**Cooked! With Chef Joe**

**GOURMET HEALTHY MEALS**

**The following items are prepackaged meals that are fully cooked, all you do is heat and serve.**

 **Prices are per person, per selection.**

**BREAKFAST & BRUNCH**

**Stuffed Hawaiian French Toast $15**

Two Slices of Sweet Bread Soaked in a Grand Marnier Egg Custard & Grilled, with Maple Syrup, Seasonal Berry Compote and Whipped Cream Cheese

Served with Country Sausage Patties & Breakfast Potatoes

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**Elegant Benedict’s**

**Santa Fe Plaza Benedicts $16**

Sliced Black Forest Ham, Poached Egg, Green Chili Cheese Hollandaise,

Diced Avocado & Tomato Salsa on English Muffin with Roasted Breakfast Potatoes

**Pork Belly Benny $19**

Pork Belly, Poached Egg, Brie Hollandaise, Brussel Slaw, Toasted English Muffin

& Roasted Breakfast Potatoes

 **New Orleans Crab Cake $21**

Creole Lump Crab Cake, Poached Egg, Lemon Tabasco Hollandaise, Arugula Salad on

Toasted English Muffin with Roasted Breakfast Potatoes

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**Biscuits and Sawmill Gravy $17**

Jumbo Green Chili Cheese Biscuit with Creamy Country Sausage & Bacon Gravy,

with Cheesy Southwest Eggs & Roasted Breakfast Potatoes

**Chilaquiles Huevos Rancheros $18**

with Southwest Scrambled Eggs, Green Chili Ranchero Sauce, Tortillas & Pepper Jack Cheese

with Roasted Breakfast Potatoes

 **French Blintzes $17**

Ricotta Cheese, Sour Cream, Cinnamon, Orange & Vanilla Filled Blintzes

with Fresh Fruit Compote & Roasted Breakfast Potatoes

**English Muffin or Croissant Breakfast Sandwiches $14**

Served with Roasted Breakfast Potatoes, Choose From:

Ham, Canadian Bacon, Aged Cheddar Cheese, Arugula, Tomato

Sliced Turkey Breast, Bacon, Avocado & Swiss Cheese

Chorizo Sausage, Pepper Jack Cheese, Grilled Peppers & Onions

Black Forest Bacon, Sautéed Mushrooms, Sun Dried Tomatoes, Provolone

Sautéed Mushrooms, Avocado, Tomato, Spinach & Provolone

Hand Breaded Chicken Fried Steak, Country Gravy, Applewood Bacon, Smoked Cheddar

**Tijuana Breakfast Burrito $15**

Giant Flour Tortilla Stuffed with Scrambled Eggs, Roasted Potatoes & Green Chilies,

Cheddar Cheese, Chorizo, Bacon & Sausage.

Served with House Made Salsa & Fruit Salad

\* Vegetarian Available Upon Request

**My Famous Country Style Quiche $17**

Choice of Up To 6 Ingredients, Blended with a Savory Egg Custard - additional items $1

Served with House Made Salsa & Roasted Breakfast Potatoes

Honey Ham, Bacon, Pork Belly, Sausage, Chorizo

Roasted Squash, Spinach, Peppers, Onions, Mushroom, Asparagus

Sun Dried Tomatoes, Artichokes, Green Chilies, Broccolini

Pepper Jack, Brie, Fontina, Sharp Cheddar, Swiss, Smoked Gouda

Ala Carte Items

**Fresh Fruit & Granola Parfait $8**

Fresh Seasonal Sliced Fruit & Berries with Greek Yogurt & Granola

**Rum & Brown Sugar Smoked Salmon & Gourmet Smear’s $27lb**

House Cured & Smoked Salmon with Gourmet Smear’s

Jalapeno Chive

Berry Green Chili

**Chef Gourmet Seasonal Muffins Loaf $25 lf**

**Grandma Cinnamon Rolls $35 dz**

**Homemade Breakfast Meats $15 lb.**

Green Chili Sausage Patty

 Sambal Maple Pork Belly

Turkey Sausage

**Breakfast Red Potatoes $12 lb.**

Roasted Red Potatoes Seasoned with Spices & Garlic

With Peppers, Onions & Chilies

**Convenient Lunches**

**Convenient Lunches includes Chef Selection of 2 Seasonal Salads & 1 Chef Dessert**

**Sandwiches Come with Lettuce Blend, Tomato & Onion**

**Any Sandwich Can Be Turned into a Wrap or Salad and Vice Versa… for an Additional $1**

**Make it gluten free for an additional $2**

**The Godfather $17**

Shaved Capicola, Prosciutto, Pepperoni, Salami, Provolone & Banana Pepper Rings

& Spicy Mustard on Asiago Ciabatta

**Littleton Club $16**

Shaved Turkey & Ham with Apple Wood Smoked Bacon, Green Chili Avocado Goat Cheese

