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*Butterfield Gourmet Menu for
June 22-26, 2015*

Salad: Field Greens with Honey Mustard dressing – this dressing recipe comes straight out of “Eating on the Wild Side” by Jo Robinson, author of the very informative vegetable article that I posted a couple of weeks ago. Sweet bell peppers, a few cherry tomatoes and sunflower seeds make this a healthy starter for a summer meal. \$15/serves 2-3. GF

Soup: Lemony Roasted Asparagus – a delicious vegetable soup made with asparagus broth that hits all the right notes! \$20/quart. GF avail.

Entrée: Moroccan Spiced Chicken Thighs with Couscous – thigh meat has so much more flavor than breast meat and this dish featuring carrots, golden raisins (optional), almonds and cilantro is deeply flavorful. \$40 serves 4-6. GF

Pot Pie: All of my pot pies are made with my flaky pie crust and the best ingredients. **Homestyle Chicken** is my tried and true standard – white chicken breast meat in a creamy gravy with green peas. \$25/pie. **Beef Pot Roast** remains my family’s favorite and is comfort food at its finest, with potatoes, carrots and braised pot roast. \$30/pie.

Quiche: Summer Squash, Bacon & Mozzarella – lotsa squash, thyme, and yum. \$22/quiche.

Dessert: Chocolate Custard Pie - a standard on the Artizone site because it is just perfect; add a dollop of whipped cream and you have found chocolate joy! \$22/pie

To order, email butterfieldgourmet@gmail.com, choose your items and pick-up day for the Preston Commons location. Please provide your cell number and place your order by NOON for pickup the following day.

Pick up schedule: Tuesday, Wednesday or Thursday 3:30-? at 8115 Preston Rd, Suite 140, in the Cafe Gourmet on the Go shop.

*All pies and quiche are available gluten-free. We do not operate a fully gluten-free kitchen and some cross-contamination is possible.