



www.culinarycourier.net

### TO PLACE AN ORDER

Simply select your choices, quantities and delivery date, then email your order to [orders@culinarycourier.net](mailto:orders@culinarycourier.net). If you need additional assistance, please feel free to call us directly at (408) 316-3139. We require 4 business days notice on most orders. Larger orders and holiday seasons require more notice. Please contact [orders@culinarycourier.net](mailto:orders@culinarycourier.net) for specific inquiries. There is a \$150 minimum on orders.

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. *Manjiare!*

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 <sup>GF</sup>

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

#### Chicken Lettuce Wraps <sup>GF</sup>

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

#### Prawn Lettuce Wraps <sup>GF</sup>

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 <sup>GF ASK</sup>

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 Croute 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 <sup>GF ASK</sup>

140+ pieces ~ \$79

#### Spinach Parmesan Balls with Basil Marinara <sup>GF ASK</sup>

20 pieces ~ \$54

#### Deviled Eggs <sup>GF</sup>

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

#### Asparagus wrapped in Prosciutto, Parmesan and Crispy Phyllo

30 pieces ~ \$64

#### Small Italian Meatballs in Marinara Sauce

45 pieces ~ \$58

#### Shrimp Cocktail <sup>GF</sup>

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

#### Individual Sweet and Savory Smoky Ribs <sup>GF</sup>

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

#### 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 <sup>GF ASK</sup>

With Sweet Chili Dipping Sauce  
20 pieces ~ \$74

#### Barbecued Prawns smothered in Buffalo Sauce <sup>GF</sup>

With Blue Cheese Scallion Dip and Celery Sticks  
35-40 LARGE prawns ~ \$120

#### Traditional Baked Mushroom Caps <sup>GF</sup>

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 <sup>GF</sup>

Brushed with Garlic Butter and Barbecued, topped with Pulled Pork, Cheese, Onions and drizzled with Garlic Sour Cream  
20 (2-inch) pieces ~ \$85

#### Shrimp Cocktail Shots with Three Layers <sup>GF</sup>

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

<sup>GF</sup> gluten-free <sup>GF ASK</sup> gluten-free upon request

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## STICKS

### Bacon Wrapped Dates <sup>GF</sup>

Stuffed with Almonds and Parmesan  
20 pieces ~ \$48

### Grilled Chicken Satays

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

### Grilled Portobello Mushroom Satays <sup>GF</sup>

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

### Bacon Wrapped Water Chestnuts <sup>GF</sup>

Baked in a BBQ Glaze  
30 pieces ~ \$45

### Fresh Fruit Kabobs <sup>GF</sup>

Small cubes of fruit  
22 pieces ~ \$66

### Antipasti Skewers <sup>GF ASK</sup>

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

## 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 <sup>GF</sup>

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 <sup>GF ASK</sup>

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

### Cuban Chicken Sliders <sup>GF ASK</sup>

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 <sup>GF ASK</sup>

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

### 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 <sup>GF</sup>

1 pint ~ \$9

### Our Signature Turkey Chili

1 pint ~ \$9

<sup>GF</sup> gluten-free <sup>GF ASK</sup> gluten-free upon request

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## SALADS

### Sour Cream Potato Chive Salad <sup>GF</sup>

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

### Layered Cobb Salad <sup>GF</sup>

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 <sup>GF ASK</sup>

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

### Refreshing Caprese Pasta Salad

Fresh Tomatoes, Basil, Mozzarella and Parmesan with a Sun-Dried Tomato Vinaigrette  
10 cups ~ \$52

### 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 <sup>GF ASK</sup>

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

### Waca Waca Salad <sup>GF ASK</sup>

(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 <sup>GF</sup>

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

### Mexican Caesar Salad <sup>GF ASK</sup>

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

### Caesar Salad <sup>GF ASK</sup>

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

### Arugula and Spinach Salad <sup>GF ASK</sup>

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

## SIDES

### Rigatoni with Grilled Chicken <sup>GF ASK</sup>

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

### Mascarpone Mashed Potatoes <sup>GF</sup>

With Caramelized Leeks  
12+ cups ~ \$59

### Coconut Ginger Rice <sup>GF</sup>

With Slivered Almonds and Scallions  
8 cups ~ \$39

### Yukon Gold Potato Hash <sup>GF</sup>

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

### Herb Gratin Potatoes <sup>GF</sup>

9" x 11" pan ~ \$68

### Penne Pasta in a Lemon

**Chardonnay Sauce** <sup>GF ASK</sup>  
Topped with Fresh Tomato and Basil  
15+ cups ~ \$59

### Baked Mac & Cheese

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

### Chive and Parsley Rice Pilaf <sup>GF</sup>

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

### Refreshing Caprese Pasta Salad

Fresh Tomatoes, Basil, Mozzarella and Parmesan with a Sun-Dried Tomato Vinaigrette  
10 cups ~ \$52

