

STOKED KITCHEN MENU

2022 SPRING/SUMMER

DROP OFF MENU

BREAKFAST

Chef Jenn's Yolo Granola Flight
Three kinds of granola, chopped fruit, honey, seed mix and your choice of yogurt or whipped cream

Quinoa Breakfast Pizza - Quinoa Crust, Spinach/Kale, Tomato, Eggs, Parmesan (Can substitute vegan parmesan)

Frittata your way - choose your favorite toppings; breakfast meats, veggies, cheeses with organic eggs

Chia Pudding - Strawberry, blueberry, vanilla, Mango, Chocolate, Honey Peanut Butter

Sweet Potato Frittata Jars - crispy sweet potato, chicken breakfast sausage, frittata in mason jars

Breakfast Sandwiches - Egg, breakfast meat, choice of cheese. served on a bagel, english muffin or croissant

House Smoked Salmon Lox platter - chive cream cheese, lemon cream cheese, everything bagel thins, caramelized onions, hard boiled eggs, pickled capers (minimal order 4 servings)

House made breads; Sourdough, Seeded, Rustic Italian, White or Wheat

Served with choice of homemade jams (Strawberry Honey, Huckleberry, Blueberry Mint) & Butters: Sea Salt, Cinnamon Maple, Orange Honey

Egg bites - chicken breakfast sausage, feta, spinach

Build you own Yogurt Parfait; Choice of Yogurt (Regular, Greek or Coconut) Chef Jenn's Granola, Fresh berries and MT honey

Mango Lassi Overnight Summer Oats - Oats, Mango, Cardamon, Pumpkin seeds, Coconut Yogurt

Breakfast Breads, Pastries and Muffins

(minimal order 1/2 dozen for individual items and full size cakes/breads only)

(most of these items can be made dairy free, gluten free, paleo and/or vegan)

Power Muffins- healthier muffins for a power start to your day
(blueberry, carrot raisin, apple, cinnamon)

House Made Breakfast Breads and Muffins: Banana, Banana
Chocolate chip, Blueberry, Pumpkin, Lemon Poppy Seed, Cinnamon
Swirl, apple cinnamon

Cinnamon Sour Cream Coffee Cake

Cinnamon Rolls w/cream cheese icing

Cardamon Vanilla Honey Coffee Cake w/fresh berries

LUNCH

Warm Thai Chicken Lettuce wraps with Thai chicken, pickled cabbage,
carrots, cucumbers, spicy herb basil dipping sauce

Roasted Chicken Blueberry Salad - Roasted chicken, juicy blueberries,
pecans, arugula, romaine, carrots, cucumber, feta tossed in a balsamic
vinaigrette.

Latin Hipster Bowls - Choice of Skirt Steak, Chicken or Tofu, sorghum
& quinoa, pico de gallo, avocado, roasted peppers, black beans with
salsa verde dressing

Protein Power Bowl - Sweet potato, quinoa, roasted broccoli, avocado,
roasted chicken or steak, pickled red cabbage, with a orange thyme
dressing

Berry Berry Salad - strawberry, blueberry, raspberry, carrot,
cucumber, golden beets toss in a berry vinaigrette

Classic Chicken Caesar Salad - crisp romaine, grilled chicken, garlic
crotons w/classic caesar dressing

Chop Composed Salad - Romaine, cucumber, carrot, tomato, red onion,
broccoli, chickpeas, choice of protein, toss in a herb balsamic
vinaigrette

Montana Salad - wild MT local greens, local goat cheese, heirloom
tomato, dried berries, pea shoots, grilled bison, tossed in a
huckleberry vinaigrette

Sandwich Board

Grilled chicken, turkey, grilled steak, provolone cheese, cheddar cheese, lettuce, tomato, onion, mild pickled peppers, pickles, mayo, grain mustard, pesto aioli with various types of artisanal breads

Mediterranean Platter

Hummus, Baba ganoush, Quinoa Tabbouleh, olives, pickled onions, feta and pita

Spinach Salad

with marinated balsamic strawberries, red onions, feta cheese, candied pecans with a Montana honey berry vinaigrette

Brussel Sprout Salad

chopped brussel sprouts, roasted fennel, pumpkin seed, choice of protein tossed in a creamy herb caesar dressing

SOUP AND CHILI

Heirloom Tomato Gazpacho Soup

Creamy Corn Chorizo Chowder Soup with toppings (Bacon, tomatoes, cheddar cheese)

Spring Pea Soup

Pasta Fazool Soup

Roasted Summer Tomato Basil Soup

Moroccan Lentil Soup

Smoked Montana Chili

Vegan Three Bean Chili (*with or without Impossible meat*)

