



Seasonal Lunch Menu

Fall & Winter 2019

Price is per serving and includes plates, eating & serving utensils

No Substitutions (Minimum of 12/Maximum of 60 guests)

Beef Stroganoff

Savory sliced beef and mushrooms in a rich creamy sauce, served over Ziti ~ Salad and Bread

\$8.97

Roasted Salmon with Spinach

Juicy and inviting, atop of a bed of spinach, tomatoes and mushrooms ~ Red Bliss Potatoes and Salad

\$9.49

Lentil and Potato Stew

Smoky blend of lentils, potatoes, onions and carrots ~ Salad and Bread

\$8.49

Sunflower Pesto Chicken

Bright and Piquant!

Basil, sunflower seeds and tomatoes, with a little white wine ~ Red Bliss Potatoes and Salad

\$9.19

Chicken Kashmir

A spicy stew with Kalamata olives, tomatoes and the essence of Saffron ~ Salad and Bread

\$9.29

Cassoulet Our Way

A hearty casserole with white beans, bone-in-chicken, bacon and spicy sausage ~ Salad and Bread

\$9.29

Beef Stew with Sweet Potatoes

Bold and fragrant, slowly simmered to perfection ~ Salad and Bread

\$9.49

Sweets

Grilled Peach Bread Pudding \$1.99

Chocolate Mousse Trifle \$2.99

Spiced Ginger Pear Crisp \$2.29

Effective Jan. 1, 2020 there will be a \$20. delivery fee; deliveries with loading docks, stairs, etc. may incur an additional fee.

For deliveries after 3:00 p.m., please see our [dinner menu](#) or add 15% surcharge to the prices listed above.

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