



Home Meal Delivery

Bulk, Ready to Heat Meals from Our Kitchen to Your Table
– As Close to Home Made Comfort As You Can Get!

Have family meals delivered for one day or several days. Great for lunch or dinner.

- Decreases your need to go to the store.
- All food is prepared under strict sanitation guidelines.
- Many of these items can go right into the freezer for later.
- Provides sustenance that is actually delicious.
- Delivered to your doorstep; we ring and text – no person to person contact.

Deliveries 1:00-5:00 pm Tuesday through Friday

\$45 minimum order; \$8 delivery (FREE delivery for orders of \$100 or more)

Note: Currently, this service is available in Alameda, Castro Valley, Hayward, San Leandro, and San Lorenzo only but we hope to expand to neighboring communities soon – stay tuned!

How to Order:

Order Online: <https://www.doordropmeals.com>

FOUR For \$45 DAILY SPECIALS:

(serves four)

Tuesday: Old-Fashioned Pit Ham, Mac N' Cheese, Rolls and Butter

Wednesday: Chicken Cacciatore, Herbed Polenta and Focaccia

Thursday: Cheese Tortellini with Tomato Basil Cream Sauce, Caesar Salad and Focaccia

Friday: Salmon Coulibiac with Mixed Green Salad with Cranberries
puff pastry with poached salmon pieces, basmati and wild rice, crimini and shiitake mushrooms, and dill scented hollandaise sauce (sauce to be warmed slowly on stovetop)

THREE FOR TWO SPECIAL:

(Each of the three combos serves two. Perfect for seniors or couples; Wednesday delivery only)

Chicken Cacciatore and Herbed Polenta
Meatloaf with Mushroom Gravy and Mashed Potatoes
Salmon Fillets with Ginger Soy Glaze and Herbed Rice Pilaf
68.00



PASTA (serves 2-3 as entrée; 4-6 as side)

Fusilli with Marinara Sauce (vegetarian) fusilli pasta with sauce of tomatoes, onion, chardonnay, cabernet sauvignon, butter, romano cheese, garlic, bay leaf, basil, oregano, sugar, crushed chili, salt, olive oil	18.00
Fusilli with Meat Sauce fusilli pasta with sauce of tomatoes, beef, pork, onion, cabernet sauvignon, butter, romano cheese, garlic, bay leaf, basil, oregano, sugar, crushed chili, salt	20.00
Gemelli with Nut Free Pesto Cream Sauce* (vegetarian) gemelli pasta, romano cheese, with pesto sauce, cream, butter, olive oil, vegetable stock, garlic, basil, salt, white pepper	28.00
Cheese Tortellini with Tomato Basil Cream Sauce* (vegetarian) cheese tortellini with sauce of tomatoes, cream, butter, romano cheese, olive oil, garlic, basil, kosher salt	34.00
Rigatoni with Chicken and Mushroom Ragu rigatoni pasta with sauce of tomatoes, chicken breast pieces, mushrooms, veal and chicken stock, chardonnay, seasonings	36.00
Classic Lasagna (Note: This pan serves 10-12 as entree) lasagna pasta layered with beef and pork tomato sauce, mozzarella, ricotta, spinach, romano cheese and seasonings	60.00

CHICKEN (serves 4-6; six 5 oz boneless, skinless breasts)

Chicken Piccata (gluten free) chicken breast, veal stock, chicken stock, chickpea flour, butter, chardonnay, turkey consommé, capers, olive oil, garlic, parsley, white pepper, lemon	45.00
Vintner's Chicken (gluten free) chicken breast, chickpea flour, chicken stock, chardonnay, grapes, butter, olive oil, tarragon, basil, paprika, lemon juice, garlic, parsley, white pepper, kosher salt	47.00
Chicken Cacciatore (gluten free) chicken breast, tomato sauce, chicken stock, chickpea flour, red and green bell peppers, mushrooms, olives, oregano, basil and chardonnay	54.00

MEAT

Meatballs with Roma Tomato Sauce (30-1 oz. meatballs) ground beef, onions, carrots, romano cheese, parsley, breadcrumbs, eggs, cream, garlic and seasonings with sauce of tomatoes, onion, olive oil, garlic, cabernet, chardonnay and seasonings	28.00
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MEAT (cont.)