 & Sprouts on a Croissant

**Garden Vegetable Sandwich $17**

Grilled Portobello Mushroom, Red Peppers, Squash, Cucumbers, Hummus, Avocado & Sprouts with Provolone Cheese & Italian Vinaigrette on Wheat Bread

**The Sylvester $18**

Grilled Breast of Chicken, Prosciutto with Provolone, Pepper Olive Relish on Focaccia

**School House Rock $18**

Sliced Ham & Capicola with Smoked Cheddar Cheese, Roasted Red Peppers and House Pickles Dijon Mustard on a Pretzel Roll

**Zimbabwe Farms Chicken Salad $17**

Diced Chicken Breast, Celery & Onions, Cashews & Chutney Mayo on a Croissant

**Tequila Fajita Chicken $17**

Grilled Tequila Lime Chicken Breast with Grilled Peppers & Onions, Pepper Jack Cheese &

Chipotle Mayo on Asiago Ciabatta

**Egg, Ham, Crab, Shrimp or Tuna Salad $17**

Sandwiches on Whole Wheat Bread, Choose From:

The Hamptons Shrimp Salad

Boston Crab Salad

Homemade Albacore Tuna

Rustic Ham Salad

Devils Tower Egg Salad

**The Seinfeld $18**

Thin Sliced Pastrami & Corn Beef with Swiss Cheese & Deli Mustard on Thick Cut Rye

 **Beef and Bleu Cheese $21**

Slow Roasted Beef, Fire Roasted Red Peppers, Bleu Cheese Crumbles

And Horseradish Aioli on Onion Roll

**Tucson Turkey & Brie $19**

Shaved Turkey with Sliced Brie, Cranberry Apple Chutney & Mixed Greens

**Let The Beat… Drop**

**Beastie Boy $18**

Grilled Chicken Breast with Hardboiled Egg, Avocado, Bacon, Tomato, Greens

Bleu Cheese & Garlic Aioli in a Wheat Wrap

**Wu Tang Clan $18**

Marinated Beef Medallions with Pickled Ginger, Cabbage, Tomato, Cucumber, Carrots and Peppers with Sweet Chili Mayo in a Wheat Wrap

**Cypress Hill $17**

Grilled Chicken Breast & Portobello Mushroom with Romaine Lettuce, Tomato, Grated

Parmesan & Mozzarella Cheeses Tossed with Caesar in a Wheat Wrap

**Red Hot Chili Pepper $19**

Grilled Beef Medallions Topped with Queso Fresco, Roasted Red Pepper, Pico de Gallo,

Avocado & Mixed Greens Drizzled with Chipotle Aioli, Rolled in a Spinach Wrap

**Vanilla Ice $18**

Grilled Chicken with Avocado, Hummus, Lettuce, Tomato, Peppers, Onion

In a White Wrap, with Tzatziki Sauce on the Side

**Eminem $17**

Layers of Hummus, Tomatoes, Lettuce, Artichokes, Grilled Zucchini & Squash, Red Peppers & Onion in a Spinach Wrap, with Tzatziki on the Side

**Limp Bizkit $18**

Grilled Chicken, Cilantro Lime Mayo, Lettuce, Sliced Peppers, Avocados, Tomato Pico,

Black Beans & Corn in a Wheat Wrap

**Garden Nosh**

**Garden Caesar $17**

Italian Herb Marinated Grilled Breast of Chicken with Tomatoes, Pepperoncini’s, Cucumber,

