

All menus are 100% customized for each client.

You receive a new menu to review and approve every week. These are some sample menus we've prepared recently.



ANTI-INFLAMMATORY, LOW CHOLESTEROL, WEIGHT LOSS

We designed this menu for a client working with a functional nutritionist to reduce inflammation, lower cholesterol, and lose weight.

- Gluten & Dairy free
- Limited vegetable starches
- Limited grains
- Only low-glycemic vegetables and fruits
- No white flours
- No sweeteners (including honey, maple syrup, or agave)
- No legumes
- No soy or corn

MONDAY BREAKFAST

KETO EGG SCRAMBLE

We mix thin ribbons of spinach into farm-fresh, pastureraised eggs for a delicious and nutritious start to your day. Served with fresh avocado.

MONDAY LUNCH

INDIAN BUTTER CHICKEN

We slow cook organic boneless chicken thighs in a rich, Indian-inspired sauce.

SPAGHETTI SQUASH

A low-carb alternative to pasta, this squash looks like strands of spaghetti.

SAUTÉED ARTICHOKE HEARTS

MONDAY DINNER

SNAPPER MEUNIERE JESSICA'S WAY

A classic French preparation. We pan-roast wild-caught snapper fillets and serve them with a dusting of herbs.

MUSHROOM MILLET

Full of nutrients and flavor this nutritious side is delish.

ORGANIC SWISS CHARD WITH CARAMELIZED ONIONS

We slow cook the onions and add the greens at the end to wilt them.

TUESDAY

BREAKFAST LUNCH DINNER

MINI CRUST-LESS BROCCOLI QUICHE

These small veggie quiches are great for a light meal or breakfast on the go.

BEEF TENDERLOIN LETTUCE WRAP WITH SUMMER VEGETABLE SALSA AND AVOCADO AIOLI

We marinate and roast grass-fed beef tenderloin, slice it thinly and serve it with lettuce wraps, roasted veggies, cucumber, carrots and an avocado aioli.

MARINATED VEGETABLE SALAD

A healthy, delicious salad highlighting cauliflower, cucumber, carrots, and cherry tomatoes.

GARLIC HERB MUSHROOMS

CHEF'S NIGHT OFF

This client chooses to serve leftovers or prepare and serve delicious, healthy meals of their own on Tuesday, Thursday, and Friday nights.

WEDNESDAY

BREAKFAST

DKEAKFASI

GREEN CHIA PUDDING

We made a green milk base by blending coconut and almond milk with spinach. Topped with blueberries and toasted almonds.

LUNCH

GRILLED LEMON CHICKEN

Marinated organic boneless grilled chicken breasts.

ROASTED RED PEPPER SOUP

A flavorful soup chock full of Vitamin A.

AIP CHOPPED SALAD

Crunchy lettuce, green beans, cucumber, and olives with a red wine vinaigrette.

DINNER

AIP FISH GLAZED WITH GINGER, LIME, AND "SOY"

Wild-caught Mahi marinated and glazed with Asian flavors (coconut aminos replace soy).

STIR-FRIED CARROTS

BOK CHOY CAULIFLOWER RICE



THURSDAY

BREAKFAST

LUNCH

DINNER

MEXICAN SCRAMBLED EGGS

Scrambled pasture-raised organic eggs with diced onions, peppers, and vegan cheese.

TURKEY AND POBLANO BOWL

It's like a turkey taco in a bowl. Complete with lettuce, tomato, cauliflower rice, cheese, avocado and sour cream.

CRISPY KALE LEAVES

SAUTÉED SPINACH WITH

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FRIDAY

BREAKFAST

LUNCH

DINNER

BREAKFAST BURRITO BOWL

We top cauliflower rice with sautéed grass-fed ground beef and organiscrambled eggs for all the flavors you love in a burrito in a low carb bowl.

ASIAN LAMB BURGERS WITH PICKLED RED CABBAGE

These Asian-inspired lamb burgers are juicy and delicious. Pickled red cabbage on the side adds an extra kick. Served on lettuce leaves with a spicy aioli.

ROASTED VEGGIES

Roasted carrots, parsnips and red onions with sautéed kale.

CUCUMBER DILL SALAD

Sliced cucumber with a lemon-dill vinaigrette.

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