



June 2018

Take-Out Menu

June 4-9

A la Carte Items

Orange-Balsamic Roast Chicken
Harissa Roasted Vegetables (v)
Enchiladas w/ black bean, zucchini, corn,
cheese & tomatillo salsa (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Braised Chicken w/ mushrooms, tomatoes &
olives
House-Smoked Tri Tip w/ bbq sauce & ranch
beans
Seafood Crepes

June 11-16

A la Carte Items

Roast Chicken Diavolo
Grilled Vegetables w/ pomegranate-balsamic
glaze (v)
Cauliflower & Corn Skillet Cakes (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Chipotle-Honey glazed Chicken Breast
Roast Pork Loin w/ cherry-brandy sauce
Fish baked in parchment w/ seasonal
vegetables & herb butter

June 18-23

A la Carte Items

BBQ Roast Chicken
Lacquered Organic Tofu w/ green beans &
peppers (v)
Eggplant Rolls w/ ricotta, pine nuts, herbs &
tomato sauce (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Zatar Chicken w/ lemon yogurt
Beef Stroganoff
Grilled Fish w/ succotash

June 25-30

A la Carte Items

Vegetable Ratatouille w/ herbs (v)
Chicken Enchiladas w/ almond-pasilla sauce
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Braised Chicken w/ caramelized onion
cardamom rice
Lamb Meatballs w/ romesco sauce
Mustard-Dill glazed Wild Salmon

(v) = vegetarian. Consuming raw or undercooked egg, meats, poultry or seafood may increase your risk of food-borne illness especially if you have a medical condition. A la carte items range from \$10.50-17.50/lb. and entrées average around \$16.50. Menu items subject to availability and change. Call to have us reserve your order.

Aptos Center | 7564 Soquel Dr. | (831) 685-3926
Hours: M-F 11-7, Sat. 11-5, Sun. closed | carriedawayfoods.com