

Alice's Kitchen Weekly A La Carte Menu Choices – Mar. 22, 2016

Entrees : \$16/2-4 portions

Vegetable Lo Mein (v)

Oven-Roasted BBQ Chicken (df, gf)

Shrimp & Rice Stir Fry (v opt w/tofu; gf)

Sides: \$8/serving (2-4 portions)

Braised Greens w/Mushrooms & Onions (v, gf)

Blanched Calif. Asparagus w/Butter (v opt, gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Roasted Mashed Kabocha Squash (v opt, gf)

Baba Ganoush & Hummus, 1/2 pint each (v, gf)

Eggplant Parmesan Cutlets (df opt, gf opt)

Honey Whole Wheat Rolls

Coconut Basmati Rice (v, gf)

Savory Chickpeas (v, gf)

Salads: \$8/serving (2-4 portions)

Radicchio Romaine Salad w/Pistachios & Clementines w/Citrusy Yogurt Dressing (v opt, gf)

Spinach Salad w/Veggies, Cashews, Olives & Feta (v opt, gf)

Pasta Pesto Salad

Soups: \$8/pint (2 small portions)

Chicken Tortilla Soup (df, gf)

Roasted Squash Soup w/Portabellas & Caramelized Onions (v opt, gf)

Desserts: \$8/serving (2-4 portions)

Pear Apple Caramel Crisp (v opt, gf opt)

Flourless Decadent Chocolate Truffle Cake (gf)

Fresh Fruit (v, gf)

Gluten-Free Double Chocolate Cookies (df, gf)

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Quiche w/Portabellas & Caram. Onions (gf opt)

Scrambled Tofu w/Broccoli, Ports & Onions(v, gf)

Baked French Toast

A LA CARTE EXTRAS

Spring Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Chai; \$6/quart

Fresh-squeezed Organic Orange Juice; \$5/pt.

Fresh-squeezed Organic Grapefruit Juice; \$5/pt.

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Organic Pear Jam; \$5/8 oz. jar

Organic Plum Chutney; \$6/8 oz. jar

Organic Pear Chutney; \$6/8 oz. jar

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag

Balsamic Maple Vinaigrette; \$5/8 oz. jar

Alice's Kitchen Weekly A La Carte Menu Choices – Mar. 15, 2016

Entrees: \$16/2-4 portions

Alice's Super Burritos (choose chicken, meat, veget., vegan or casserole-style w/no tortilla; 2 per order)

Roasted Wild Alaskan Salmon (df, gf)

Sides: \$8/serving (2-4 portions)

Braised Greens w/Garlic & Parm. Reggiano (v opt, gf)

Roasted Calif. Asparagus (v, gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Roasted Sweet Potato Sticks w/Lime & Garlic (v, gf)

Colcannon (Cabbage & Potato Mash) (v opt, gf)

Roasted Turnips (v opt, gf)

Irish Soda Bread

Coconut Basmati Rice (v, gf)

Mexican-style Rice (v, gf)

Mexican-style Pinto & Black Beans (v, gf)

Salads: \$8/serving (2-4 portions)

Watercress Salad w/Avocado, Clementines & Sunflower Seeds (v, gf)

Mixed Greens Salad w/Crunchy Veggies, Candied Pecans & Goat Cheese (v opt, gf)

Cabbage Slaw w/Crunchy Peanut Sauce (v, gf)

Soups: \$8/pint (2 small portions)

Potato Leek Soup (v opt, gf)

Shrimp & Chickpea Soup (df, gf)

Desserts: \$8/serving (2-4 portions)

Chocolate Cupcakes w/Creamy Ganache Filling

Exquisite Cheese Plate! Great assortment!

Fresh Fruit (v, gf)

Vegan Almond Choc. Oat Cookies (v, gf)

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Quiche w/Chicken & Oven-Roasted Peppers & Onions (veget. opt, gf opt)

Scrambled Tofu w/Roasted Peppers & Onions (v, gf)

Blueberry Coffeecake

A LA CARTE EXTRAS

Spring Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Honey Hill Organic Mulled Cider (\$5/quart)

Chai; \$6/quart

Fresh-squeezed Organic Orange Juice; \$5/pt.

Fresh-squeezed Organic Grapefruit Juice; \$5/pt.

