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Butterfield Gourmet Menu for August 10-14, 2015

Salad: Southwest Cornbread Salad – always popular layered salad featuring romaine, tomatoes, black beans, corn, bacon, scallions, shredded cheese and lots of ranch dressing. You have to try it once to know it's goodness, and then you'll want it often! \$20/serves 2-3. Avail GF

Soup: Southwestern Chicken Stew – this is the poultry version of my Hatch stew. It's amazing how just changing the protein makes a huge difference in the outcome, but it is equally delicious to its counterpart. Serve with fresh flour tortillas. \$20/quart serves 3. GF

Entrée: Baked Chiles Rellenos – if you follow my blog, you'll know that Chiles Rellenos is my New Mexico crave. Unfortunately, it doesn't translate well to a make-ahead dish but this version is a nice stand-in – that special Hatch kick, cheese and fluffy batter without the deep-fry! \$40 serves 6.

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. **Green Chile Stew** places my savory New Mexico style beef stew between two flaky pie crusts; so unique, it's an experience that just might blow your mind. \$30/pie.

Dessert: Cherry Pie – when last in New Mexico, Jeanette loaded me up with cherries from her tree and I froze them for just this occasion. Sweet cherry pie with creamy vanilla ice cream is the perfect finish to a Hatch-filled dinner. \$25/pie

Quiche is available at any time upon request. See a full list of my quiche flavors at www.butterfieldgourmet.com/mains.

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 or Thursday 4 pm -6 pm 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.