



www.culinarycourier.net

TO PLACE AN ORDER

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Contact us today and let us know what we can do to help ease your entertaining... fresh, comforting cuisine delivered fresh to your door, ready for you to reheat and enjoy. *Manjiaare!*

Check out our New Grab & Go Market! Located at 35 W. Main St., Los Gatos. (408) 402-5861.

OUR CATERING MENU



STARTERS

Zucchini Feta Basil Fritters

With Tzatziki Sauce
10 pieces + sauce ~ \$64

Grilled Vegetable Platter

Zucchini, Yellow Squash, Red Onion, Peppers and Asparagus with Red Pepper Walnut Sauce
70 pieces, 2 cups of sauce ~ \$58

Barbecued Spicy Prawns ^{GF}

With Ginger, Curry, Garlic and Pesto Butter
35-40 LARGE prawns ~ \$105

Chicken Lettuce Wraps ^{GF}

Warm Chicken filling with Breast Meat, Water Chestnuts, Vegetables, Peanuts and Herbs with a Savory Soy Dressing
18 wraps ~ \$67

Prawn Lettuce Wraps ^{GF}

Cool Prawn filling with Prawns, Jicama, Mango and Herbs with a Light Key Lime Dressing
18 wraps ~ \$65

Pork Asian Meatballs in Sweet Garlic Chive Sauce ^{GF ASK}

45 pieces ~ \$58

Smoked Salmon Wraps

Thin Grilled Wrap with Lemon Garlic Spread, Dill, Capers, Parsley, Onion and Smoked Salmon
20 pieces ~ \$59

Filled Brie En Crouete served with Fresh Baguette Slices and Crackers

Choice of Brie filling: Pesto and Toasted Pine Nuts; Apricot Preserves and Toasted Walnuts; or Olive Tapenade and Toasted Pine Nuts
50+ pieces ~ \$58

Chicken Empanadas in Puff Pastry

Chicken, Cheese, and Roasted Pepper, served with Fresh Chipotle Lime Salsa
18 pieces and 1 pint of salsa ~ \$59

Crudités with Fresh Herb Ranch Dip ^{GF ASK}

140+ pieces ~ \$79

Spinach Parmesan Balls with Basil Marinara ^{GF ASK}

20 pieces ~ \$54

Parmesan, Thyme, Black Pepper Crisps

(delicate lace like crisps)
24 pieces ~ \$28

Deviled Eggs ^{GF}

Topped with a square of Crispy Applewood Bacon
12 pieces ~ \$14

Asparagus wrapped in Prosciutto, Parmesan and Crispy Phyllo

30 pieces ~ \$64

Crostini topped with sliced Filet Mignon and Horseradish Cream

(some assembly required)
30 pieces ~ \$139

Small Italian Meatballs in Marinara Sauce

45 pieces ~ \$58

Shrimp Cocktail ^{GF}

With Spicy Horseradish Lemon Chili Sauce
2 lbs. prawns and 1 pint of sauce ~ \$59

Individual Sweet and Savory Smoky Ribs ^{GF}

35-40 pieces ~ \$119

Pigs in a Blanket

Apple Sausage topped with Honey Mustard and Gorgonzola then wrapped in a Savory Dough
30 pieces ~ \$73

Mushroom Turnovers in Puffed Pastry

18 pieces ~ \$63

Savory Palmiers

Puff Pastry rolled with Virginia Ham and Gruyere Cheese cut into slices and baked
24 pieces ~ \$52

Cheese Plus Platter

Cubes of Aged Gouda, Slice of Brie, Log of Goat Cheese with Pepper Jam, Grapes, Olive Medley, Fresh Baguette Slices, Salami Slices, Prosciutto Rolls, Crackers and Candied Pecans
1 platter ~ \$118

Citrus Crab Cakes ^{GF ASK}

With Sweet Chili Dipping Sauce
20 pieces ~ \$74

Cheese Fondue

Cubed Bread, Grapes, Apples, Blanched Cauliflower, Boiled Potatoes and Pretzels
4 cups of fondue ~ \$79