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Organic Pear Jam; \$5/8 oz. jar

Organic Plum Chutney; \$6/8 oz. jar

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag

Balsamic Maple Vinaigrette; \$5/8 oz. jar

Alice's Kitchen Weekly A La Carte Menu Choices – Mar. 8, 2016

Entrees: \$16/2-4 portions

Italian-style Stuffed Cabbage w/Wild Rice, Veggies & Nuts (v opt, gf)

Meatloaf w/Marinara Sauce & Mozzarella (df opt, gf opt)

Seafood Cakes (df, gf opt)

Sides: \$8/serving (2-4 portions)

Cozzolino-style Artichokes (v,gf)

Sauteed Kale (v, gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Baba Ganoush (v, gf)

Cranberry Chutney (v, gf)

Sweet & Sour & Spicy Cabbage (v, gf)

Whole Wheat Honey Rolls

Coconut Basmati Rice (v, gf)

Savory White Beans (v, gf)

Sesame Green Beans (v, gf)

Salads: \$8/serving (2-4 portions)

Watercress Salad w/Clementines & Sunflower Seeds (v, gf)

Beet, Citrus & Jicama Salad (v opt, gf)

Endive Salad w/Pears, Goat Cheese & Pecans (v opt, gf)

Citrus-y Szechuan Sesame Noodles (v)

Soups: \$8/pint (2 small portions)

Chorizo & White Bean Stew (df, gf)

Corn & Tomatillo Soup (v, gf)

Desserts: \$8/serving (2-4 portions)

Berry-Pear Cobbler (v/gf opt: Crisp)

Exquisite Cheese Plate! Great assortment!

Fresh Fruit (v, gf)

Polvorones (Mexican Cinnamon Cookies)

Rice Pudding w/Pear, Pistachios, & Honey (gf)

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Quiche w/Fresh Mozz., Fresh Tomato & Basil (gf opt)

Pear Muffins

Scrambled Tofu w/Fresh Tomato & Basil (v, gf)

A LA CARTE EXTRAS

Winter Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Honey Hill Organic Mulled Cider (\$5/quart)

Chai; \$6/quart

Fresh-squeezed Organic Orange Juice; \$5/pt.

Fresh-squeezed Organic Grapefruit Juice; \$5/pt.

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag

Balsamic Maple Vinaigrette; \$5/8 oz. jar

Alice's Kitchen Weekly A La Carte Menu Choices – Mar. 1, 2016

Entrees: \$16/2-4 portions

Roasted Sweet Potato Lasagne w/Fontina & Caramelized Onion (veget.)

Lamb & Eggplant Moussake (veget. opt.)

Shrimp Fried Rice (df, gf; v opt)

Sides: \$8/serving (2-4 portions)

Mixed Greens w/Bacon (v opt, gf)

Roasted Cauliflower w/Lemon & Herbs (v, gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Sauteed Sugar Snaps & Carrots (v opt, gf)

Cranberry Chutney (v, gf)

Roasted Winter Squash Mash w/Goat Cheese (v opt, gf)

Whole Wheat Honey Rolls

Coconut Basmati Rice (v, gf)

Spicy Black Beans (v, gf)

Quinoa (v, gf)

Salads: \$8/serving (2-4 portions)

Quinoa Black Bean Salad (v opt, gf)

Radicchio Romaine Salad w/Pistachios & Clementines & Yogurt Dressing (v opt, gf)

Endive Salad w/Pears, Goat Cheese & Pecans (v opt, gf)

Root Veg. & Carrot Slaw (v opt, gf)

Soups: \$8/pint (2 small portions)

Black Bean Soup w/Sour Cream & Jack (v opt, gf)

Beef Stew (df, gf)

Desserts: \$8/serving (2-4 portions)

Poached Pears w/Reduced Wine Glaze & Whipped Cream (v opt, gf)

Fresh Fruit (v, gf)

Cocada (Mexican Coconut Cookies (df, gf)

Bread Pudding w/Rum Glaze

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Quiche w/Sweet Potato & Fontina (gf opt)

Pecan Date Scones

Scrambled Tofu w/ Sweet Potato & Caramelized Onion (v, gf)

A LA CARTE EXTRAS

Winter Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Honey Hill Organic Mulled Cider (\$5/quart)

Chai; \$6/quart

Fresh-squeezed Organic Orange Juice; \$5/pt.

