

TAKE ME & BAKE ME

Take and Bakes are priced by the pound and Serve 4-6 (3-4 #'s each).

Each Take Me and Bake Me \$4-\$10 per pound. \$25-\$45 each.

Also available in ½ pan (8-12 people) and Full Pan (25-30 people).

Please contact us for pricing & availability.

970.259.3773

Lemon Basil Chicken Bowtie Pasta with aged beemster Gouda + fresh broccoli florets \$35

Our FAMOUS Mac and Cheese with five creamy cheeses and spiral pasta \$28

Chorizo Stuffed Chili Rellenos

fire roasted poblano chilies stuffed with house made chorizo and served over slow simmered Mexican white beans + chipotle cheddar sauce (seasonal) \$39 **GF**

Chicken Pot Pies celery+ carrots+ mushrooms+ peas+ onions + roasted garlic cream sauce \$25

Lemon Garlic Brussels Sprouts with kale and carrots \$25 **GF, DF**

Whisky Chicken wild mushrooms + shallots + vidalia-whiskey cream + goat cheese, served with zucchini au gratin \$37

Beef Stroganoff cremini mushrooms + caramelized onions+ roma tomatoes and parmesan-herb seared beef tenderloin in a port wine- colorado goat cheese burgundy gravy + roasted garlic rice \$43 **GF**

Basil Chicken Quinoa grapes+ broccoli+ basil+ lemon garlic sauce \$39 **GF**

Roasted Veggie Lasagna roasted sweet potatoes + mushrooms+ artichoke hearts+ roasted red peppers & spinach with basil & sundried tomato béchamel + smoked ricotta \$39

Lasagna Bolognese traditional bolognese loaded with ground sirloin + italian sausage+ layered with béchamel + parmesan regiannito + aged beemster gouda cheese \$39

Stuffed Bacon-Chipotle Chicken chipotle cream sauce served with sweet potato poblano hash \$35 **GF**

Asian Braised Bison Ribs slowly braised in our sauce with a side of lemon polenta (seasonal) \$51 **GF**

Orange & Poblano House Smoked Pork Loin with green chili + sweet potato parmesan smashers \$33 **GF**

Spanikopita roasted cauliflower + spinach + buttery mushrooms + feta + goat cheese + roma tomatoes + filo pastry \$35

Parmesan Chicken Meatballs with tomato marinara & broccoli blue au gratin & brown buttered rigatoni \$33

Green Chili-Chicken Cannelloni sautéed chicken + peppers + black beans & sharp cheddar rolled in cannelloni topped with slow simmered smoky green chili \$37 **GF**

Moroccan Chicken cardamom & saffron spiced chicken with coconut panang curry roasted cauliflower & kale crispy rice \$41 **GF**

Colorado Chicken slow simmered chicken in sweet and spicy santo sauce with carrots + zucchini served with cilantro rice (seasonal) \$35 **GF**

Truffle Braised Pork Roast lemon polenta \$39 **GF**

Pueblo Pork fresh tomatillos + cilantro + poblano sauce + zucchini served with corn pudding (seasonal) \$33 **GF**

Sweet Potato Burritos roasted sweet potatoes + black beans + chipotle cheddar sauce and corn tortillas \$33 **GF**

Kale Crispy Rice saffron rice + spanish peanuts + cranberries + kale + cabbage + asian caramel sauce + green onions & raisins \$25 **GF, DF**

Greek Lasagna bolognese sauce with greek sausage + ground sirloin + tomatoes + mushrooms & zucchini with cinnamon clove nutmeg gruyere custard \$39 **GF**

Shepherd's Pie sautéed ground sirloin and onions topped with roasted carrots+ celery+ english peas and white cheddar mashers and a port wine demi glace \$35 **GF**

Caramel Pork caramelized ciopillini onions + fried super sweet rosemary jalapeños+ ginger caramel glaze served with red pepper cauliflower steaks \$37 **GF**