Barbecued Prawns smothered in Buffalo Sauce ^{GF}

With Blue Cheese Scallion Dip and Celery Sticks
35-40 LARGE prawns ~ \$110

Traditional Baked Mushroom Caps ^{GF}

Filled with Sausage, Parsley, Onion and Cheese
20 pieces ~ \$62

Pub Cheesy Bread

Sourdough Loaf covered with a Chili, Garlic, Grated Cheddar and Monterey Jack Cheese spread with Diced Green Chilies, Green Onions and Fresh Garlic
2 sliced loaves ~ \$49

Potato Skins ^{GF}

Brushed with Garlic Butter and Barbecued, topped with Pulled Pork, Cheese, Onions and drizzled with Garlic Sour Cream
20 (2-inch) pieces ~ \$73

Shrimp Cocktail Shots with Three Layers ^{GF}

Garlic Herb Cream Cheese, Horseradish Chili Sauce and Herbs tossed with Lemon Zest and Parsley
20 shots (with appetizer forks) ~ \$85

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STICKS

Bacon Wrapped Dates ^{GF}

Stuffed with Almonds and Parmesan
20 pieces ~ \$48

Pork Tenderloin Lollipops ^{GF}

Served with a Cashew Cilantro
Dipping Sauce
15 pieces ~ \$58

Moroccan Beef Kabobs

Served with an Herb Vinaigrette
16 kabobs ~ \$59

Grilled Chicken Satays

Served with a Peanut Lemongrass
Dipping Sauce
15 pieces ~ \$58

Grilled Portobello Mushroom Satays ^{GF}

Marinated in a Balsamic Rosemary Sauce
10 pieces ~ \$39

Bacon Wrapped Water Chestnuts ^{GF}

Baked in a BBQ Glaze
30 pieces ~ \$45

Fresh Fruit Kabobs ^{GF}

Small cubes of fruit
22 pieces ~ \$66

Antipasti Skewers ^{GF} ^{ASK}

With Tortellini, Tomato, Mozzarella, Basil,
Salami and Olives, with a Balsamic Drizzle
15 pieces ~ \$58

Vegetable Kabobs ^{GF} ^{ASK}

Grilled Vegetables basted in Balsamic Glaze
15 kabobs ~ \$49

TOPS AND BOTTOMS

Buttery Crostini with Three Toppings

Tomato Basil, Handmade Olive Tapenade
and Fromage Fort (wine cheese spread)
80 crostinis and 1 pint of each topping ~ \$83

Warm Corn Dip ^{GF}

With Chives, Pepper Jack Cheese and
Tortilla Chips
3 pints of dip and 1 LARGE bag of chips ~ \$49

Lemon Basil Guacamole

With House Fried Flour Tortilla Chips
2 pints of guacamole and 2 EXTRA LARGE
bags of chips ~ \$69

SLIDERS AND WRAPS

Italian Turkey Wraps

Tortillas filled with Turkey, Havarti, Orzo,
Spinach, Sun-Dried Tomatoes, Kalamata
Olives and Basil Aioli, served with Balsamic
Dipping Sauce
10 wraps (20 halves) ~ \$72

Thai Beef Wraps

Tortillas filled with Sticky Rice, Green Onions,
Cilantro, Carrots, Cucumber and Beef, served
with Thai Coconut Peanut Dipping Sauce
10 wraps (20 halves) ~ \$72

Smoked Pulled Pork Sliders ^{GF} ^{ASK}

With Crunchy Garlic Slaw on Grilled
Hawaiian Rolls
12 sliders ~ \$49

Vegetarian Sliders

Balsamic Grilled Onion, Fried Potato Slice,
Avocado, Havarti, Sprouts, Tomato and
Mesquite Pepper Sauce on Grilled Wheat
Thin Rolls
12 sliders ~ \$48

Cuban Chicken Sliders ^{GF} ^{ASK}

With Cilantro Aioli and Lime Slaw
12 pieces ~ \$53

Grilled French Dip Roast Beef Sliders

With Garlic Aioli and Beef Au Jus
20 pieces ~ \$49

Croissant Caprese Sandwiches

Tomato, Basil, Fresh Mozzarella and Basil Aioli
12 half croissant sandwiches ~ \$64