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag

Balsamic Maple Vinaigrette; \$5/8 oz. jar

Alice's Kitchen Weekly A La Carte Menu Choices – Feb.23, 2016

Entrees: \$16/2-4 portions

Squash Enchiladas w/Alice's Super Sauce (gf, v opt)
Maple Lemon Herb Roasted Chicken (df, gf)
Almond-Crusted Haddock w/Curried Veggies (df, gf opt)

Sides: \$8/serving (2-4 portions)

Sauteed Swiss Chard w/Onion & Garlic (v, gf)
Cauliflower Gratin (veget.)
Fresh Applesauce, Mixed Varieties (v, gf)
Roasted Lemony Beets w/Shallot Cream Sauce (v opt, gf)
Eggplant Parmesan Cutlets (df opt, gf opt)
Roasted Sweet Potato Rounds (v, gf)
Cozzolino-style Artichokes w/Garlic & Paprika (v, gf)
Whole Wheat Honey Rolls
Coconut Basmati Rice (v, gf)
Mexican-style Rice (v, gf)
Savory French Lentils (v, gf)

Salads: \$8/serving (2-4 portions)

French Lentil Salad (v, gf)
Radicchio Romaine Salad w/Pistachios & Clementines & Yogurt Dressing (v opt, gf)
Scattered Sushi Salad (v opt, gf)

Soups: \$8/pint (2 small portions)

Red Lentil & Chard Soup (v opt, gf opt)
Mushroom Beef Barley Soup (df, gf opt)

Desserts: \$8/serving (2-4 portions)

"Fixx" Homemade Abby's Bar: Chocolate, Caramel, Sea Salt
"Fixx" Chocolate Homemade Chele's Bar: Chocolate, Cashew, Nougat, Caramel
Fresh Apple Cake w/Whipped Cream
Fresh Fruit (v, gf)
Vegan Bars w/Choc. Chips (v, gf)
Ginger Snaps

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola
Quiche w/Sausage & Mushrooms (veget. opt, gf opt)
Banana Muffins
Scrambled Tofu w/ Butternut Squash & Chile Sauce (v, gf)

A LA CARTE EXTRAS

Winter Herb Tea Tonic; \$5/half gallon
Ginger Honey Lemon Tea; \$5/quart
Honey Hill Organic Mulled Cider (\$5/quart)
Chai; \$6/quart
Fresh-squeezed Organic Orange Juice; \$5/pt.
Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each
Simple Mac. & Cheese; \$5/20 oz. casserole
Simple Salad (no dressing); \$3
Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls
Freshly-ground Organic Peanut Butter; \$8/pint
Organic Oat Whole Wheat Pancake Mix; \$5/bag
Balsamic Maple Vinaigrette; \$5/8 oz. jar

Entrees: \$16/2-4 portions

Alice's Super Burritos (choose chicken/meat/veget./vegan); 2 per order

Shrimp, Veggie & Rice Stir-fry (df, gf; v opt)

Sides: \$8/serving (2-4 portions)

Braised Kale with Olive Oil & Garlic (v, gf)

Roasted Mashed Kabocha Squash w/Buttery Maple Glaze (v opt, gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Honey Braised Turnips (v opt, gf)

Curried Butternut Squash Cubes (v opt, gf)

Roasted Brussels Sprouts (v, gf)

Braised Leeks w/Parmesan (v opt, gf)

Whole Wheat Honey Rolls

Coconut Basmati Rice (v, gf)

Mexican-style Rice (v, gf)

Mexican-style Black & Pinto Beans (v, gf)

Salads: \$8/serving (2-4 portions)

Spicy Moroccan Carrot Salad (v opt, gf)

Watercress Salad w/Avocado, Clementine, Sun. Sds. & Aged Balsamic (v, gf)

Cuke, Chile & Peanut Salad (v, gf)

Orzo Avocado Lime Salad w/Cilantro (v, gf)

Soups: \$8/pint (2 small portions)

Split Pea & Ham Soup (df, gf; v opt)

Corn, Bean & Roasted Squash Soup (v, gf)

Desserts: \$8/serving (2-4 portions)

"Fixx" Homemade Abby's Bar: Chocolate, Caramel, Sea Salt

"Fixx" Chocolate Homemade Chele's Bar: Chocolate, Cashew, Nougat, Caramel

Cranberry Apple Clafouti ("Pudding Cake")

Fresh Fruit (v, gf)

Vegan Peanut Butter, Oat & Choc. Cookies (v, gf)

Chocolate Pudding (gf)

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Quiche w/Bacon & Portabellas (veget. opt, gf opt)

Berry Muffins

Scrambled Tofu w/ Fire-Roasted Peppers & Caramelized Onion (v, gf)

A LA CARTE EXTRAS

Winter Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Honey Hill Organic Mulled Cider (\$5/quart)

Chai; \$6/quart

Fresh-squeezed Organic Orange Juice; \$5/pt.

