

wild abandon KITCHEN

Dinner Menu

Create your own menu from the items below. Each item is priced per person/serving.

Starters

Cream of Mushroom Leek Soup \$3.50/serving

Butternut Squash Bisque (with pumpernickel croutons and crème fraiche) \$3/serving

Arugula Pear Salad (arugula, goat cheese, pistachios, maple vinaigrette) \$4.50/serving

Strawberry Salad (spring mix, strawberry, candied pecans, poppyseed vinaigrette) \$4.25/serving

Caesar Salad (romaine, homemade croutons, parmesan, classic dressing) \$4/serving

Entrees

Chicken Cordon Bleu \$11/serving

Chicken Marsala \$11/serving

Pork Tenderloin with Skillet Apples or Port Cherry Reduction \$12/serving

Salmon en Croute (salmon, creamy spinach, puff pastry) \$13/serving

Salmon with Lemon Dill Cream \$13/serving

Beef Cacciatore (with pasta of choice) \$11/serving

Ginger Beef Stir Fry (with rice) \$11/serving

Sides \$3.50/serving

Savory Herb Bread Pudding

Corn Pudding

Carrot Horseradish Casserole

Roasted Zucchini and Cherry Tomatoes

Pearl Couscous Pilaf

Roasted Root Vegetable Medley

Lemon Butter Orzo

Parmesan Asparagus

Lemon Garlic Green Beans

Roasted Brussels Sprouts, Pears, and Cranberry

Broccoli Gratin

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