Grilled Mini East Coast Lobster Rolls ^{GF} ^{ASK}

Filled with Dill, Celery, Onion and
Fresh Lobster
12 pieces ~ \$99

Chicken Club Sliders

Basil Aioli, Teriyaki Chicken Breast, Bacon,
Lettuce and Tomato (served cold)
12 sliders ~ \$59

Buffalo Sliders ^{GF} ^{ASK}

Shredded Chicken in Buffalo Sauce, Carrots,
Lettuce, Creamy Blue Cheese and Celery
Spread on Grilled Rolls
12 sliders ~ \$56

Mini Cheese Burgers

With Ketchup, Mustard and Pickles
20 pieces ~ \$48

SOUPS

Chicken Noodle Soup

1 pint ~ \$9

White Bean, Kale and Italian Sausage Soup

1 pint ~ \$9

Hearty Chicken Tortilla Soup ^{GF}

1 pint ~ \$9

Our Signature Turkey Chili

1 pint ~ \$9

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SALADS

Sour Cream Potato Chive Salad ^{GF}

Crunchy Carrot, Celery and Jicama
10 cups ~ \$48

Salad Bar (lasts all week)

Romaine, Arugula, Spinach, Carrots, Celery, Cucumber, Beets, Tomato, Squash, Radishes, Croutons and Almonds with a Basil Lemon Vinaigrette and a Garlic Ranch Dressing
\$98

Refreshing Italian Fusilli Pasta Salad

Artichoke Hearts, Olives, Capers, Basil, Gouda Cheese, Salami, Hearts of Palm and Herbs with a Sun-Dried Tomato Vinaigrette
20+ cups ~ \$86

Layered Cobb Salad ^{GF}

Lettuce, Tomato, Carrots, Peas, Radishes, Green Onion, Bacon, Egg and Parmesan with a Creamy Dressing
9" x 13" pan (10-15 servings) ~ \$74

Fruit Salad ^{GF ASK}

Sea Salt Pound Cake Croutons with a Lemon Dressing
20+ cups ~ \$89

Burrata Salad

Fresh Arugula tossed with Lemon Oil, two Burrata Balls, Sliced Grapes, Shredded Prosciutto, Sourdough Croutons (served family style)
10 cups ~ \$52

Chinese Chicken Salad ^{GF ASK}

Vegetables, Herbs, Fried Wontons and Peanuts
25+ cups ~ \$139; half order ~ \$79

Waca Waca Salad ^{GF ASK}

(in Chinese take-out containers)
Cabbage, Vegetables, Herbs, Mandarin Oranges, Fried Wontons, Peanuts and Ramen Noodles with a Key Lime Vinaigrette
15 salads ~ \$80

Kale Salad ^{GF}

Mint, Shaved Onion, Parmesan and Toasted Almonds with a Garlic Lemon Date Dressing
12 cups ~ \$48

Farmers Market Salad

Loaded with various Vegetables, Toasted Almonds and Croutons with a Basil Lemon Vinaigrette
18 cups ~ \$64

Wedge Salad ^{GF ASK}

Topped with Tomato, Bacon, Green Onion, Egg and Croutons with a Gorgonzola Ranch Dressing
6 wedges ~ \$62

Mexican Caesar Salad ^{GF ASK}

Olives, Tomato, Fried Tortilla Strips, Queso Fresco and Pepitas with a Cilantro Caesar Dressing
20 cups ~ \$75

Caesar Salad ^{GF ASK}

Handmade Sourdough Croutons, Parmesan and Pine Nuts
20+ cups ~ \$69; half order ~ \$45

Arugula and Spinach Salad ^{GF ASK}

Chopped Green Apples, Candied Pecans, Gorgonzola Crumbles and Diced Beets with a Light Vinaigrette
10+ cups ~ \$70