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag

Balsamic Maple Vinaigrette; \$5/8 oz. jar

Entrees: \$16/2-4 portions

Carolina-Style Pork Ribs (df, gf)

Wild Rice & Roasted Squash Casserole w/Caramelized Onions, Cheddar & Pecans (v opt, gf)

Herb & Spice Rubbed Tilapia w/Citrus Zest (df, gf)

Sides: \$8/serving (2-4 portions)

Indonesian Curried Collard Greens (v, gf)

Roasted Butternut Wedges w/Chile Yogurt Sauce (v opt, gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Mixed Root Veggie Gratin (veget.)

Beet & Goat Cheese Valentine's Medallions (v opt, gf)

Roasted Turnip "Fries" (v, gf)

Roasted Radicchio w/Balsamic & Honey (v, gf)

Whole Wheat Honey Rolls

Coconut Basmati Rice (v, gf)

Wild Rice (v, gf)

Savory White Beans (v opt, gf)

Salads: \$8/serving (2-4 portions)

White Bean Fennel Salad w/Lemon Vinaigrette (v opt, gf)

Pomegranate Tabouli Salad (v)

Raw Kale & Edamame Salad (v opt, gf)

Green Salad w/Crispy Veggies, Fruit & Nuts (v, gf)

Soups: \$8/pint (2 small portions)

Southwestern Corn Chowder (v opt, gf)

Green Herb Fish Stew (df, gf)

Desserts: \$8/serving (2-4 portions)

"Fixx" Homemade Abby's Bar: Chocolate, Caramel, Sea Salt

"Fixx" Chocolate Homemade Chele's Bar: Chocolate, Cashew, Nougat, Caramel

Apple Crisp w/Whipped Cream (v opt, gf opt, grain-free opt)

Fresh Fruit (v, gf)

Italian Pine Nut Cookies (df, gf)

Flourless Chocolate Truffle Decadence Cake (gf)

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Quiche w/Fresh Mozzarella, Basil & Tomato (gf opt)

Currant Scones

Scrambled Tofu w/Wild Rice, Caramelized Onion & Basil (v, gf)

A LA CARTE EXTRAS

BAETJE FARMS CHOCOLATE RASPBERRY CHEVRE HEARTS!!!; \$10/5 oz. heart

Winter Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Honey Hill Organic Mulled Cider (\$5/quart)

Chai; \$6/quart

Fresh-squeezed Organic Orange Juice; \$5/pt.

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag

Balsamic Maple Vinaigrette; \$5/8 oz. jar

Alice's Kitchen Weekly A La Carte Menu Choices – Feb.2, 2016

Entrees : \$16/2-4 portions

Penne w/Fire-Roasted Peppers, Fontina & Caramelized Onion (gf opt)

Tunisian Lamb & Beef Meatballs on Basmati Rice (df, gf opt)

Wild Alaskan Salmon w/Mango, Citrus & Herbs (df, gf)

Tofu, Veggie & Rice Stir Fry (v, gf)

Sides: \$8/serving (2-4 portions)

Rapini w/Garlic & Olive Oil (v, gf)

Roasted Sweet Potato w/Lime & Cilantro (v opt, gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Fennel Gratin w/Walnut Thyme Crumbs (veget.)

Roasted Mashed Squash (v opt, gf)

Roasted Lemony Cauliflower (v opt, gf)

Mashed Potato w/Miso Gravy (veget.)

Haricots Verts w/Butter, Lemon & Salt (v opt, gf opt)

Whole Wheat Honey Rolls

Coconut Basmati Rice (v, gf)

Mexican-Style Kidney & Pinto Beans (v, gf)

Salads: \$8/serving (2-4 portions)

Radicchio Romaine Salad w/Pistachios & Yogurt Orange Dressing (v opt, gf)

Beet & Jicama Salad w/Creme Fraiche (v opt, gf)

Endive Salad Canoes w/Pear, Pecan & Goat Cheese (gf)

Cabbage, Beet & Carrot Slaw w/Honey & Sunflower Seeds (v opt, gf)

Soups: \$8/pint (2 small portions)

Lemony Chicken Orzo Soup (df, gf opt)

Vegetarian Chili (v, gf)

Desserts: \$8/serving (2-4 portions)

Polenta Cake w/Maple Caramel (gf)

Fresh Fruit (v, gf)

Cocoa Pecan Cookies

Grapefruit Lime Curd

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Quiche w/Greens, Ham or Sausage & Caramelized Onion (veget. opt., gf opt)

Pear & Crystallized Ginger Muffins

Scrambled Tofu w/Greens & Caramelized Onion(v, gf)

A LA CARTE EXTRAS

Winter Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Honey Hill Organic Mulled Cider (\$5/quart)

Chai; \$6/quart

Fresh-squeezed Organic Orange Juice; \$5/pt.

