

Every weekly menu is 100% customized for <u>each</u> client.

You receive a new, personalized menu to review and approve every week. These are sample dishes prepared for a client who eats a LOW FODMAP diet.



LOW FODMAP DIET

We designed this menu for a client who eats a Low FODMAP diet to manage their digestive issues.

MONDAY BREAKFAST

HOUSEMADE CHORIZO EGG BAKE

We make our own chorizo for this filling breakfast casserole, featuring sausage, eggs, and bell peppers

GREEN JUICE

A delicious and nutrient-dense blend of organic kale, celery, cucumber, lemon and fresh ginger root

MONDAY LUNCH

LOW FODMAP GREEK ROASTED CHICKEN BREAST

We season organic chicken breasts with traditional gyro flavors and roast them

SAUTEED ZUCCHINI

Organic zucchini pan sauteed with basil

MONDAY DINNER

GRILLED SHRIMP WITH BASIL DRESSING

Key West Pink Shrimp marinated and grilled and served with an herbaceous sauce

GREEN RICE

Organic jasmine rice cooked and blended with fresh herbs



LOW FODMAP CONT.

TUESDAY BREAKFAST

FRENCH OMELET

Organic, pastured eggs combined with a medley of fresh herbs

ORGANIC BERRY MEDLEY

A low-glycemic, antioxidant-packed way to start your day

TUESDAY LUNCH

GRILLED STEAK WITH BLISTERED TOMATOES

Grass-fed NY strip seasoned, grilled, and served with a compote of roasted cherry tomatoes

ROASTED LEMON POTATOES

Organic yukon gold potatoes seasoned with fresh lemon juice and rosemary

TUESDAY DINNER

ROASTED CAULIFLOWER STEAKS WITH SAFFRON PUREE

The versatile vegetable stars in two ways in this dish

BROCCOLI SOUP

A creamy soup made with organic broccoli and dairy-free milk



LOW FODMAP CONT.

WEDNESDAY BREAKFAST

SOFT POACHED EGGS

Organic eggs, gently cooked

SWEET POTATO HASH BROWNS

Organic sweet potatoes, shredded and pan roasted

WEDNESDAY LUNCH

THAI BASIL STEAK SALAD

Organic spinach and arugula topped with marinated and grilled grass-fed NY strip, rice noodles and crunchy veggies

SESAME SUGAR SNAP PEAS

Crunchy, organic snap peas seasoned with sesame oil

WEDNESDAY DINNER

TUSCAN PORK TENDERLOIN

Berkshire pork wrapped with prosciutto and herbs, then roasted

GRILLED SUMMER VEGGIES

A mixture of zucchini, summer squash, and vine-ripened tomatoes marinated and grilled

THURSDAY

BREAKFAST

LUNCH

DINNER

OVERNIGHT OATS WITH BLUEBERRY COMPOTE

A breakfast worth waking up for

GREEN SMOOTHIE

Organic grapes, kiwi, cucumber and spinach

MEDITERRANEAN EGGPLANT

Organic eggplant roasted with tomatoes, olives, herbs, and topped with dairy-free cheese

BROCCOLINI STALKS

Sauteed organic broccolini

ALMOND CRUSTED GROUPER W/ SAUCE VIERGE

Fresh, wild-caught grouper filet coated with almonds, pan roasted and served with a bright sauce

GREEN BEAN ALMONDINE

Organic green beans sauteed and served with toasted almonds

FRIDAY

BREAKFAST

LUNCH

DINNER

CHICKPEA SCRAMBLE

We combine chickpeas, spinach and avocado for a protein-rich meal

BANANA PANCAKES

Mini pancakes topped with a blueberry sauce

GREEK TURKEY BURGER

Organic ground turkey stuffed with spinach, dairy-free feta and served atop a mixed salad

SPICY SWEET POTATO FRIES

Oven-roasted fries seasoned with chili and salt

COCONUT BRAISED CHICKEN

Warming spices and kale are combined with organic boneless chicken thighs and slow cooked until fork tender

CREAMY POLENTA

We slow cook our polenta and fold in fresh herbs