SIDES

Rigatoni with Grilled Chicken ^{GF ASK}

With Bacon, Green Onion and Peas in a Sherry Cream Sauce
20+ cups ~ \$79

Mascarpone Mashed Potatoes ^{GF}

With Caramelized Leeks
12+ cups ~ \$59

Coconut Ginger Rice ^{GF}

With Slivered Almonds and Scallions
8 cups ~ \$39

Yukon Gold Potato Hash ^{GF}

With Onions, Fresh Sage and Bacon
8+ cups ~ \$49

Buttery Garlic Bread Loaves

With Parmesan and Fresh Italian Herbs
2 loaves (34 slices) ~ \$26

Zucchini Feta Basil Fritters

With Tzatziki Sauce
10 pieces + sauce ~ \$64

Penne Pasta in a Lemon

Chardonnay Sauce ^{GF ASK}
Topped with Fresh Tomato and Basil
15+ cups ~ \$59

Baked Penne Pasta

With Farmhouse Cheddar and Leeks
9" x 11" pan ~ \$66

Traditional Stuffing

Cubed Herb Stuffing with Sautéed Onions, Apples, Sausage, Celery and Fresh Herbs
Fills large casserole dish ~ \$68

Chive and Parsley Rice Pilaf ^{GF}

With Cranberries and Almonds
10+ cups ~ \$45

Rotelli Di Parma

A Long Pasta Noodle, layered with Mortadella, Parmesan, Basil and Provolone, rolled up and topped with a Tomato Cream Sauce
16 pieces ~ \$78

Herb Gratin Potatoes ^{GF}

9" x 11" pan ~ \$68

Nutty Brown Rice with Green Onions ^{GF}

10+ cups ~ \$24

Barbecued Zucchini Boats

Filled with Feta, Olives, Sun-Dried Tomatoes, Basil and Artichoke
8 boats ~ \$46

Refreshing Italian Fusilli Pasta Salad

Artichoke Hearts, Olives, Capers, Basil, Gouda Cheese, Salami, Hearts of Palm and Herbs with a Sun-Dried Tomato Vinaigrette
20+ cups ~ \$86

Orecchiette Pasta ^{GF ASK}

With Gorgonzola, Bacon and Fresh Spinach with a Light Wine Butter Sauce
8-10 cups ~ \$57

Pub Cheesy Bread

Sourdough Loaf covered with a Chili, Garlic, Grated Cheddar and Monterey Jack Cheese spread with Diced Green Chilies, Green Onions and Fresh Garlic
2 sliced loaves ~ \$49

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ENTRÉES

Grilled Greek Flatbread ^{GF}_{ASK}

Layered with Chicken Tenderloins and Barbecued Vegetables with a Yogurt Tzatziki Sauce

6 entrées ~ \$62

Rigatoni with Handmade Meatballs

With Mozzarella and Fresh Basil in a Sherry Tomato Cream Sauce

9" x 11" pan ~ \$69

Paella ^{GF}

With Sausage, Prawns, Chicken Breast Chunks, Fresh Herbs and a traditional Lemon Aioli

12+ servings ~ \$106

Slow Roasted Carnita Taco Bar

Slow Roasted Carnita Meat served with Texas Black Beans, a quart Basil & Lemon Guacamole, a quart Chipotle Salsa, Shredded Lettuce, Shredded Cheddar Cheese, Authentic Fried Corn Chips, half Corn and half Flour Tortillas

40 tacos ~ \$248

Rotelli Di Parma

A Long Pasta Noodle, layered with Mortadella, Parmesan, Basil and Provolone, rolled up and topped with a Tomato Cream Sauce

16 pieces ~ \$78

Single Vegetarian Entrée ^{GF}

Grilled Portobello Mushroom with a sprinkling of Sun-Dried Tomatoes, Basil, Pine Nuts and Olives layered with Grilled Squash, Mozzarella and topped with Tomato

1 entrée ~ \$13

Chicken and Waffles with Maple Chili Drizzle

Jalepeno and Cheddar Waffles with Fried Chicken and a Maple Chili Sauce Drizzle

4 waffles, 4 chicken breasts ~ \$64

Hearty Meat Lasagna

With colorful layers of Bolognese, Herbs and a mixture of Cheeses served with a Sherry Cream Sauce Drizzle

9" x 11" pan ~ \$69

Cedar Planked Marinated

Chicken Breasts ^{GF}_{ASK}

Topped with a Chimichurri Sauce

6 breasts ~ \$59

Rigatoni with Grilled Chicken ^{GF}_{ASK}

With Bacon, Green Onions and Peas in a Sherry Cream Sauce

20 cups ~ \$79

Shepherd's Pie ^{GF}_{ASK}

Chicken Breast Meat, Fresh Vegetables, and "Guinness" Beer Gravy topped with Cream Cheese Mashed Potatoes