### 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 <sup>GF ASK</sup>

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



## ENTRÉES

### Grilled Greek Flatbread <sup>GF</sup><sub>ASK</sub>

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 <sup>GF</sup>

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 <sup>GF</sup>

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

### 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 <sup>GF</sup><sub>ASK</sub>

Topped with a Chimichurri Sauce

6 breasts ~ \$59

### Shepherd's Pie <sup>GF</sup><sub>ASK</sub>

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 <sup>GF</sup><sub>ASK</sub>

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

20 tenderloins ~ \$67

### Enchilada Suizas <sup>GF</sup><sub>ASK</sub>

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

16 enchiladas ~ \$78

### Marinated Cedar Planked Salmon

6 pieces ~ \$72

### Parmesan Crusted Chicken Tenderloins

Served over Linguini with Authentic Marinara and Fresh Basil

1 pound of linguini and 20 tenderloins ~ \$99

### 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 <sup>GF</sup><sub>ASK</sub>

35-40 pieces ~ \$109

### Cheeseburger Meatloaf Slices <sup>GF</sup><sub>ASK</sub>

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 <sup>GF</sup><sub>ASK</sub>

Topped with Mango Salsa

2 sliced tenderloins and 1 pint salsa ~ \$60

### Chicken Saltimbocca <sup>GF</sup><sub>ASK</sub>

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

20 cutlets ~ \$89

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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 ~ \$78

### Corn Maque Choux <sup>GF</sup>

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

10 cups ~ \$49

### Grilled Asparagus <sup>GF</sup>

With Arugula and Horseradish Aioli

55+ pieces ~ \$49

### Green Beans <sup>GF</sup>

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

### Brussels Sprouts <sup>GF</sup>

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

6+ cups ~ \$46

### Barbecued Seasonal Vegetables <sup>GF</sup>

Tossed with Fresh Herbs

17 cups ~ \$79

### Barbecued Zucchini Boats <sup>GF</sup>

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 <sup>GF</sup><sup>ASK</sup>**  
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 <sup>GF</sup>

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 ~ \$49

### Raspberry Shortbread Bars

20 pieces ~ \$49

### Apple Crisp with Fresh Vanilla Bean Cream

9-12 servings (in disposable foil pan) ~ \$62

### 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 <sup>GF</sup>

Small cubes of fruit

22 pieces ~ \$66

### Handmade Hot Fudge Sauce

1 pint ~ \$13

### Rustic Key Lime Pie

6 pieces ~ \$28

### 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 <sup>GF</sup>

8 oz. ~ \$9

#### 8-Hour Bolognese Sauce with Fresh Herbs <sup>GF</sup>

8 oz. ~ \$9

### FRESH SAUCES

#### Balsamic, Basil, Parmesan and Garlic Dipping Sauce for Bread <sup>GF</sup>

8 oz. ~ \$9

### FRESH DRESSINGS

#### Fresh Basil Lemon Pesto Dressing <sup>GF</sup>

8 oz. ~ \$8

#### Fresh Cilantro Lime Pesto Dressing <sup>GF</sup>

8 oz. ~ \$8

#### Garlicky Lemon Caesar Dressing <sup>GF</sup>

8 oz. ~ \$9

<sup>GF</sup> gluten-free <sup>GF</sup><sup>ASK</sup> gluten-free upon request

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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

### Oatmeal with Toppings: Cranberries, Brown Sugar, Toasted Walnuts and Coconut

10 servings ~ \$50

### Grilled Apple Chicken Sausage Chunks <sup>GF</sup>

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 <sup>GF</sup><sup>ASK</sup>

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) Caprese Slider with Potato Dill Salad and a Chocolate Oatmeal Cookie

This caprese slider includes Mozzarella, Basil, Tomato and Basil Aioli. 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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