SOUPS from homemade broth, with baguette

Hungarian mushroom *dill, paprika, cream*
Potato & Leek *with sour cream*
Broccoli cheddar *from Cabot farms*
Best chicken noodle ever
Tomato Basil bisque
Chicken garbure *lemon, kale, cannellinis*
Shredded chicken chili *black beans, Colby, sour cream*
New England clam chowder
Tom Kha Gai *chicken, coconut milk, lemongrass, red chili, lime, cilantro, basmati*
Beef barley stew
Vegan carrot *ginger, coconut*
Bone Broth *Guido's chicken, root vegetables, ginger, wild mushrooms, dandelion greens*

BREADS

Super seedy rye spelt loaf
Traditional boule
Baguette
Croissant
Yeast rolls with dinner
Gluten free banana loaf

CHARCUTERIE

Custom boards for any gathering
-prosciutto, soppressata, pepperoni
-gorgonzola, brie, gouda, cheddar
-basil pesto dip, tapenade, lemon yogurt
-fresh & dried fruit, nuts, olives
-crostini, melbas, other yummies
Kid's and breakfast boards as well!

SWEETS

Black cherry cheese danish
low sugar, serves 4
Spice cake *Chai, cream cheese glaze, gluten free*
Apricot pastry puffs
Raspberry pear tart
wine soaked fruit, mascarpone
Banana pudding
Chocolate cream pie
Coconut meringue pie
Seasonal fruit pies

We will gladly customize a menu
for your occasion!
Orders accepted 48 hours in advance.
Please call 518-657-1810

Loose Goose works in kind collaboration with Philmont Community Co-op

LOOSE GOOSE KITCHENWORKS

COMFORT MEALS DELIVERED!

Small events catering for The Berkshires & Hudson Valley

518-657-1810
www.loosegoose.com info@loosegoose.com

BREAKFAST

Quiche *-gouda & bacon*
-spinach & mushroom
Florentine frittata
Spinach, leeks, sharp cheddar
Morninglory Zell muffins
carrots, blueberries, almonds, coconut, cinnamon
Banana mini muffins
with chocolate chips
Hearty Oatmeal
dried apricots, figs, pecans, maple
English Scones
-lemon blueberry
-orange cranberry

SALADS & LIGHT FARE *with baguette*

Green goddess *baby kale, greens, pecans, cranberries, bacon, rye croutons, basil crema*
Mediterranean plate *hummus, tabbouli, olives, pitas, chips, dipping veggies*
Traditional Greek salad *romaine, feta, tomatoes, cukes, fresh vinaigrette*
Beet salad *oranges, sweet basil*
French potato salad
baby reds, dill pickles, herbs, Dijon crema
Chicken Caesar *fresh parm, rye croutons*
Curried Chicken Salad *apples, almonds*
Deviled Egg Salad *arugula*

MEALS FOR FOUR

Mom's Pot Roast *potatoes, root vegetables, yeast rolls, salad*
Fajita night *marinated flank steak, peppers, cilantro rice, spicy black beans, corn or flour tortillas, pico de gallo, sour cream, guacamole*
Roast chicken *citrus apricot marinade, dill basmati rice*
Greek night *chicken skewers, spanakopita, dolmas, feta salad, baklava*
Curry night *chicken, cauliflower, kale, chickpeas, basmati rice*
Miso ramen *tofu, mushrooms, scallions, egg, optional spicy pork*
Berkshire smoked ham
brown sugar & Dijon, 2 sides, yeast rolls
Stroganoff *turkey meatballs, mushroom gravy, egg noodles*
Spaghetti Bolognese
ground brisket, vegan option
Asian Stir Fry
beef or chicken with broccoli, red peppers, cabbage, mushrooms, snow peas over jasmine rice
Grilled chicken pesto
farfalle bowties, creamy basil sauce, burrata, baguette
Asparagus chicken pot pie
9" pie, optional GF
Classic shepherd's pie
ground beef, vegetables, mushroom sauce, topped with mashed potatoes & cheese
Vegetarian lasagna
spinach, porcini oil
Vegan ratatouille *aubergine, courgette, summer squash in red pepper marinara*
Thai Night *Spring rolls, Tom Kha Gai, Pad Thai, coconut pudding cake*
Big Easy Night *seafood gumbo, chicken & Sausage jambalaya, Cajun cornbread, pecan tassies*

SIDES

Baked sweet potatoes
maple pecan streusel
Broccolini or asparagus
almonds, lemon butter
Corn souffle *sweet comfort*
Roasted carrots
honey, rosemary
Scalloped potatoes
pancetta, gruyere
Roasted Brussels sprouts
maple, bacon
Wild mushroom rice pilaf
Spinach artichoke dip
Southwest salsa *black beans, cilantro, citrus with corn chips*