9" x 11" pan ~ \$68

Chicken Wellington

Topped with Mushroom Ginger Compote and wrapped in Puff Pastry

6 pieces ~ \$86

Chicken Picatta ^{GF}_{ASK}

With Grilled Tenderloins in a Garlic, Lemon Caper, Parsley and Butter Sauce

20 tenderloins ~ \$67

Enchilada Suizas ^{GF}_{ASK}

Filled with Chicken Breast, Black Beans, Corn, Green Onions and Cilantro

16 enchiladas ~ \$78

Pulled Chicken Sandwiches

BBQ Shredded Chicken on Grilled Rolls with Garlic Slaw and Sliced Pickles

6 sandwiches ~ \$64

Vegan Entrée

Eggplant Fritters served over Spaghetti Squash with Fresh Herbs, Garlic and topped with Marinara

12 fritters, 1 whole spaghetti squash (4 entrées) ~ \$56

Individual Sweet and Savory Smoky Ribs ^{GF}_{ASK}

35-40 pieces ~ \$109

Cheeseburger Meatloaf Slices ^{GF}_{ASK}

Filled with Sautéed Onions, Cheddar Chunks and flavored with Garlic, Ketchup and Dijon

6 servings ~ \$44

Beef Tenderloin with Chimichurri Sauce

Beef Tenderloin marinated and grilled then topped with Chimichurri Sauce

5+ pounds ~ \$209

Chicken Marsala

Chicken Cutlets grilled and smothered with Mushrooms in a Light Marsala Sauce

20 cutlets ~ \$69

Cannelloni

Filled with Beef, Italian Sausage and Fresh Spinach covered with Authentic Marinara and topped with Béchamel Sauce

12 cannellonis ~ \$70

BBQ Pork Tenderloin ^{GF}_{ASK}

Topped with Mango Salsa

2 sliced tenderloins and 1 pint salsa ~ \$60

Chicken Saltimbocca ^{GF}

Sautéed Chicken Cutlets with a whole Fresh Sage Leaf, Parmesan and Prosciutto in a Light Lemon Vermouth Sauce

20 cutlets ~ \$89

Parmesan Crusted Chicken Tenderloins

Served over Linguini with Authentic Marinara and Fresh Basil

1 pound of linguini and 20 tenderloins ~ \$99

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VEGETABLES

Grilled Vegetable Platter

Zucchini, Yellow Squash, Red Onion, Peppers and Asparagus served with a Red Pepper Walnut Sauce

70 pieces, 2 cups of sauce ~ \$58

Corn Maque Choux ^{GF}

With Sautéed Peppers, Onion, Tomato, Bacon and Green Onion

10 cups ~ \$49

Grilled Asparagus ^{GF}

With Arugula and Horseradish Aioli

55+ pieces ~ \$49

Green Beans ^{GF}

With Olive Oil, Garlic and Parsley
11 cups ~ \$39

Brussels Sprouts ^{GF}

With Grilled Onions, Bacon, Chardonnay and a bit of Cream

6+ cups ~ \$46

Barbecued Seasonal Vegetables ^{GF}

Tossed with Fresh Herbs

17 cups ~ \$79

Barbecued Zucchini Boats ^{GF}

Filled with Feta, Olives, Sun-Dried Tomatoes, Basil and Artichoke

8 boats ~ \$46

Roasted Carrot Strips

With Sea Salt and Parsley
5+ cups ~ \$32

Appetizer-Sized Grilled

Vegetable Kabobs ^{GF}^{ASK}
Zucchini, Mushroom, Onion, Asparagus and Red Pepper served with a Chipotle Ranch Dipping Sauce

15 kabobs ~ \$54

Grilled Artichokes

Served with Red Pepper Mesquite Aioli

8 artichoke halves ~ \$41

DESSERTS

Pots of Chocolate ^{GF}

With whipped Vanilla Cream (consistency is between a pudding and a truffle)
6 servings ~ \$39

