

# E.A.T.

*extraordinary, artisan takeaway*

**No Shopping, Chopping or Mopping**

PLEASE PASS ON to your family and friends, because everyone loves to **EAT**  
good food!

## **\*\*ORDERING AND PICK UP INFO :**

**Pick up available on Monday & Wednesday**

**For pick up on Mondays**

**orders must be placed by Sunday at 2pm**

**For pick up on Wednesdays**

**orders must be place by Noon on Monday**

**MEALS are priced individually at:**

**Single Meal \$15/ 2-4 Meals \$13 each 5-12 Meals \$12 each \*\*If you order 3 or more days worth of meals, you will receive a 10% discount!!!**

**MENU for July 26 – August 6**

**(two week menu)**

**\*\* Vegetarian or Vegan requested**

**\*\*all meals include farm fresh, seasonal dinner salad with house vinaigrette\*\***

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### **Market Seafood:**

- Grilled Teriyaki Salmon over whole wheat couscous and mixed veggies
- Orange Roughy topped with fresh tomatoes, basil and garlic on a bed of whole wheat linguini.

### **Grass Fed and Free Range:**

- Grilled Chicken with quinoa and roasted corn
- Turkey Pasta Pie~ ground turkey, green chilies, onions, tomatoes & spices baked on a crust pasta topped with mozzarella. A Chef Gus family favorite.
- Chicken Parmesan over whole wheat penne pasta

- Chicken Fried Rice & veggies
- Broccoli Beef with steamed brown rice
- Pork Medallions with creamy polenta and green beans

### **Seasonal Farmers Market Vegetarian Selection:**

- Zucchini and Ricotta Tart
- Bean and Three Grains Salad
- Eggplant Parmesan over whole wheat penne pasta
- Israeli Couscous Pilaf and Ratatouille

### **House Favorites:**

- Black Bean Chili - Vegetarian or Turkey with Sweet Corn Muffins
- Butternut Squash Enchiladas with Spanish rice and roasted corn.
- Chicken Enchiladas Verde with Spanish rice and roasted corn.
- Whole Wheat Pasta Primavera with seasonal veggies.
- Whole Wheat Pasta with seasonal veggies tossed in Temecula Olive Oil and fresh herbs.

### **KIDS DIG IT**

*(menu written by gigi rose age 8): \$8 each*

- Handmade breaded chicken bites with butter sauteed green beans
- Organic grilled chicken leg with brocolini & brown rice with soy sauce
- Gigi's trio mixed mac & cheese
- Grilled chicken with sliced cucumber and carrots- served with lettuce to make yummy wraps!
- Lemon chicken saute with buttered Parmesan pasta
- Flat Bread cheese pizza with light marinara sauce

### **ALA CARTE**

- Wheat-berry salad- wheat-berries (really good for you), cranberries, apricots, red onion & mint \$6
- Deconstructed Caesar Salad (from our Small Bytes menu at Leonesse Cellars – Roasted pine nuts, bacon, basil pesto and balsamic reduction & caesar dressing \$10

### **DESSERTS**

- **Chocolate Brownies \$2**
- **Lemon Bars \$3**
- **Lucky Dozen Cookies \$15 a dozen... *best cookie addiction you will ever form!* (Classic shortbread sugar cookie with 3 flavors- almond, lemon & butter cream)**

**PICK UP AT: 42170 Sarah Way Temecula 92591**

**PHONE: 951.694.3663**

**SUBMIT ORDERS TO: [eat@delytes.com](mailto:eat@delytes.com)**

**THANK YOU. WE ARE REALLY EXCITED TO BRING Local, Farm Fresh Food to You! Thank you for your orders! THE CHEFS AT EAT!**