

# **INDIVIDUALLY PACKED ENTREES**

Available in the Grab 'N Go case at all Ithaca Bakery and Collegetown Bagels locations

# **UPCOMING ENTREES**

#### DEC 23-26

- Maple Mustard Roasted Chicken, Boursin Potato Pave and Roasted Brussels Sprouts w/ Pomegranates
- Blackened Salmon with Rice Pilaf and Steamed Broccoli w/ Spicy Orange Glaze
- Chipotle Rubbed Pork Loin w/ Sweet Corn Cream, Baked Beans and Coleslaw
- Mushroom Strudel w/ Mushroom Demi Glace, Boursin Potato Pave and Roasted Brussels Sprouts w/ Pomegranates

# DEC 27-29

- Cheese Ravioli with SDT, Roasted Portobello and Pesto with Broccoli with Fresh Parmesan
- Bourbon & Brown Sugar Glazed Ham, Boursin Potato
  Pave and Cumin & Mint Charred Carrots
- Grilled Salmon with Balsamic Glaze and Tuscan Bean Ragout
- Slow Roasted Brisket w/ Herb Gremolata, Boursin Potato Pave and Cumin & Mint Charred Carrots

# **DEC 30-JAN 2**

- Maple Mustard Roasted Chicken, Boursin Potato Pave and Roasted Brussels Sprouts w/ Pomegranates
- Shrimp, Chicken & Okra Saute with Jasmine Rice & Braised Collard Greens
- Mushroom Strudel w/ Mushroom Demi Glace, Boursin Potato Pave and Roasted Brussels Sprouts w/ Pomegranates
- Cranberry Walnut Salmon with Rice Pilaf and Glazed Carrots

# JAN 3-5

- Cheese Ravioli with SDT, Roasted Portobello and Pesto with Broccoli with Fresh Parmesan
- Roast Pork Loin with Sage and Cider Cream, Portobello Risotto & Roasted Brussels Sprouts
- Shrimp, Chicken & Okra Saute with Jasmine Rice & Braised Collard Greens
- Grilled Chicken Pomodoro with Portobello Risotto & Roasted Acorn Squash

# JAN 6-9

- Pork Loin with Romesco Sauce, Roasted Potatoes and Green Beans with Mushrooms

- Teriyaki Glazed Salmon, Coconut Rice and Sugar Snap Peas with Cashews
- Pan Fried Chicken with Lemon and Capers, Parmesan Risotto & Broccoli with Fresh Parmesan
- Penne with Fresh Mozzarella and Creminis with Roasted Brussel Sprouts

#### JAN 10-12

- Coconut Vegetable Curry with Almond rice Pilaf & Skillet Greens
- Rosemary Pork Chop w/ Roasted Garlic Jus, Scalloped Potatoes and Corn Saute
- Blackened Salmon with Rice Pilaf and Steamed Broccoli w/ Spicy Orange Glaze
- Chicken Puttanesca with Herbed Couscous and Green Beans with Pine nuts

# JAN 13-16

- Grilled Chicken w/ Herbs, Penne, Spinach, Roasted Garlic and Tomato, Zucchini Parmesan
- Pan Seared Salmon w/ Dill & Horseradish Butter with Herb Cous Cous & Green Beans with Lemon and Basil
- Roast Pork Loin with Pan Gravy, Roasted Garlic Whipped Potatoes & Glazed Carrots
- Whole Wheat Penne with Vodka Sauce, Grilled Tomatoes & Zucchini Parmesan

# JAN 17-19

- Wild Mushroom Stroganoff and Sugar Snap Peas with Lemon and Basil
- Italian Meatballs with Angel Hair Pasta and Broccoli with Fresh Parmesan
- Cranberry Walnut Salmon with Rice Pilaf and Glazed Carrots
- Balsamic Grilled Chicken with Parmesan Risotto & Roasted Root Vegetables

# These meals are popular and can sell out therefore this menu is subject to availablity.

SAME DAY DELIVERY! CALL (607) 273-7110 TO PLACE YOUR ORDER