



## Weekly In Home Dinners

Artisan Catering's weekly in home dinners are a tastier alternative to mass produced meal plans. We are here to lend a hand to people who are looking for a convenient way to eat cleaner, healthier meals.

Artisan Catering takes the hassle out of meal planning by taking care of shopping and preparation of delicious dinners that are delivered to your home. We use local produce and sustainable meats to ensure freshness in everything we make.

After a personal consultation, Chef Rick Spiros tailors each meal to your specific tastes, or dietary restrictions. There are no minimums or contracts, because we know that life is hectic and want to help alleviate the stress of cooking!

### Sample Menus

Pan Roasted Jidori Chicken Breast with Caramelized Baby Fennel and Yukon Potatoes

Chili Seared Tuna with Corn and Avocado Relish and Cilantro Potato Salad

Striped Bass and Artichoke Ragout with Pearl Barley, Lemon and Dill

Barbeque Glazed Turkey Meatloaf with Truffle Cauliflower Purée and Grilled Asparagus

Thai Basil Curry with Spring Vegetables, Lime Sambal and Brown Rice

### What is Clean Cooking?

- Balance of cooking techniques
- No cream used
- No deep fried foods
- Use of olive and canola oils, with little butter
- Seasonal vegetables simply dressed
- No products using MSG, corn syrup or trans fats
- All components of each meal made from scratch

\*\*Lunches and Snacks also available