

WHOLE30 MENU #4

831-277-7150 Sardasfusioncatering@gmail.com

BREAKFAST PARFAITS (2)

Creamy vanilla, coconut milk and almond milk chia seed, with strawberries, blueberries, and raspberries

BLUEBERRY OATMEAL MUFFINS (4)

Banana, eggs, pecans, almond flour, and tapioca flour

TUNA SALAD

Green Beans, hard-boiled egg, tomatoes, Kalamata olives, and Yukon potatoes

ASIAN SESAME CHICKEN SALAD

Shredded green and red cabbage, carrots, almonds, sesame seeds, and orange juice vinaigrette

BEEF AND SWEET POTATO CHILI

Ground beef, fire-roasted tomatoes, sweet potato, red bell peppers, and onions

SHRIMP CURRY AND CAULIFLOWER RICE

Coconut milk, golden raisins, tomatoes, onions, and cilantro

SLOW-COOKER PORK LETTUCE WRAPS

Pork Shoulder, fruit salsa with cilantro, jalapeno, and shallots

CHICKEN MABELLA AND SAUTEÉED KALE

Chicken breast with skin on and Kalamata olives

CARROTS WITH BLACK SESAME AND GINGER

(Side dish)

ZUCCHINI NOODLES WITH SPINACH PESTO

(Side dish)

PLEASE PLACE ORDER BY SUNDAY, APRIL 1, 2017

Meals will be delivered on Tuesday, April 4, 2017

Pick up time can also be arranged