Parmesan Cheese, Garlic Croutons with Creamy Caesar Dressing

Add Marinated Shrimp for **$5**

Add Grilled Salmon for **$7**

**Denver Chef $17**

 Roasted Turkey & Ham, Aged Swiss & Cheddar, Tomato, Cucumber, Pinions,

 Egg. Peppers and Avocado with Green Chili Ranch

 **Olympus $17**

Crisp Romaine, Grilled Chicken, Cucumbers, Tomatoes, Red Onion & Peppers,

Kalamata Olives, Pepperoncini, Feta Cheese & Croutons & Greek Feta Dressing

**Chesapeake Crab $24**

Cajun Crab Cake with Mixed Greens, Cherry Tomatoes, Pepper Rings, Cucumber, Pepper Jack,

Onion, with Creole Remoulade Dressing

**Spicy Thai Beef $18**

Thai Inspired Beef with Rice Noodles & Mixed Greens with Chow Mein Noodles,

Pickled Ginger, Carrots, Cabbage, Red Peppers, Cucumber & Sweet Chili Vinaigrette

**Teriyaki Chicken $19**

Teriyaki Grilled Chicken over Mixed Greens, Asian Vegetables, Chow Mein Noodles

Mandarin Oranges & Cashews with a Spicy Peanut Dressing

**Chipotle Chicken $18**

Chipotle Marinated Chicken Breast, Roasted Red Peppers, Tomato & Onion Salad,

Cucumber, Queso Fresco Cheese, Tortilla Strips with Chipotle Ranch

**Beef & Bleu Cheese $20**

Grilled Beef Tenderloin, Bleu Cheese, Pepper Rings, Cherry Tomatoes, Cucumbers, Onion

Artichokes and Roasted Red Peppers with Bleu Cheese Vinaigrette

 **Chicken BLT $19**

Chopped Romaine, Grilled Chicken, Bacon, Cherry Tomatoes, Shaved Onion

Cucumber & Croutons with Basil Viniagrette

**Entrees**

**Entrees Served with Choice of 2 two Sides, except where noted.**

**Colorado BBQ’s**

**Smoked BBQ Chicken $13**

Seasoned and Smoked Chicken Breast with Our Sweet Cherry & Pueblo Chili BBQ Sauce

**BBQ Smoked Pork $13**

Pork Loin Wrapped in Bacon, Seasoned & Slow Smoked Sliced & Sauced

**BBQ Beef Brisket $14**

Juicy and Delicious Smoked Brisket Sliced and Served with Brioche Bun & BBQ Sauce

**Spicy Bacon Pineapple Hot Links $12**

 Spicy Sausage Links Wrapped with Bacon, Chili and Pineapple Smoked with Delicious BBQ

**Bourbon BBQ Salmon $15**

Grilled Salmon with Southern Bourbon BBQ Sauce and Smoked Pineapple Relish

**Coffee Rubbed Tenderloin $17**

Coffee Spiced Sweet Rubbed Tenderloin with Blackberry BBQ Sauce

**South of the Border**

**Layered Enchiladas**

Choice of Marinated Grilled Chicken or Skirt Steak

 Or Spinach Cream Cheese

Layered Between Corn Tortillas & Spicy Green Enchilada Sauce

Served with Cotija Cheese. Mexican Crema & Fire Roasted Pico De Galo

 **Marinated Chicken Thighs $13** **Skirt Steak $14**

 **Spinach Cream Cheese $12**

**Chicken Veracruz $13**

Grilled Marinated Chicken Breast with Roasted Cumin & Garlic Tomato Sauce

 Spicy Olive Relish, Cilantro Cream

**Chicken Poblano $14**

Grilled Chicken Breast with Sliced Bella Mushrooms, Spinach & Grilled Poblano Peppers

In a Creamy Queso Blanco Sauce with Cilantro Lime Gremolata

**Baja Style Pork Loin $14**

Marinated Pork Loin with Cumin, Bitter Orange, Garlic, Onion, Carrot & Chilies

Roasted & Sliced Thin Topped with Pineapple Relish

**Fiery Guava London Broil $15**

Guava Habanero Orange Mojo Marinated London Broil with Jicama Chili Slaw

**Carna Adovada $13**

Pork Marinated in New Mexico Chili & Spices, Slow Simmered and Served with

Tortillas, Salsa Fresca, Cotija Cheese

**Yucatan Chicken $14**

Chicken Breast with Achiote Spice, Garlic, Pink Salt, Pepper,

 Grilled & Topped with Papaya Jalapeno Salsa and Cotija

**Chicken Mole $14**

Marinated Grilled Chicken with Authentic Mole Sauce & Queso Fresco

**Cabana Grilled Fajitas Beef $15 Chicken $14**

Grilled Chicken or Beef Strips Sautéed with Peppers & Onions with a Hint of Lime.

