

(04.14)

WEEKLY MARKET MENU

Heat & Serve Meals

[single / couple / mid-size family serves (3-4)ppl / big family serves(4-6)ppl]

BBQ CHICKEN MAC & CHEESE
PULLED ALL-NATURAL CHICKEN
TOSSED IN ANCHO CHILI BBQ,
FOLDED INTO CREAMY SMOKED GOUDA
MAC & CHEESE,
TOPPED WITH CHEDDAR
\$15 | \$29 | \$40 | \$50

ITALIAN MEATLOAF
ALL-NATURAL GROUND BEEF & ITALIAN SAUSAGE LOAF
WITH GARLIC & HERBS, MARINARA GLAZE, MELTED
MOZZARELLA, SERVED WITH
PARMESAN MASH POTATOES,
SAUTEED ZUCCHINI & SQUASH
\$15 | \$29 | \$40 | \$50

PAN ROASTED MAHI
BLACKENED SEASONED MAHI,
BRUSHED WITH SALSA VERDE
SERVED WITH CILANTRO LIME RICE,
PINEAPPLE SALSA
(ON THE SIDE)
\$15 | \$29 | \$40 | \$50

Weekly Specials

CUBAN SLIDERS
BRAISED MOJO MARINATED PORK
SHOULDER, HAND-PULLED,
SMOKED HAM, SWISS CHEESE,
PICKLES, MUSTARD, HAWAIIAN ROLL
full dozen \$24 ½ dozen \$12

PIMENTO CHEESE
\$12 for 16oz / \$6 for 8oz

LUMPIA
FILIPINO STYLE EGG ROLLS,
VEGETABLES,
BRASSTOWN FARMS
GROUND BEEF
\$14 per dozen

DENVER BREAKFAST CASSEROLE
HAND WHIPPED EGGS
WITH DICED HAM,
CHEDDAR,
MIX BELL PEPPERS & ONIONS
third pan (4ppl) \$25 half pan (6ppl) \$35



QUESTIONS?
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