

Hearty Hunter Meals

Breakfasts Self cook and serve. All labeled with high altitude cooking/heating instructions

Breakfast Potato, Bacon & Egg Casserole, ready for oven
Breakfast Sandwiches with Canadian Bacon – wrapped in foil and ready for the oven.
Maple Glazed Sausages wrapped in Puff Pastry with Assorted Nut Topping – ready for the oven
Blueberry Pancake Mix with Honey Butter & Maple Syrup – ready for Cast Iron Skillet
Breakfast Burritos with Kendra's Kitchen® Famous Dip/Sauce, Cilantro Crema & Tomato Salsa
Homemade Cinnamon Coffee Cake, Olive Oil Citrus Breakfast Bread and Assorted Danishes
Homemade Granola & Yogurt
Oatmeal Packets – ready for microwave
Grapefruit Wedges
Coffee and Half & Half

Bag Lunches Stocked in Cooler after Dinner (ready for you to grab n' go for your early departure)

Selection of Sandwiches: Roast beef & Cheddar with a Horseradish Worcestershire Mayo, Peppered Ham & Swiss with Mayo & Deli Mustard packets, Adam's Natural Peanut Butter & Jelly, Egg Salad & Cucumber or Red Onion, Albacore Tuna & Apple, Smoked Trout with a Habanero Horseradish Whip (spicy & non spicy available) on Whole Wheat or White Bread.

Each Bag has 2 sandwiches, Lays® Classic Potato Chips, an Apple, Green Tea & Lemonade with Fresh Mint, Homemade Cookie, Happy Hunting Nut & Dried Fruit Bag, Emergen C® Packet and Swiss Ricolas®,

Dinners Chef Kendra prepares and serves.

Ready upon your arrival: Assorted Nuts, Guacamole, Salsa & Chips, Smoked Salmon Mousse & Crackers, Cream Cheese & Pick - a - Pepper Sauce® and Red Pepper Jelly & Crackers or Assorted Smoked Fish Platter & Crackers

Dinners

Belgian Bacon Beef Stew with Homemade Biscuits
Garden Salad with Homemade Blue Cheese Dressing
Pecan Pie with Vanilla Ice Cream

Cowboy Coffee Elk, Venison or Beef Chile
Cornbread with Butter & Low Cholesterol Spread
Garden Salad with Homemade Buttermilk Ranch Dressing
Poppy Seed Pound Cake

Whole Wheat Spaghetti & Meatballs with Roasted Garlic Pods & French Bread
Caesar Salad with Homemade Parmesan Croutons
Strawberry Cheese Cake

Beef & Mushroom Stroganoff with a Sherry Cream Sauce
Dinner Rolls with Butter & Low Cholesterol Spread
Spinach Salad with Bacon Red Wine Vinaigrette
Chocolate Fudge Walnut Pie

Marinated Pork Chops with Kendra's Kitchen SW Seasoning® & Roasted Anaheim Chiles,
Quinoa or Brown Rice
Steamed Broccoli
Garden Salad with and Apple Cider Vinaigrette
Healthy Gourmet Banana Foster

Chicken Enchiladas with a Green Chile Sauce or
Wild Mushroom Enchiladas with a Roasted Red Pepper Sauce
Corn & Poblano Chile Soufflé
Cumin, Lime & Cilantro Black Beans
Kaluha Chocolate Mousse with Cinnamon Crunch Flour Tortillas Triangles

Bison Burgers with Kendra's Kitchen Healthy Gourmet BBQ sauce and Roasted Red Onions or Classic
Black Angus Beef Hamburgers on Great Harvest® Bakery Whole Wheat Buns
New Potato Salad with Celery Hearts & Red Onions
Coleslaw with Homemade Dressing
Apple Cobbler with a Maple Bourbon Sauce

Or if you fill your tag Chef Kendra can prepare her famous Juniper Shiraz Sauce with Elk or The Classic
Chicken Fried Elk or Venison Steaks with Homemade Gravy and Mashed Potatoes, a Veggie, Salad & a
Dessert.

\$58.00 per person, per day, min. 2 hunters. Gratuity not included.

Beverages, Wine, Beer is provided by you.

Or we may grocery shop and stock the house prior to your arrival. Concierge fee of \$75.00 plus grocery
costs.

We accept Master card or Visa or Direct Deposit to Kendra's Kitchen Bank Account.