

We don't always follow the recipe.

<u>Peas 'n' Pod Catering / TerraCotta Wine Bistro</u> Individually Cryovaced Meals for Delivery

## PLACE ORDERS THROUGH

https://www.ezcater.com/catering/pvt/peas-n-pod-catering-santa-fe

We will need a minimum of 24 hour notice and at least a \$100 order.

Food items are subject to change due to availability.

All items can be refrigerated for up to 4 days or frozen.

Reheating instructions will be provided.

Drop and go delivery charge is \$10 within Santa Fe.

Planked Salmon
Fillet of Wild Caught Salmon
Lightly Smoked Over Fruit Wood and Oven Roasted
Brushed with Whole Grain Mustard and Brown Sugar
Roasted Yukon Gold Potatoes and Chef's Seasonal Vegetables

Barbecue Beef Brisket
Tender Northern New Mexico Beef
Smoked for 12 Hours Over Fruit Wood
Sliced and Served with House Made Barbecue Sauce
Mashed Potatoes and Chef's Seasonal Vegetables

Oven Roasted Chicken
With Preserved Lemon and Oregano
Roasted Yukon Gold Potatoes and Chef's Seasonal Vegetables

Tri-Color Tortellini
Al Dente Pasta Stuffed with Ricotta Cheese
In a Light Spinach Alfredo Sauce
Served with Fresh Parmesan

Texas Chili – NM Organic Ground Beef or Vegetarian Kidney Beans, Tomatoes, Red Pepper, Cumin and Spices Served with Steamed White Rice

## ALL ENTREES ARE \$20 PER SERVING

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