Meatloaf with Mushroom Gravy (serves 4-6) ground beef, onions, carrots, romano, bread crumbs, cream, parsley, eggs, kosher salt, garlic, italian seasoning, white pepper, oregano with gravy of chicken and veal stock, marsala wine, mushrooms, olive oil, shallots, garlic and seasoning	40.00
Sirloin Tips with Fresh Mushrooms (serves 4-6) (gluten free) beef tri-tip, veal stock, chickpea flour, cabernet sauvignon, mushrooms, onions, beef consommé, olive oil, italian seasoning, garlic, kosher salt, black pepper	48.00
Old Fashioned Pit Ham with Maple Brown Sugar Glaze (serves 4-6) pit ham, glaze of brown sugar, maple syrup, apple cider, dijon and seasonings	38.00
Braised Short Ribs with Roasted Tomato Cabernet Sauce (serves 4) (gluten free) short ribs, beef stock, chickpea flour, roasted tomatoes, cabernet sauvignon, olive oil, onion, carrots, celery, kosher salt, black pepper, red wine vinegar, garlic, oregano, thyme, bay leaf	50.00
Chianti Braised Beef Tips (serves 4-6) (gluten free) choice beef chuck, veal stock, chickpea flour, tomato sauce, chianti, mushrooms, carrots, leeks, onions, seasonings	52.00

FISH (serves 4; four 5 oz fillets)

Roast Salmon Fillet with Maple Ginger Glaze (gluten free) salmon fillets with glaze of gluten free soy sauce, orange juice, pure maple syrup, ginger, garlic and seasoning, scallion garnish	56.00
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SIDES (serves 4-6; all with fresh ingredients)

Zucchini and Carrot Sauté with Fresh Basil, Olive Oil and Garlic (gluten free, vegetarian) zucchini, carrots, butter, olive oil, basil, salt	12.00
Green Beans with Caramelized Shallots and Olive Oil (gluten free, vegetarian) blue lake green beans, olive oil, shallots, salt	18.00
Real Mashed Potatoes (gluten free, vegetarian) potatoes, sour cream, butter, garlic, salt	14.00
Au Gratin Potatoes (gluten free, vegetarian) potatoes, milk, butter, chickpea flour, romano, cheddar, green onions, kosher salt, white pepper, garlic	16.00
Herbed Rice Pilaf (gluten free, vegetarian) basmati and long grain rice, vegetable stock, onion, butter, garlic, shallots, salt, herb seasoning	10.00



SIDES (cont.)

Wild, Brown and Long Grain Rice Pilaf (gluten free, vegetarian) wild rice, long grain rice, basmati rice, vegetable stock, onion, butter, garlic, shallots, oregano, thyme, salt, black pepper, green onions	12.00
Mac N' Cheese* creamy classic with cheddar and romano cheese	17.00

SALADS* (serves 4-6 as side portion)

Caesar Salad with House Made Garlic Croutons, Romano Cheese, Caesar Dressing romaine, sourdough garlic croutons, romano cheese, caesar dressing	12.00
Mixed Baby Greens with Dried Cranberries, Toasted Pecans, Champagne Vinaigrette (gluten free, vegetarian)	11.00
Tuscan Salad (gluten free, vegetarian) mixed baby greens, roma tomatoes, kalamata olives, shaved grana padano cheese, balsamic vinaigrette	12.00

SOUP (per quart; serves 2-3 as side portion)

Chef Ernie's Minestrone (gluten free, vegetarian) vegetable stock, pinto beans, white beans, zucchini, carrots, celery, onion, potato, tomato, cabbage, basil, garlic, olive oil, butter, romano cheese, salt and seasonings	12.00
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Save \$\$ with a COMBO MEAL (serves 4-6)

Combo A: Chicken Piccata, Herbed Rice Pilaf, Zucchini and Carrot Sauté	57.00
Combo B: Meatloaf with Mushroom Gravy, Real Mashed Potatoes, Zucchini and Carrot Sauté	60.00
Combo C: Old-Fashioned Pit Ham with Maple Brown Sugar Glaze, Au Gratin Potatoes, Green Beans with Caramelized Shallots	67.00

IMPORTANT NOTES:

All food manufactured in a facility that uses egg, tree nuts, milk, fish, shellfish and soy
No preservatives, no artificial colors, no artificial flavors (except in Caesar dressing)

*Do Not Freeze