Served with Flour Tortillas, Cheese, Lettuce, Sour Cream, Pico De Gallo & Jalapeno

**Molto Giuseppe**

**Italian Grinder Pasta $14**

Penne, Homemade Meatballs, Shaved Parmesan, Onions, Sweet Pepper Rings

with Marinara Sauce

or

Farfalle, Italian Sausages, Tri Colored Peppers & Onions, Buffalo Mozzarella with Sautéed Mushrooms with Alfredo Sauce.

**Italian Beef $15**

Herb & Garlic Marinated Tri Tip with Sautéed Pancetta, Peppers

and Mushrooms with Tomato Basil Ragu

**Sicilian Chicken $13**

Garlic & Herb Marinated Grilled Chicken Breast

 Topped with Artichoke Hearts, Kalamata Olives and Roasted

Red Peppers and Then a Pesto Cream Sauce

**Brazen Beef Roulade $15**

Marinated Herb & Garlic Flank Steak Stuffed with Capicola, Spinach, Romano & Red Peppers

Topped with Creamy Balsamic Demi with Portobello’s

**Rustic Chicken Cacciatore $13**

 Chicken Breasts & Thighs with Chunky Basil Tomato Sauce, Pepperoncini,

Italian Olives, Carrots, Artichokes, Mushrooms & Red Wine

**Roman Baked Sausages & Penne $12**

Penne Pasta, Garlic Chicken & Spicy Italian Sausage, Mushrooms, Pepperoni, Ricotta, Mozzarella

& Parmesan Cheese and Our House Made Marinara Sauce

**Vesuvius Stuffed Pork Loin $14**

Heritage Pork with Spinach, Prosciutto, Red Peppers, and Garlic & Parmesan.

Roasted with Herbs, Sliced & Topped with Rustic Mushroom Herb Gravy

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 **Lasagna**

Choose from The Following Options:

**Traditional Meat $14**

Beef, Pepperoni, Sausage, Ricotta, Mozzarella, Mushrooms, Parmesan & Marinara

**Chicken, Bacon Alfredo $14**

Chicken, Bacon, Spinach, Mushrooms and Three Cheeses Blend with Alfredo Sauce

**Vegetarian $13**

Layers of Seasonal Vegetables & Cheeses with Red Pepper Marinara

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**Chicken Parmesan $14**

Marinated Chicken with a Classic Herb & Parmesan Crust, Baked Golden Topped

with Chunky Tomato & Garlic Marinara

**Pork Scaloppini $14**

Thinly Sliced & Fried Pork Medallions Topped with

Shallot, Caper Berry, Parsley, Roma Tomatoes, White Wine & Butter

**Italian Roasted Fish $16**

Succulent White Fish with Herbs Baked & Topped with

 Roasted Tomatoes, Artichoke and Olive Tapenade

**Sicilian Garlic Beef $15**

Marinated Flank Steak with Garlic & Herbs Pan Seared & Sliced,

Topped with Roasted Mushrooms and a Tomato Basil Ragu

**Cheese Tortellini & Meatballs $13**

Cheese Filled Tortellini with Mini Italian Meatballs and Pockets of Ricotta Smothered in a Creamy Vodka Marinara Sauce, Parmesan & Mozzarella

**Chicken Saltimbocca $13**

Chicken Breast Stuffed with Prosciutto, Cheese & Sage, Topped with a Saltimbocca Cream Sauce

**Ravioli with Italian Sausages $13**

Cheese Filled Ravioli with Sliced Italian Sausages and Pockets of Ricotta Smothered, Sun Dried Tomatoes and Marinara Sauce, Parmesan & Mozzarella

**Mediterranean Dishes**

**Greek Chicken Penne $13**

Marinated Chicken with Artichoke Hearts, Kalamata’s, Mushrooms, Roasted Red Peppers & Tomatoes with Penne in Basil Pesto Sauce, Topped with Parmesan