Tortellini Soup with Kale Garlic Sausage

Chicken Sausage, Kale, Fire roasted tomato veggie soup

Dinner

Bavette Steak, Red Chili Chicken or Spice Fish Tacos
w/pico de gallo, guacamole, sour cream, shredded cheese, tomatillo
green chili salsa, tortillas w/roasted vegetables

Sear chili coffee rubbed Wagyu Steak
cauliflower parsnip mash, sage mushroom au jus, roasted honey sriracha
vegetables

BBQ Night

BBQ Ribs, BBQ Chicken and/or BBQ Brisket

sides to choose from: Mac and Cheese, Cole slaw, BBQ baked beans,
Cornbread, roasted broccoli

Tomato Basil Saffron Roasted Chicken
w/farro wild rice pilaf and lemon asparagus

Maple Sage Miso Roasted Ora King Salmon
with herb gremolata, sweet potato mash, roasted caramelized Dijon
brussel sprout

Farm to table roasted whole chicken w/herb au jus, cilantro-cumin
roasted carrots, radicchio, artichoke warm salad

Bourbon Teriyaki Ora King Salmon
with Farro Wild Rice w/roasted artichoke & fennel, roasted potatoes

Greek Lemon Oregano Chicken Souvlaki
Kale couscous, village salad w/feta

Thai Red Curry Chicken w/brown jasmine rice

Roasted Herb Turkey Roulade stuffed with spinach and vegan feta
wild rice pilaf , roasted butternut squash puree mash

Bavette Steak or Chicken Fajitas w/pico de gallo, grilled peppers and
onions, black smashed beans, sour cream, shredded cheese and tortillas

Hamburger Board
Choice of Bison, ground beef, ground wagyu, ground turkey and chicken
burgers, toppings: tomato, lettuce, pickle, cheese, mustard, mayo,
onion, relish with artisanal buns

Family Style

(minimum serving 6)

Lasagna - Ground Beef, Ground Turkey or Plain w/sweet basil marinara
sauce

Enchiladas - choice of beef, pork, chicken or veggies

Pot Roast with Carrots, potatoes, and Veggies

Spaghetti and Meatballs

Sloppy Joe's w/artisanal buns

Kiddos

Spaghetti and Meatballs

Mac and Cheese

Chicken Fingers w/various dipping sauces (BBQ, Honey Mustard, Ketchup)

Buttered Noodles

Petite filet w/mashed potatoes & cheesy broccoli

Grilled Cheese

Sloppy Joe's

Hot Dogs w/toppings, baked fries

Grilled Chicken Breast w/tater tots

Snacks

Spiced Sweet and Savory Nuts

Super Energy Granola Bars *(Contains 7 types of nuts, dates, sun-butter and seeds)*

Power Balls: Cinnamon Roll, Carrot Cake, Blueberry Muffin

Cashew Based Buffalo Chicken Dip, with carrots, celery, flax or regular crackers

Cashew based or Regular Artichoke Spinach Dip

Cashew based or Regular Taco Dip

Cookie Dough Bites: (these suckers are healthy) dates, cashews, peanut butter, oats and dark chocolate chips

VEGAN/VEGETARIAN

Beet Black Bean Veggie Burgers with Artisanal Buns and burger toppings with a spring greens salad

Vegan Tacos - walnut mushroom veggie "meat" or Impossible Meat, pico de gallo, guacamole, tomatillo salsa, vegan sour cream & cheese

Vegan Cheese Board - an assortment of nut cheeses, crackers, spiced nuts and spreads

Spinach Kale Sweet Potato Enchiladas
w/red chili sauce with a touch of cashew sour cream

Smoked Cauliflower "Steak", garlic sweet potato mash, roasted asparagus

Tofu Caesar Salad

cashew caesar dressing with romaine, arugula, baked tofu, micro greens with seed nutritional yeast topping, crotons

Chimichurri Portobello Steaks with parsnip garlic mash, roasted root vegetables

Walnut Brazil Nut Basil Arugula Pesto pasta with, radicchio, zucchini, tomatoes, peas

Vegan Charcuterie Board
Vegan Nut Cheeses, Vegan Smoked meats, pickled vegetables, roasted nuts, fig spread, crackers

Desserts

Strawberry Shortcake with fresh marinated sweet strawberries and vanilla whipped cream

Whoopi Pies

Assorted Cupcakes

Warm Cookie Tray
Chocolate Chip, Peanut Butter & Sugar

Warm Apple Crisp w/vanilla bean gelato

Sorbets

strawberry, tart cherry, orange, chocolate, raspberry

Dulce de leche ice cream
w/cinnamon churros

Chocolate Truffles

Vanilla Cake with buttercream frosting

Sundae Bar

Two house-made ice creams with chocolate sauce, caramel,
marshmallow, cookie dough, sprinkles & cherries

Cake in a Jar - (*Vanilla, Chocolate, Red Velvet or Lemon*)