# Holistic Home Cookin' Spring/Summer Dinner Party Menu and Pricing

Choose an Appetizer (options may accommodate dietary restrictions, please inquire)

Tomato Basil Bruschetta Balsamic Blueberry Mascarpone Crostini Whipped Feta & Local Honey Dip with a Cracker Assortment Goat Cheese Stuffed Bacon-Wrapped Dates Watermelon Gaspacho Shooters

Start with a seasonal soup or salad and homemade bakery bread with garlic butter (note, dinners that come with bread will not also start with bread)

#### Menu 1:

Rosemary-Garlic Pork Loin with a Peach Bourbon Pan Sauce

- ~Whipped Mashed Potatoes
- ~Honey Balsamic Brussels Sprouts

## Menu 2:

Baked Eggplant or Chicken Parmesan with Spaghetti or Ziti

- ~Roasted Seasonal Vegetables
- ~Garlic Bread

#### Menu 3:

Marsala Chicken with Roasted Garlic & Caramelized Burst Tomatoes

- ~Herbed Rice Pilaf
- ~Massaged Kale Salad with Currants & Toasted Pine Nuts

### Menu 4:

Honey-Dijon Salmon

- ~Minted Citrus Couscous with Radishes and Golden Raisins
- ~Garlic Roasted Asparagus with Crispy Leaks

## \*Menu 5:

Sear-Roasted Beef Tenderloin with Cognac Peppercorn Cream Sauce

- ~Roasted Garlic Truffled Mashed Potatoes
- ~Creamed Spinach and Mushrooms
- \*Please add \$10/per person to Menu 5

I get my meats and produce locally when possible. If you desire your menu to be fully organic, please add \$10 per person. PLEASE note, not all items may be available organic, but I will do my absolute best!

If you have any dietary needs or mixed diets I am happy to

accommodate you! An extra charge may be added depending on your needs

Substituting sides is fine, please inquire

Custom menus are available, additional charges may apply. Please inquire

PRICING Includes all groceries with the exception of alcohol and specialty items (such as bakery cakes—I do not make desserts), which I am happy to pick up!

A 5% travel and packaging fee will be added to the final invoice

There may be an additional travel free added for locations more than 30 miles from zip code 22630

8-10 people--\$90/person. PLATED: \$100/person 11-15 people--\$85/person. PLATED: \$95/person

Less than 8 or more than 15 people, please contact me