**Cyprus Feta Chicken $13**

Garlic Seared Breast with Mushrooms, Pepper Medley, Sun Dried Tomatoes, Garlic

 and Olive Oil Sauce with a Feta Olive Crumble

**Mediterranean Caprese Beef $15**

Marinated Sliced Flank Steak Topped with Spinach, Basil & Tomato

With a Garlic Alfredo Cream Sauce

**Chicken Florentine $13**

Roasted Chicken Breast with Wild Mushrooms, Spinach, Tomatoes, Artichokes and a

Fresh Garlic & Herb White Wine Sauce

**Porkette $14**

 Pancetta, Spinach, Romano & Garlic Stuffed Pork Loin

Roasted and Sliced with Pan Gravy

**Pacific Rim**

Served with Jasmine or Brown Rice and 1 one Additional Side

**Hunan Chicken $13**

Marinated Ginger & Ponzu Chicken Breasts, Asian Style Vegetables & Spicy

Sweet & Sour Sauce with Chow Mein Noodles

**Vietnamese Oyster Sauce Beef $15**

Thin Sliced Beef with Bok Choy, Zucchini, Carrot & Sweet Oyster Sauce

**Beef Penang Curry $15**

Gently Stewed Beef & Potatoes in a Spicy Coconut & Lime Curry with Peanuts

**Chicken Tikka Masala $13**

Mixed Dark & White Meat Bone-In Chicken Marinated in Yogurt & Indian Spices

**Szechuan Spicy Beef Stir Fry $15**

Siracha Marinated Beef with Snow Peas, Asparagus, Carrots, Red Peppers, Onion in a Spicy

Szechuan Sauce

**Lemon Teriyaki Chicken & Vegetables $14**

Lemongrass Chicken Wok Fried with Baby Bok Choy, Carrots, Celery, Snow Peas & Broccoli in a Sweet Lemon Teriyaki Sauce

**Char Siew Pork $14**

Asian Style Pork with an Orange Ginger Glaze, Peppers, Onions & Snow Peas

**Thai Style Fish $16**

Lime, Coconut, Chili & Coriander Fillets with Thai Vegetables

**Thai Chili & Lime Chicken $13**

Strips of Chili & Lime Chicken, Wok Fried with Broccoli Crowns, Onion, Red Peppers,

 Bamboo Shoots & Basil

**Peanut Curried Chicken $13**

Chicken with Potatoes, Broccoli, Carrot, Mushrooms in a Spicy Coconut Curry with Peanuts

**Teriyaki Salmon & Asparagus $16**

Grilled Salmon Topped with Red Pepper, Asparagus and Onion Salad

with a Pineapple Teriyaki Glaze

**Classic Dishes**

**Chicken Cordon Bleu $14**

Breast of Chicken Stuffed with Ham & Provolone Breaded &

Fried Golden, Topped with Mushroom Cream Sauce

**Chicken Marsala & Mushrooms $13**

Marinated & Sautéed Chicken Breast with Wild Mushroom Marsala Sauce

**Roast Country Style Pork Loin $13**

Roasted Pork Loin Wrapped with Bacon & Brown Sugar Glaze with Fennel Roasted and Served with Roasted Pears and Apples

**Cider Brined Tenderloin $13**

Local Cider Brined Tender with a Spicy Three Pepper Peach Chutney

**Sunday Roast $15**

Burgundy Wine and Herb Marinated Roasted, Sliced and Topped with Portobello’s Muckworm and Onions with Madeira Sauce

 **Crispy Chicken Picatta $14**

Marinated, Lightly Dusted, Fried Golden with a Preserved Lemon Garlic Sauce with Sun Dried

Tomatoes & Capers

**Guinness Braised Beef Short Ribs $15**

Braised Beef Short Ribs with Mushrooms, Celery, Onion & Carrots in Guinness Gravy

**Cheddar Meatloaf $14**

Ground Beef Mixed with Peppers, Onions & Herbs

With Cheddar Cheese & Topped with Spicy BBQ Ketchup

**Classic Beef Stroganoff $15**

Beef Tips with Mushrooms, Peppers & Onions in a Sherry Sour Cream Sauce with Penne Pasta

Do It with Chicken for **$2** More

**Bacon Wrapped Pork $14**

Bacon Wrapped Pork Loin Seasoned and Grilled Served with Spiced Apple

**Roasted Salmon $16**

Seasoned and Roasted Fillet of Salmon with Sundried Tomato & Garlic Cream Sauce

**Classic Coq Au Vin $13**

Succulent Bone-In Chicken Breast Simmered in Wine & Brandy with Pearl Onions,

Wild Mushrooms & Fresh Herbs

**Creole Dishes**

**Blackened Catfish or Salmon $16**

Tender Catfish Dusted with Cajun Seasoning, Baked with Caper Remoulade Sauce

**Chicken Étouffée $14**

A Cajun Classic of Chicken, Andouille Sausage, Peppers, Onions and Spices with Dirty Rice

