



# Nourish Dine @ Home Dinners

1. Using the order form below, check the meals or pantry items and the quantity you want of each.
2. Call 360-797-1480 or email [contact@nourishsequim.com](mailto:contact@nourishsequim.com) with your order & payment information
3. Pick up food between noon and 4 pm at the counter or call to have us bring to your car

**Order by noon Saturday Oct 17. Pickup Thursday Oct 22 nd noon to 4:00pm**

Name:

Phone Number:

Email:

**Please select your meals by writing the quantity of each meal you want to order in the box on the left**  
 (DF) indicates Dairy Free (V) indicates Vegan

ENTRÉE CHOICES	\$ Ea.	Qty	Cost
Traditional Beef pot roast (dairy free)	19		
Pork chop with apple & pork strata, mole sauce and vegetable	19		
Shrimp etouffee hand pies, zesty tomato sauce & bacon braised greens	17		
Vegetable & quinoa crepes with tomato basil sauce (vegetarian /contains eggs/milk)	17		
Salmon & Potato cakes with dill crème fraiche, braised red cabbage caramelized onion & apple	18		
Gyro style lamb in portabella mushroom with feta lemon cream and oregano potato wedges	18		
DESSERT CHOICES			
<b>A</b> Spiced persimmon pecan honey layer cake with cassis butter cream	8		
<b>B</b> Almond Carrot Cake (dairy free)	8		
<b>C</b> Pumpkin pie truffles (vegan)	5		

Pantry Items	\$ Ea.	Qty	Cost
Ham & bean soup	8		
Farm Eggs	6		
Chicken Pot Pie	16		
Cheese Bread Buns (2)	7		
Socca bread (V)	6		

Pantry Items	\$ Ea.	Qty	Cost
Braised cabbage, onion & apple	6		
Apple pork strata	8		
Tomato basil sauce (8oz)	8		
Oregano Potato wedges	6		
Side vegetables	6		

## A weekly menu of seasonal meals for you to enjoy at home.

All food is chef prepared in a dedicated gluten free kitchen. We purchase the best ingredients to provide delicious meals from our kitchen to your table. We purchase as much as possible from local sources. Fish is wild (unless noted) meats and eggs are pasture raised, produce is organic.

Sub Total	
Tax 8.8%	
Gratuity	
Total	