Fresh Shortcakes

With Seasonal Fruit (usually Strawberries or Peaches) and fresh Vanilla Bean Cream

8 desserts ~ \$52

7-Layer Bars

Graham Cracker Crust, Butterscotch and Chocolate Chips, Coconut and Walnuts

20 pieces ~ \$32

Raspberry Shortbread Bars

20 pieces ~ \$32

Apple Crisp with Fresh Vanilla Bean Cream

9-12 servings (in disposable foil pan) ~ \$52

Mud Pie "Loaf"

Oreo Cookie Crust layered with Fudge, Starbucks Coffee Ice-Cream, Fresh Cream and Chocolate Shavings

9-12 slices ~ \$69

Fresh Fruit Kabobs ^{GF}

Small cubes of fruit

22 pieces ~ \$66

Handmade Hot Fudge Sauce

1 pint ~ \$13

Rustic Key Lime Pie

6 pieces ~ \$28

Extra-Large Rice Crispie Squares with M&Ms

9 bars ~ \$36

Signature Culinary Courier Cookies

12 cookies ~ \$16

Peanut Butter Cookies

With Chunks of Hershey's Milk Chocolate

12 cookies ~ \$15

Cranberry Walnut Oatmeal Cookies

12 cookies ~ \$15

Toll House Cookies

12 cookies ~ \$15

SAUCES

FROZEN SAUCES

Lemongrass Coconut Curry Sauce ^{GF}

8 oz. ~ \$9

8-Hour Bolognese Sauce with Fresh Herbs ^{GF}

8 oz. ~ \$9

FRESH SAUCES

Balsamic, Basil, Parmesan and Garlic Dipping Sauce for Bread ^{GF}

8 oz. ~ \$9

FRESH DRESSINGS

Fresh Basil Lemon Pesto Dressing ^{GF}

8 oz. ~ \$8

Fresh Cilantro Lime Pesto Dressing ^{GF}

8 oz. ~ \$8

Garlicky Lemon Caesar Dressing ^{GF}

8 oz. ~ \$9

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BRUNCH

Sourdough Breakfast Strata

With Sausage, Spinach, Onion, Chilies and Cheddar Cheese

12 pieces ~ \$68

Sausage Onion Quiche and Mushroom Onion Quiche

2 quiches ~ \$56

Grilled Apple Chicken Sausage Chunks ^{GF}

30 pieces ~ \$37

Brie, Ham and Green Onion Sourdough Strata

9" x 11" pan ~ \$56

Yukon Gold Potato Hash

With Onions, Fresh Sage and Bacon

8+ cups ~ \$49

Fruit Salad ^{GF} ^{ASK}

With Sea Salt Pound Cake Croutons and a Lemon Dressing

20+ cups ~ \$89

French Toast Loaf

Topped with Praline Pecans and Fresh Raspberry Syrup

12 pieces ~ \$68

BOXED LUNCHES

Each lunch comes with a fork and napkin in a recyclable brown box, and a bottle of water. These boxed lunches are delivered to your desired destination free of charge.

1) Buffalo Chicken Slider with Barbecued Chicken Salad and a Chocolate Oatmeal Cookie

This buffalo slider includes shredded buffalo chicken, lettuce and carrots on a grilled roll with blue cheese and celery spread. The chicken salad includes romaine, carrots, pepper, cucumber, corn, black beans, tortilla strips and BBQ ranch.

Each ~ \$15 (minimum 6)

2) Vegetarian Slider with Potato Dill Salad and a Chocolate Oatmeal Cookie

This vegetarian slider includes a fried potato slice, balsamic onion, fresh avocado, cucumber slices, tomato and sprouts on a grilled slider roll with walnut mesquite spread. The potato salad includes crunchy vegetables and herbs. (Vegan upon request.)

Each ~ \$15 (minimum 6)

3) Thai Beef Wrap with Peanut Coconut Dip, Chinese Chicken Salad and a Chocolate Oatmeal Cookie

This green spinach wrap includes a bit of sticky rice loaded with fresh herbs, cucumber, broccoli slaw and tender thin sliced beef served with a peanut coconut dip. The chinese chicken salad includes vegetables, herbs, fried wontons and peanuts.

Each ~ \$15 (minimum 6)



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