SAMPLE MENU

FOODIE FAVORITES

📞 305-388-3536

✉ CUSTOMERSERVICE@THEPICKLEDBEET.COM

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Every weekly menu is 100% customized for _each_ client.

You receive a new, personalized menu to review and approve every week. These are sample dishes prepared for **a foodie client** who simply wanted personalized, chef-prepared, restaurant-quality dinners with fresh, organic, premium ingredients.

FOODIE FAVORITES

If you don't have any dietary restrictions and want 100% personalized, restaurant-quality meals cooked from scratch by professional chefs using organic produce and poultry ... we are here for you too!

We designed this menu for a client who wanted delicious meals they could heat up and have on the table in less than 30 minutes.

MONDAY DINNER

SHREDDED CHICKEN TACOS
Flavorful shredded chicken served in corn tortillas with lettuce and fresh pico de gallo.

BROWN BASMATI RICE

TOMATO, CORN, AND AVOCADO SALAD
Nothing compares to the juiciness of summer tomatoes in this show-stopping salad.

TUESDAY DINNER

CHURRASCO SKIRT STEAK -- CUBAN STYLE
Marinated skirt steak served with chimichurri sauce.

CUBAN-STYLE BLACK BEANS
A classic.

CUBAN-STYLE ROASTED BROCCOLI
Broccoli florets seasoned with traditional Cuban spices and roasted with onions.

WEDNESDAY DINNER

MAHI MAHI FRANCAISE
Sautéed Mahi filets in a lemon, white wine sauce.

SUMMER TOMATO GRATIN
We bake vine-ripened tomatoes with crusty baguette cubes and Parmesan.

BAKED PARMESAN ZUCCHINI
Crisp, tender zucchini sticks oven-roasted to perfection. It's healthy, nutritious and completely addictive!

DINNER

ALMOND-CRUSTED CHICKEN
The almond coating keeps roasted chicken breasts moist and adds protein and healthy fats.

SWEET POTATO HASH BROWNS
Colorful, fiber-packed shredded sweet potatoes stand in for regular potatoes in this crispy hash brown recipe.

ROASTED ASPARAGUS WITH CRISPY LEEKS AND CAPERS
Asparagus stalks and thinly sliced leeks are glossed with olive oil and covered in salty capers. Capers also make an appearance in the mustard sauce served alongside, which adds a tangy, mayonnaise-like richness.

CONTACT US TO GET STARTED

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