# PLUM STREET GOURMET November 2018 PLUM PREPARED

Too busy to cook? Get home late? Want to eat healthy and not the usual take-out again? Let us help you free up your time by preparing healthy, fresh foods, just heat and serve. Homemade and delicious!



#### **Reminder:**

Please order Monday by noon and pick up on Wednesday 3 pm - 7pm Email, call, or drop off your sheets!

# NO HEALTHY PLATES AVAILABLE WED NOV 21st! HAPPY THANKSGIVING!

Need Anything for the holidays? Check out our Thanksgiving a la carte menu.

Did you also know besides our Plum Prepared menu, we also do corporate and social catering? Next time you are in, ask for our Catering menus.

Call Ashley Horst, Director of Catering 717-394-3882 or email: catering@plumstreetgourmet.com



# Week 1 Wednesday, October 31st

Order by Monday Oct 29th
Pick up Wednesday, October 31st between 3-7pm

CHEDDAR BEER BRATS, SAUTEED BITTER GREENS, ROASTED CAULIFLOWER & RED QUINOA OVER MASHED YAMS.

CITRUS/CILANTRO RUBBED PORK LOIN WITH SAFFRON RICE & RED BEANS W/ A SIDE SALAD.

BEYOND MEAT BURGER W/ APPLE BUTTER, CARAMELIZED ONIONS, & SHREDDED PURPLE CABBAGE ON A GRILLED FOCCACIA. CRISPY BAKED PARSNIPS.

TUNA & QUINOA CAKES ON SPIRALIZED ZUCCHINI.

# Week 2, Nov 7th

Order by Nov 5th Pick up Wednesday, Nov 7th between 3-7pm

BAKED CAVATELLI W/ FRESH MOZZARELLA, WILTED SPINACH, & MUSHROOMS IN RED WINE SAUCE W/ A HARD ROLL.

ROASTED LEMON ROSEMARY CHICKEN THIGHS W/ ROASTED POTATOES AND ROOT VEGETABLES.

GRILLED, HERBED FLANK STEAK W/ WHITE AND SWEET POTATO WEDGES. FARRO SALAD W/ ROASTED BRUSSELS SPROUTS, DRIED CRANBERRIES, & MANDARIN ORANGES.

PULLED PORK, FRIED PLANTAINS, AND PINEAPPLE SLAW.

# Week 3 Nov 14th

Order by Monday Nov 12th Pick up Wednesday, Nov 14<sup>th</sup> between 3-7pm

PROSCIUTTO, HONEY CARAMELIZED PEAR, WILTED ARUGULA W/ BUCATINIIN ROASTED GARLIC OLIVE OIL & BLUE CHEESE CRUMBLES.

GREEK SEASONED CHICKEN THIGH, LEMON/OREGANO POTATOES & TOMATO CUCUMBER SALAD.

THAI INSPIRED LIME FLANK STEAK, PEAS & CARROTS W/ RICE & NOODLES.

SEARED SALMON W/ THREE BEAN & GRAIN SALAD ON BED OF SPINACH.

# NO WEEK FOUR Plum Prepared! HAPPY THANKSGIVING!

For your convenience, I have attached the Thanksgiving menu at the end of this Plum Prepared menu.

# Week 5 Nov 28th

Order by Monday, Nov 26th Pick up Wednesday, Nov 28th between 3pm-7:00pm

SHRIMP, SHAVED CABBAGE, EDAMAME, & CARROTS IN GINGER CHILI SAUCE OVER WHITE RICE.

PUMPKIN GNOCCHI W/ PANCETTA & ROASTED BRUSSELS SPROUTS IN CARAMELIZED ONION APPLE BUTTER SAUCE.

BEEF STEW W/ ASSORTED VEGETABLES OVER PAPPARDELLE.

GRILLED ADOBO CHICKEN BREAST W/ FIESTA SALAD AND RICE.



# 2018 THANKSGIVING MENU A LA CARTE PICK UP WED, 11-21-18 FROM 2PM-6PM

TURKEY: \$12.50/LB

One Pound of sliced breast meat will yield 2-4 servings. Minimum 1 pound/order.

**ACCOMPANIMENTS:** (4 servings/quart)

Roasted Butternut Squash Soup w/ Cider Cream \$13.00/quart

Mushroom Madeira Soup \$14.00/quart

Cranberry Orange Compote w/ hint of Vanilla \$6.50/pint - \$13.00/quart Turkey Gravy \$\$6.50/pint - \$13.00/quart

Quart will feed 4-5 | Small pans (4 qts) feed up to 15 | Large pans (8qts) feed up to 30. (MINIMUM ORDER: 1 QUART)

• Traditional Bread Stuffing

QT: \$8.00 Small Pan: \$30.00 Large Pan: \$60.00

• Corn Bread and Sausage Stuffing

QT: \$12.00 Small Pan: \$48.00 Large Pan: \$90.00

• Classic Buttery Mashed Potatoes

QT: \$15.00 Small Pan: \$48.00 Large Pan: \$90.00

Mashed Sweet Potatoes with Candied Walnuts and Pecans

QT: \$15.00 Small Pan: \$48.00 Large Pan: \$90.00

• "Company Potatoes": Shredded Cheesy Potatoes

QT: 15.00 Small Pan: \$48.00 Large Pan: \$90.00

Green Beans Almondine

QT: \$15.00 Small Pan: \$48.00 Large Pan: \$90.00

• Roasted Brussels Sprouts with Olive Oil and Garlic

QT: \$16.00 Small Pan: \$51.00 Large Pan: \$95.00

• Baked Corn Pudding

QT: \$25.00 Small Pan: \$48.00 Large Pan: \$90.00

# **BREADS:**

•	Soft Parkerhouse Rolls	\$6.00/DOZEN
•	Artisan Rolls	\$10.80/DOZEN
•	French Baguette	\$4.00/EACH

# DESSERTS: (9" pie serves 6-8)

•	Pumpkin Pie	\$18.00
•	Pecan Pie	\$24.00
•	Apple Pie	\$22.00