



Est. 1987

Thanksgiving Delivered Dinners Menu for 2011

**Chef Kendra Wilcox established Kendra's Kitchen Natural Foods, Inc. in 1987. After training in Europe and at the Cordon Bleu in Paris, she decided to create a unique cuisine indigenous to the Southwest yet with a gourmet flair - thus Southwest French Fusion Cuisine: which is taking the classics of the French Escoffier method, reducing the saturated fats, sodium, and cholesterol and replacing with flavors of the Southwest and fresh herbs.**

*Southwest French Fusion Cuisine  
Personal Chef Healthy Gourmet Cuisine*

Standing Beef Rib Roast Dinner

Whole Wheat Herb Crusted Standing Beef Rib Roast with a Classic French Horseradish Whip or a Habanero Horseradish Whip and a Rosemary Peppercorn Gravy.

Trio of Potatoes & Winter Root Puree (Healthy Gourmet version or Classic French)

Haricot Verts with Carrot Flowers or Brussels Sprout tossed with  
a Maple Walnut Vinaigrette

Organic Mixed Field Greens with Pomegranates, Chevre & Spiced Almonds served  
with a Champagne Vinaigrette

Great Harvest® Whole Wheat Buns with Butter Stars and Brummel & Brown® Natural  
Yogurt Spread

*SW Style Turkey Dinner*

*Kendra's Kitchen® SW Rubbed Roasted Natural Turkey with a Juniper Sage Gravy*

*Apple, Sage & Pinion Nut Cornbread Stuffing*

*Cranberry Orange Sauce*

*Mashed Potatoes with Fresh Chives & Parsley (Healthy Gourmet Version or Classic French)*

*Cinnamon & Nutmeg Maple Glazed Sweet Potatoes (Healthy Gourmet or Classic French)  
or a Gingered Sweet Potato Puree*

*Brussels sprouts with Toasted Walnuts and a Maple Sherry Vinaigrette or Peas & Carrots*

*Great Harvest® Whole Wheat or White Dinner Rolls with European Butter Stars and Brummel & Brown  
Natural Yogurt Spread®*

*Mixed Field Greens with a Maple Walnut Oil Vinaigrette*

**Classic American Turkey Dinner**

*Natural Roasted Turkey with a Peppercorn, Parsley Brown Gravy*

*Herbed Sausage Stuffing (whole wheat or white)*

*Cranberry & Pear Sauce*

*Mashed Russet Potatoes with Fresh Chives*

*Candied Sweet Potato Casserole (made with homemade marshmallow topping)*

*Peas & Carrot Flowers*

*Red Leaf Salad with Toasted Pecans, Pomegranates & Goat Cheese with a Red Wine Vinaigrette*

*Brown & Serve Dinner Rolls with Butter & Natural Yogurt Spread*

**Choice of**

*Walnut Fudge Pie with a Coffee Spiced Whipped Cream*

*Pumpkin Pie with a Spiced Whipped Cream*

*Apple Pie with Cinnamon Nutmeg Spiced Whipped Cream*

*Pecan Pie with a Maple Bourbon Glaze and a Vanilla Spiced Whipped Cream*

[www.KendrasKitchen.com](http://www.KendrasKitchen.com) email: KW@KendrasKitchen.com

800.894.9086 or Verizon Cell 970.708.7759

*Advance Reservation Preferred*

*Please reserve no later than November 21, Noon.*

Pricing: Rib Roast \$125.00 – serves 6-8 people, Large Turkey \$135.00 – serves 10-12 people. Small Turkey = One Turkey Breast (serves 6-8 people) 65.00, Turkey Leg – 12.00 each. 3 Side Dishes, plus salad and rolls - price per person \$26.00. (You may substitute sides) Pies (10 inch) \$25.00 each.

We accept Mastercard & Visa or Direct Deposits.

Delivery Charge of \$25.00 within a 10 mile radius of Mt. Village.

Chef Kendra may provide service for a latter evening delivered dinner. Rate is \$50.00 per hour.

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Personal Chef Service is available for Holiday Season 2011.