

STOKED KITCHEN

Summer 2024

DROP OFF MENU

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

BREAKFAST

Breakfast Jars

scrambled eggs, crispy potato or sweet potato, breakfast chicken sausage

Chef Jenn's Famous Granola

Original, Berry Berry Vanilla, Vanilla Sprinkles, Sun-butter & Jam, Chocolate Superfood Crunch - served with yogurt, coconut yogurt or house-made oat milk

Quinoa breakfast pizza

Quinoa crust, whole eggs, tomatoes, spinach & parmesan

House smoked salmon lox platter

chive cream cheese, bagels, tomato, pickled onions, hard boiled eggs, pickled capers *(minimal order 4 servings)*

Breakfast Deviled Eggs

made with hummus & avocado filling

House-Made Cinnamon Rolls- half or full dozen

(can be made gluten free & dairy free)

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, Banana, Blueberry Oat, Orange Cranberry, Lemon Poppy Seed, Morning Glory, Chocolate Superfood

(minimal order half dozen or whole bread)

LUNCH

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

Warm Buckwheat Noodle Salad

w/kale, shaved beets, radish, spring peas, spinach with a sun-dried tomato basil lemon brazil nut pesto dressing

Spring Cobb Salad

roasted herb chicken or steak, spring peas, radish, chopped egg, bacon, tomato with wild greens & romaine, with a creamy lemon dill dressing

Crunchy Mandarin Chicken Salad

shredded tamari chicken, red cabbage, carrot, mandarins, green onion, crunchy ramen noodles, with a soy mandarin honey dressing

Mexican Tortilla Salad

pico de gallo, roasted spring vegetables, honey lime chicken or steak, romaine, spinach, avocado, black beans with a chili lime dressing

Vegan Antipasto Salad

spiced chickpeas, tomato, pickled onions, herb artichoke, olives, vegan feta, romaine with a light herb Italian dressing

Thai Chicken Chop Salad

crunchy cabbage, carrot, green onion, roasted chicken, red pepper with a light Thai basil peanut dressing

Spring Farro Salad

farro, beets, peas, roasted vegetables, parmesan, arugula, with a lemon basil dressing

Tuna, Asparagus and New Potato Salad

With Chive Vinaigrette and Fried Capers

Pea, Fava bean, Asparagus salad

w/red quinoa, pecorino with a bacon jam vinaigrette

Classic Caesar Salad

hemp seed mix, cashew caesar dressing and rustic croutons

Spinach Salad

spinach, candied pecans, pickled red onions, feta, egg with a warm balsamic 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 4 portions*)

Soups

(minimum order 2 portions)

Classic Chicken Noodle- (Can be made GF)

Tomato Basil

Leek, Chorizo, Kale, Potato

Chicken Tortilla

Vegetable Tortilla

Gazpacho

Lentil Curry

Lemony Chicken and Vegetable

Summer Green Vegetable

Old School Vegetable

Lemon Chicken Orzo

High Nutrient Dense Bone Broth (Chicken or Beef)

Appetizers

(minimum order 2 portions)

Arugula and Fava Bean Crostini

w/chimichurri herb Feta spread

Rustic MT Charcuterie board

artisan cheeses, smoked cured meats, house made bacon jam spread, olives, house made local pickled vegetables, seasonal jam spreads

Shrimp Cocktail

with spicy cocktail sauce

MT Cherry Tomato Confit

with rustic Wild Crumb bread, creamy feta spread

Caramelized Fennel & Brie Dip

w/rustic bread

Hummus Platter
Original, spicy carrot, beet scallion & caramelized onion w/pita

DINNER

Street Tacos
choice of spiced chili lime chicken, mole skirt steak or shredded citrus adobo pork, w/roasted season vegetables, pico de gallo, tomatillo salsa, mango salsa, sour cream, guacamole and tortillas (corn or flour)

Filet Mignon
sous vide filet mignon, garlic mashed potatoes and knife & fork lemon panko asparagus

Crab Cakes
w/green tomato slaw, w/lemon dill remoulade sauce

Pad Thai
w/chicken, shrimp or steak

Classic Lasagna
w/basil ricotta, marinara & ground beef or turkey

Classic Chicken or Beef Pot Pie
w/flaky pie crust

Sweet & Spicy Crispy Chicken
w/lemon, artichoke, olives and roasted fennel

Braised tomato herb shredded lean sirloin
w/spaghetti squash, seasonal vegetables

BBQ Brisket
w/sweet potato or garlic mash & seasonal vegetables

BBQ Rubbed Whole Chicken
w/roasted potatoes & roasted honey garlic carrots

Honey Teriyaki Ora King Salmon
w/feta cucumber chili orzo & roasted zucchini

Honey Miso Lemon Halibut or Sea-bass
w/honey teriyaki sheet pan vegetables with roasted potatoes

Chicken or Beef Enchiladas
w/red chili sauce & cheese (*can be made dairy free*)

SUMMER BBQ

Pick your protein:
Brisket, Ribs, Skirt Steak, Bison Steaks, Chicken, Turkey, Tofu

Sauces:
Original, Smoky, Sweet or Tangy

Sides:
Mac & Cheese, BBQ Smoked Baked Beans, Cole Slaw, Roasted Potatoes, Pasta Salad, Warm roasted corn salad, Greens salad, Buttermilk Cheddar Biscuits, Grilled Vegetables

Sides

Creamed spinach (*dairy free or regular*)
Mac and Cheese
Knife & fork garlic asparagus
Sweet mashed potatoes
Garlic mashed potatoes
Sautéed Wild Rosemary Mushrooms
Sheet Pan Vegetables
Pickled Cucumbers

Kiddos

Spaghetti with marinara sauce
Chicken Fingers with dipping sauce
Petite filets with mashed potatoes, broccoli
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

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

Teriyaki Salmon with smashed potatoes

Vegan/Vegetarian

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

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

Vegan Ice Creams & Sorbets

Assorted Vegan & GF Cookies

Vegan Cake Jars

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)

Apple Snickers
crispy apple slices w/peanut butter, peanuts with a dark chocolate coating

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

Healthy Almond butter Chocolate Chip Cookies

High Protein low carb vanilla cookies
w/sprinkles

High protein low carb vanilla glazed donuts

Desserts

Dessert Charcuterie Board
assortment of desserts, cookies & candy for everyone

Sorbets
wild berry, pear, strawberry honey, mango, strawberry mint, lemon, peach strawberry

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

Cake Jars

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

Chocolate Chip Cookie Ice Cream Sandwiches
dipped in Chocolate

Strawberry Honey Galette
summer juicy strawberries with a buttery flaky crust drizzled
with Montana local honey

Old School Butter Pound Cake
with choice of huckleberry lavender or strawberry compote
(minimum half cake)

Honeydew & Blackberry Ice Cream
with granola cluster crunch

Chocolate Cake
with Truffle Buttercream
(half cake minimum)

Everyday Birthday Cake
Choice of Yellow, chocolate or vanilla cake with chocolate or vanilla frosting and of
course sprinkles included
(half cake minimum order)