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Organic Pear Jam; \$5/8 oz. jar

Organic Plum Chutney; \$6/8 oz. jar

Organic Pear Chutney; \$6/8 oz. jar

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag

Balsamic Maple Vinaigrette; \$5/8 oz. jar

Alice's Kitchen Weekly A La Carte Menu Choices – Jan. 26, 2016

Entrees : \$16/2-4 portions

Quinoa Corn & Pinto Casserole w/Salsa Verde & Jack (v opt, gf)

Sesame Honey Lemon Herb Chicken on Roasted Potatoes (df, gf)

Caribbean Baked Mahi-Mahi w/Fresh Fruit Salsa (df, gf)

Sides: \$8/serving (2-4 portions)

Sauteed Swiss Chard w/Onions, Ginger, & Garlic (v, gf)

Creamy Potatoes Duchesse Rosettes (gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Caramelized Endive w/Gruyere (gf)

Carrot & Cheddar Gratin (gf)

Bok Choi & Shitake (v opt, gf)

Sweet & Sour & Spicy Cabbage (v, gf)

Whole Wheat Honey Rolls

Mexican-Style Rice (v, gf)

Savory Pinto Beans (v, gf)

Quinoa (v, gf)

Salads: \$8/serving (2-4 portions)

Radicchio Romaine Salad w/Pistachios & Yogurt Orange Dressing (v opt, gf)

Cabbage & Carrot Slaw (v opt, gf)

Beet Fennel Salad (v opt, gf)

Jicama Grapefruit Salad w/Lime & Cilantro (v, gf)

Soups: \$8/pint (2 small portions)

Chili con Carne (df, gf)

Carrot Ginger Soup (v opt, gf)

Desserts: \$8/serving (2-4 portions)

Pear & Red Currant Pudding Cake

Fresh Fruit (v, gf)

Gluten-free Chocolate Cookies (df, gf)

Almond Anise Biscotti

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Banana Bread (gf opt)

Quiche w/Roasted Tomato, Chard & Broccoli (gf opt)

Scrambled Tofu w/Roasted Tomato, Chard & Broccoli (v, gf)

Ham & Gruyere Bread Pudding (veget. opt)

A LA CARTE EXTRAS

Winter Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Honey Hill Organic Mulled Cider (\$5/quart)

Chai; \$6/quart

Fresh-squeezed Organic Orange Juice; \$5/pt.

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Organic Pear Jam; \$5/8 oz. jar

Organic Plum Chutney; \$6/8 oz. jar

Organic Pear Chutney; \$6/8 oz. jar

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag

Balsamic Maple Vinaigrette; \$5/8 oz. jar

Alice's Kitchen Weekly A La Carte Menu Choices – Jan. 19, 2016

Entrees: \$16/2-4 portions

Baked Ham w/White Beans & Greens (df, gf)
Szechuan Tofu w/Rice (v, gf) Cuban Shrimp & Red Rice (df, gf)

Sides: \$8/serving (2-4 portions)

Buttery Blanched Broccoli (v opt, gf)
Miso Honey Turnips (v opt, gf)
Fresh Applesauce, Mixed Varieties (v, gf)
Roasted Red Onions w/Walnut Pesto (v opt, gf opt)
Local Braised Kale w/Bacon (v opt, gf)
Daikon, Carrot & Edamame Stir-fry (v, gf)
Whole Wheat Honey Rolls
Coconut Basmati Rice (v, gf)
Savory White Beans (v, gf)
Roasted Beets (v opt, gf)

Salads: \$8/serving (2-4 portions)

Local Spinach Salad (v opt, df opt, gf)
Seaweed, Cuke & Carrot Salad (v, gf)
Red Rice Salad w/Artichoke Hearts, Cukes, Lemon Vinaigrette (v opt, gf)
Beet & Sumac Yogurt Tahini Dressing on Arugula

