

PICNICS FROM THE VINE

Delivery Menu

SWEET TREATS

Chicken Stuffed with Broccoli Cheese — 35pp

Vegetable Pasta — 25 pp

BBQ Chicken — 22pp

Garlic Chicken — 22 pp

Tarragon Chicken and Herbed Wild Rice — 35pp

Stuffed Flank Steak — 45 pp

Mac and Cheese — 16 pp

Chili Relleno — 25 pp

BBQ Brisket — 38 pp

– Make it sliders with Cilantro Lime Coleslaw and Brioche Buns -\$25pp

Enchiladas

– Shredded Beef \$28 pp Vegetable \$25pp

Asian Marinated Skirt Steak — 40 pp

Sliders — 55

– Pulled Pork Or All American

Short Ribs — 45pp

– Sweet and Sour or Wine Braised

Meatballs comes with noodles or rice — 35 pp

– BBQ ,Sunday Sauce or Teriyaki

Lemon Ricotta Ravioli with Brown Butter Sage — 45pp

Gnocchi — 45pp

Parmigiana comes with noodles — 25pp

– Eggplant or Chicken

Lasagna — 25 pp

– Vegetarian or Bolognese

Stuffed Cabbages — 45pp

Roasted King Salmon with Tarragon Cream — 55 pp

– Comes with Wild Rice

Baby Back Ribs — 35pp

– Sticky Asian or BBQ

Lamb Chops with Balsamic and Rosemary — 85pp

Chicken Pot Pie — 30 pp

Beef and Broccoli — 28 pp

– Comes with Steamed Jasmine Rice

Shredded Pot Roast — 30pp

Chicken Yakitori Rice Bowl — 25pp

Fried Rice

– Kailua Pork-25pp or Tofu-20pp

Sushi Bake — 30pp

– Comes with 2 packs Teriyaki Nori Sheets

Meatloaf with Mushroom Gravy — 35pp

Apricot Glazed Pork Roast — 40pp

– Comes with Rice Pilaf

Chicken -\$25pp or Vegetable Curry-\$20pp — 40

PIEROGI

Caramelized Onion and Thyme, Potato and Cheese, Bacon and Sauerkraut — 30

– Sold by the dozen

BOWLS

All Bowls are made for 1 person

Wine Braised Shredded Pot Roast — 25

– Mashed Potatoes, Roasted Carrots, Pot Roast, Gravy

Polish — 20

– Mashed Potatoes, Grilled Kielbasa, Apple and Fennel Sauerkraut, and Apple Bourbon Gravy

German — 25

– Mashed Potatoes, Braised Red Cabbage, Fennel Crusted Pork Roast, and Gravy

Eggroll — 18

– Jasmine Rice, Ground Pork with Soy Glaze

STARCH-SIDES

Roasted Garlic Mashed Potatoes — 10pp

Parmesan Creamed Potatoes — 15pp

Scalloped Potatoes — 15pp

Braised Potatoes — 15pp

Potato and Leek Pancakes — 15pp

Oven Roasted Potatoes — 15pp

Hashbrown Potato Casserole — 15pp

Coconut Risotto — 18pp
Coconut Lime Jasmine Rice — 8pp
Broccoli Cheese Rice — 15pp
Herbed Wild Rice — 8pp
Cranberry and Mint Couscous — 15pp
Creamy Polenta — 10pp
Spinach and Herb Orzo — 15pp

VEGETABLE SIDES

Roasted Asparagus — 10pp
Organic Collard Greens — 8pp
Country Green Beans — 10pp
Almond Green Beans — 10pp
Honey Glazed Carrots — 8pp
Miso Charred Corn — 11pp
Fried Brussel Sprouts with Pomegranate — 10pp
Bacon And Apple Brussel Sprouts — 15pp
Oven Baked Sweet Potatoes with Cinnamon Maple Butter — 10pp
Roasted Cauliflower — 10pp
Sautéed Mushroom and Thyme — 10pp
Lemon Butter Broccoli — 10pp
Garlic Broccolini — 15pp
Braised Red Cabbage — 15pp
Fried Apples — 12pp