

Below is an example of meals that can be provided each week.
We will work with our chef to design a menu that not only fits your culinary preferences but also accommodate any allergies and restrictions.

Breakfast

French Toast Bake
Steak & Bacon Spinach Omelet
Avocado Toast w Fruit Salad

Mini Omelet Muffins (6 pcs)

Yogurt Parfait

Bacon Egg & Cheese Panini

Cinnamon Sugar Protein Muffins

Non-Dairy Yogurt Parfait

Salmon Cakes & Home fries

Lunch

Steak & Mushroom Panini
Bacon Egg & Cheese Panini

Pepperoni Pizza Panini Veggie Pasta Salad Vietnamese Shrimp Rolls
Turkey & Bacon Panini

Dinner

Bacon Wrapped Stuffed Chicken Breast

Stuffed with italian cheeses & spinach, wrapped in bacon. Served on top of roasted potatoes, aside asparagus

Pan-Seared Salmon

Creamy Tuscany spinach & tomato sauce, served with yellow rice

Bacon Wrapped Stuffed Chicken Breast

Stuffed with Italian Cheeses & Spinach, wrapped in bacon. Served on top of roasted potatoes, aside asparagus

Shrimp Boil

Shrimp, potatoes, sausages, corn on the cobb & boiled eggs in a cajun garlic sauce

Pepper jack Stuffed Meatloaf

Scallop Potatoes & Broccoli