellini Vegetable
Moroccan Lentil Curry
Summer Vegetable
Chicken Tortilla
Vegetable Tortilla

Chili

(minimum order 2 portions)

Smoked Montana Local Bison Chili
Sweet Potato Veggie Chili
Local MT Beef Chili
Chicken Chili
Turkey Chili

SUMMER APPETIZERS

(minimum order 2 portions)

Grilled Edible Cheeseboard
with various soft cheeses, dried fruit, olives, herbs surrounded
by an edible bread board **(can be made GF & DF)**

Bruschetta
with heirloom tomato, burrata, basil pesto drizzled with aged
balsamic and olive oil

Rustic MT Charcuterie board
artisan cheeses, smoked cured meats, house made pimento cheese
spread, olives, house made local pickled vegetables, seasonal
jam spreads

Melon Caprese Skewers
melon, fresh mozzarella, basil

Greek Lemon Oregano Chicken Souvlaki Skewers
with tzatziki sauce

Shrimp Cocktail
with spicy cocktail sauce

MT Cherry Tomato Confit
with rustic Wild Crumb bread, creamy feta spread

DINNER

Mole Guajillo Filet Mignon or Chili Lime Tequila Chicken Tacos
pico de gallo, guacamole, tomatillo pepita
salsa, w/Mexican style rice, tortillas (Corn or flour)

BBQ night
Slow roasted Honey BBQ Brisket & BBQ Pulled Chicken
garlic herb mash, Cole slaw and BBQ Baked Beans

Asparagus, Spring Pea, Ricotta Tarts
with lemon basil aioli

Crab cakes
with crunchy hearts of palm mandarin salad

Honey Teriyaki Salmon
with grilled roasted vegetables, purple potatoes,
citrus avocado salsa

Sous Vide Butter Truffle Filet Mignon
with whipped garlic mashed potatoes, summer vegetable with
crispy onion straws

Wagyu burgers or Chicken sun-dried tomato burgers
with root veggie fries or regular potato wedge fries
burger toppings

Whole Roasted Herb Chicken
with lemon mushroom orzo, roasted honey summer vegetables
herb au jus sauce

Chicken and Sausage Jambalaya
with dirty rice

Sun-dried tomato Turkey burgers
with blue-cheese bacon grilled potato salad

Sous Vide Chimichurri Chicken
with roasted miso potatoes and roasted spring green vegetables

Sides

Creamed spinach (dairy free or regular)
Mac and Cheese
Ratatouille
Knife & fork garlic asparagus
Sweet mashed potatoes
Garlic mashed potatoes
Summer Corn with heirloom tomato & green chili
German Potato Salad
Sautéed Wild Rosemary Mushrooms
Grilled Blue Cheese Bacon Potato Salad

Kiddos

Spaghetti with marinara sauce

Chicken Fingers with dipping sauce

Petite filets with mashed potatoes, broccoli with cheese

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

Bison or beef meatballs (with hidden veggies) marinara sauce,
pasta

Quesadilla with cheese, sour cream & salsa

Sloppy Joe's with hidden veggies, burger buns, french fries

Teriyaki Salmon with smashed potatoes

Vegan/Vegetarian

Blistered Green Bean and Veggie Skillet
with roasted walnut herb "meat", vegan feta

Sweet Potato Black Bean Burgers with artisan buns, tomato
lettuce with creamy dijon sauce, greens salad

Vegan Charcuterie board - assorted cashew nut based cheeses,
pickled vegetables, dried fruit, nuts, spreads, crackers

Sweet Potato Vegetable Poblano Enchiladas (w/pumpkin seed
tortilla), light green chili cashew cream

Spicy Caramelized Tofu Lettuce Wraps
with shredded carrots, red cabbage, red pepper with a basil
herb dressing

Grilled Asparagus Shiitake Tacos
with salsa verde, pico de gallo, smashed avocado w/vegan cheese

Summer Pappardelle Pasta
with heirloom basil marinara, spring peas, zucchini
with a touch of vegan feta cashew cream

Raw Cashew Cheesecake

Vegan Ice Creams

Assorted Vegan & GF Cookies

Vegan Brownie Bites

Healthy Power Energy Snacks

Chocolate Chip Peanut butter cookie dough balls
oats, peanut butter, dates, maca, cacao nibs, dark chocolate
chips

Chocolate Avocado Mouse (vegan & GF)

Edible Healthy Cookie Dough
chickpeas, oats, dates, peanut butter, maple syrup, coconut,
chocolate chips

High Protein Bento Box

Eggs, turkey roll ups, spiced chicken, spiced cashews

High Protein Brownie Bites

oats, pea protein, dates, cacao powder, chia seed

Desserts

MT Strawberry Shortcake

with vanilla cardamom coconut whip cream

Dessert Charcuterie Board

Sorbets

strawberry honey, triple berry, peach, tart cherry, chocolate

Assorted Cookies and Brownies
Chocolate chip, Peanut Butter, Sugar, Oatmeal Raisin,
Snickerdoodle (**minimum half dozen**)

Cake Jars
Vanilla, Chocolate, Vanilla Sprinkles, Red Velvet
(**minimum order 4 each**)

Blueberry Biscuit Cobbler
with vanilla bean gelato

Chocolate Cake
with Truffle Buttercream

Peanut Butter Pie
with Chocolate Ganache
(**whole pie only**)