Soups: \$8/pint (2 small portions)

Pork, Squash & Hominy Stew (df, gf)
Thai Kabocha Squash, Tofu & Chile Stew (v, gf)

Desserts: \$8/serving (2-4 portions)

Cran-apple Walnut Cake
Fresh Fruit (v, gf)
Wine-poached Pears w/Reduced Wine Glaze & Whipped Cream (v opt, gf)
Caramel Apple Crisp
Chocolate Crinkle Cookies

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola
Pear-Ginger Muffins
Quiche w/Broccoli & Portabellas (gf opt)
Scrambled Tofu w/Broccoli & Ports (v, gf)

A LA CARTE EXTRAS

Winter Herb Tea Tonic; \$5/half gallon
Ginger Honey Lemon Tea; \$5/quart
Honey Hill Organic Mulled Cider (\$5/quart)
Chai; \$6/quart
Fresh-squeezed Organic Orange Juice; \$5/pt.
Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each
Simple Mac. & Cheese; \$5/20 oz. casserole
Simple Salad (no dressing); \$3
Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls
Organic Dried Apples, asst. varieties; \$5/bag
Organic Pear Jam; \$5/8 oz. jar
Organic Plum Chutney; \$6/8 oz. jar
Organic Pear Chutney; \$6/8 oz. jar
Freshly-ground Organic Peanut Butter; \$8/pint
Organic Oat Whole Wheat Pancake Mix; \$5/bag
Balsamic Maple Vinaigrette; \$4/8 oz. jar

Alice's Kitchen Weekly A La Carte Menu Choices – Jan. 12, 2016

Entrees: \$16/2-4 portions

Beef, Lamb & Bulgur "Kibbeh" Casserole w/Tahini Sauce (df, gf opt)

Cheese Baked Orzo w/Eggplant & Roasted Tomato (veget.)

White-fish Cakes in Tomato Sauce (df, gf opt)

Sides: \$8/serving (2-4 portions)

Slow-cooked Collards w/Onion (v opt, gf)

Glazed Beets w/Toasted Walnuts (v opt, gf)

Fresh Applesauce, Mixed Varieties (v, gf)

Roasted Butternut w/Tahini & Za'atar (v, gf)

Roots Mash w/Lentils & Wine-braised Shallots (v opt, gf)

Honey-roasted Carrots w/Tahini & Yogurt (v opt, gf)

Whole Wheat Honey Rolls

Sweet Potato Gratin (gf)

Coconut Basmati Rice (v, gf)

Spicy Black Beans (v, gf)

Salads: \$8/serving (2-4 portions)

Local Spinach Salad (v opt, gf)

Kale, Sweet Potato & Apple Salad w/Lemon Vinaigrette (v, gf)

Cabbage & Apple Slaw (v, gf)

Spicy Moroccan Carrot Salad (v opt, gf)

Soups: \$8/pint (2 small portions)

Indian-spiced Tomato Coconut Soup (v opt, gf)

Chicken Vegetable Tortilla Soup (df opt, gf)

Desserts: \$8/serving (2-4 portions)

Dainty French Currant Cakes

Fresh Fruit (v, gf)

Chocolate Chip Oatmeal Cookies

Vegan Choc. Chip Bars (v, gf)

Breakfast Items: \$8/serving (2-4 portions)

Honey Hill Almond, Date & Apricot Granola

Berry Muffins

Quiche w/Spinach & Bacon (veget. opt, gf opt)

Scrambled Tofu w/Spinach & Sweet Potato (v, gf)

A LA CARTE EXTRAS

Winter Herb Tea Tonic; \$5/half gallon

Ginger Honey Lemon Tea; \$5/quart

Honey Hill Organic Mulled Cider (\$5/quart)

Chai; \$6/quart

Simple Meal of the Week: beans/grains/greens; \$6 for small portion of each

Simple Mac. & Cheese; \$5/20 oz. casserole

Simple Salad (no dressing); \$3

Organic Fruit Leather (fruit with a dash of maple syrup); \$5/6 rolls

Organic Dried Apples, asst. varieties; \$5/bag

Organic Pear Jam; \$5/8 oz. jar

Organic Plum Chutney; \$6/8 oz. jar

Organic Pear Chutney; \$6/8 oz. jar

Freshly-ground Organic Peanut Butter; \$8/pint

Organic Oat Whole Wheat Pancake Mix; \$5/bag