**Churrasco Skirt Steak $15**

South American Inspired Spiced Skirt Steak with Chimichurri

**Chicken Fried Pork Chops $14**

Boneless Pork Chop, Buttermilk Battered & Fried with Honey Garlic Sauce

**Triple Citrus Skirt Steak $15**

Marinated in Three Citrus Juices & Grilled with Spicy Bourbon BBQ

**Caribbean Blackened Chicken $13**

Blackened Grilled Chicken Breast with Mango Mojo BBQ Sauce

**Creole Chicken $13**

Roasted Chicken Breast with Sun Dried Tomatoes, Onion, Mushrooms &

Artichoke Hearts in a Spicy Creole Sauce

**Southern Fried Chicken $13**

ABreaded & Fried Chicken Breast with Lemon Tabasco Cream Sauce &

Bleu Cheese Crumbles

**Seafood & Andouille Gumbo $15**

Shrimp & Scallops with Sausage in Traditional Creole Gravy with White Rice

**Seafood Paella $16**

Shrimp, Mussels, Clams, Chicken, Sausage with Vegetables & Rice

in a Rich Saffron Broth

**Side Dishes**

Additional Side Dishes are $3 per item

**Garden**

Seasonal Mixed Greens, Tomato, Cucumber, Carrot, Radish, Seeds & Croutons, House Italian

 **Caesar**

Romaine, Croutons, Parmesan & Anchovy Dressing

**Spinach**

Spinach, Egg, Bacon Bits, Onion & Bacon Dressing

**Arugula**

Arugula, Fennel. Radicchio, Shaved Parmesan, Tomato, Cranberries & Walnuts

**Southwest BLT**

Mixed Greens with Bacon, Egg, Bleu Crumbles, Cherry Tomatoes, Avocado & Southwest Ranch

**Country Slaw**

Shredded Cabbage Mixed with Our Special Creamy Dressing

**Sizzlin Corn Salad**

Kernel Corn, Onions, Red Peppers, Chilies, Spices & Lemon Lime Dressing

 **Cucumber & Cherry Tomato Salad**

Sliced Cucumber, Tomato, Shaved Onion & Tangy Vinaigrette

**Broccoli Salad**

Broccoli Crowns Mixed with Cherry Tomatoes, Shaved Onion & Bleu Cheese Dressing

**Italian Garden Pasta**

Penne Noodles Tossed with Garden Vegetables & Sun-Dried Tomato Dressing

**Deviled Potato**

Diced Potatoes, Egg, Celery, Onion & Relish with a Creole Mayo

**Tortellini**

Cheese Filled Tortellini Tossed with Garden Vegetables & Creamy Italian Dressing

**Thai Sesame Noodle**

Asian Vegetables with Noodles Tossed in a Thai Peanut Dressing

**Shanghai Crunch**

Cabbage, Kale. Mandarins, Cashews, Celery, Scallions, Won Tons, Ginger Dressing

**Gourmet Bean**

Green, Kidney, Garbanzo, Cannellini and Lima Beans with a Vidalia Onion Dressing

**Summer Cous Cous**

Fluffy Cous Cous Tossed with Diced Vegetables & Orange Vinaigrette

**Panzanella Bread**

Sliced Seasonal Vegetables with Crusty French Bread Croutons Tossed in Italian Vinaigrette

**Caprese**

Cherry Tomatoes & Mozzarella Balls, Basil & Balsamic Italian Dressing

**Dilly Potato**

Red Potatoes with Celery, Onion and a Sour Cream Dill Sauce

**Orzo**

Seasonal Vegetables Tossed with Orzo Pasta & Mediterranean Dressing

**Seasonal Fresh Fruit**

Cubed Seasonal Fruit Salad

**Cashew Waldorf**

Delicious Apples with Celery, Cashew & Sour Cream Dressing

**Coconut Ambrosia**

Mandarin Oranges, Pineapples & Marshmallows in a Fluffy Coconut Whip

**Hot Sides**

**Stuffed Baked Potato**

Sour Cream, Butter, Cheese & Bacon

**Rustic Colorado Mashed**

Skin on Yukon & Red Potatoes with Heavy Cream, Buttermilk, Whole Butter, Garlic & Spices

**Crispy Roasted Mini Potatoes**

Roasted Tri Colored Fingerling Potatoes Tossed with Olive Oil, Fresh Herbs & Spices

**Au Gratin Potatoes**

Cubed Potatoes Tossed with a Three Cheese Sauce & Baked Golden

**Scalloped Potatoes**

Sliced Potatoes Mixed with a Blend of Three Cheeses & Cream

**Creamy Potato Casserole**

Shredded Potatoes, Sour Cream, Cheese & Dill

**Mom’s Polish Potatoes**

Large Cubed Potatoes Roasted with Tomato Sauce & Spices

**Green Chili Bacon Mac & Cheese**

Pueblo Green Chilies, Bacon, Creamy Fontina Cheese Sauce & Penne

**Farfalle Marinara**

Bow Tie Noodles, Marinara Sauce, Ricotta, Buffalo Mozzarella, Sun Dried Tomatoes, Pesto

**Sweet Corn & Red Pepper Rice**

White Rice Mixed with Corn & Red Peppers & Tasty Spices

**Wild Rice Pilaf**

Wild Rice Blend Mixed with Celery, Carrot, Onion & Mushrooms

**Spanish Rice**

Rice Seasoned with Tomatoes, Chilies, Peppers & Spices

**Jasmine Rice**

Tasty Asian Style Rice

**Wild Mushroom Risotto**

Wild Mushroom Blend with Onion & Spices in Delicious Risotto

**Black Beans w/Queso Fresco**

Whole Black Beans Seasoned with Onion, Chilies & Spices Topped with Queso Fresco Cheese

**Refried Beans**

Smashed Pinto Beans with New Mexican Spices

**Southwest Corn**

Corn with Chilies, Red Peppers, Butter & Spices

**Corn & Broccoli Casserole**

Creamy Corn & Broccoli Casserole & Cheeses Topped with Bread Crumbs & Crisp Onions

**Moms Polish Carrots**

Roasted Baby Carrots with Tomato Sauce & Spices

**Green Beans with Garlic**

Green Beans Mixed with Butter, Garlic & Spices

**Steamed Broccoli**

Large Crowns of Broccoli with Butter & Spices

**Baked Cauliflower Gratin**

Cauliflower Baked with Heavy Cream, Spices & Goat Cheese

**Corn on the Cob**

Ears of Corn Seasoned with Butter & Spices

**Seasonal Vegetable Medley**

In Season Vegetables with Butter & Spices

**Soups $6**

Home-style Chicken Noodle

New Mexico Chicken Tortilla

Creamy Potato Bacon Cheddar Chowder

Southern Red Meat Chili & Beans

Clam Chowder

Santa Fe Beef Onion

Cream of Broccoli

Santa Fe Chicken

Southwest Black Bean & Corn

Beef Barley

Pork Green Chili

Beef Stew

Creamy Tomato Bisque

Vegetable Minestrone

**\*Specialty & Seasonal Soups Available Upon Request**

**THIS, THAT & THE OTHER THINGS**

Regional & Seasonal Menus Available

At Cook! With Chef Joe.. we attempt to use the most seasonal items available, please be aware that due to certain market conditions some items may not be available.

Cook! With Chef Joe..can arrange for certain dietary and allergy food concerns. Please let me know of any restrictions. Additional charges may be incurred.

\*All prices subject to availability and market price.  Pricing does not include applicable delivery charge or tax.

Minimum order for food purchase is $125.00

There is a $25 delivery fee in metro Denver.

We request that orders be placed at least 48 hours in advance. I am available to assist you with your order during business hours, 9 AM to 5 PM, Monday through Friday at 719.650.2077.

After your order, a confirmation will be emailed to you, please review this confirmation; sign for your approval and email back to cookingwithchefjoe@gmail.com. If corrections or changes are needed, please contact me as soon as possible to make the necessary changes. A corrected order will then be emailed to you for your approval, if everything is ok then a 50% deposit will be due to order your food selections. This will allow us to purchase your products.

Final Payment for an order is invoiced the day of the event and is payable when delivered unless other arrangements have been made prior to delivery.

Cook! With Chef Joe.. accepts Cash, Check and All Major Credit Cards

* There is a 3% Service Charge for Credit Card Use.

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