



Market Menu | Spring/Summer 2024

- Organic Beef
- Organic Poultry
- Wild Seafood
- Organic Eggs
- Organic Produce

How to order

Online: www.kalechefservice.com/shop

By phone: 480-269-4324

Store Hours

- Monday 7 AM – 3:30 PM
- Tuesday 10 AM – 4 PM
- Wednesday 7 AM – 3:30 PM
- Thursday – Saturday 10 AM – 4 PM
- Sunday Closed

Delivery is available within 10 miles of our kitchen. \$15 / per delivery (\$30 / for two deliveries a week)

Pickup is available during regular store hours

ENTREES

All entrees require pre-ordering by Thursday at 8 am for pickup or delivery the following week. Items marked Monday are available on Monday, and items marked Wednesday are available on Wednesday. Two pickups or deliveries will occur if ordering entrees for Monday and Wednesday.

MONDAY

GRECIAN CHICKEN WITH AU JUS \$24

organic chicken with leeks and carrots, roasted potatoes, au jus

PLANT-BASED 'MEAT' LOAF \$24

Lentil loaf, leeks and carrots, roasted potatoes

MEATBALLS \$24

Braised beef and pork meatballs, Bordeaux tomato sauce, parmesan and herb topping, seasonal grilled vegetable medley, roasted potatoes

PLANT-BASED MEATBALLS \$24

House-made plant-based lentil meatballs, fire-roasted tomato sauce, parmesan and herb topping, seasonal grilled vegetable medley, roasted potatoes

CHICKEN TACOS \$18

Chargrilled organic chicken, cilantro-onion mix, local corn tortillas, salsa verde, lime

PLANT-BASED TACOS \$17

Lentil and quinoa taco 'meat,' cilantro-onion mix, local corn tortillas, salsa verde, lime

WEDNESDAY

JAMAICAN JERK CHICKEN WITH MANGO SALSA \$24

chargrilled organic chicken breast, seasonal grilled vegetables medley, coconut rice, mango salsa, lime

PLANT-BASED JAMAICAN JERK TOFU WITH MANGO SALSA \$19

Chargrilled organic tofu, seasonal grilled vegetable medley, coconut rice, mango salsa, lime

HALIBUT PICATTA \$36

Lemon white wine sauce, confit tomatoes, grilled summer squash, herb quinoa pilaf, crispy capers

SALADS

CHOP SALAD \$18.50

Salami, tomatoes, red onion, parmesan, arugula, vinaigrette

KALE CAESAR \$17

Marinated kale, crispy chickpeas, parmesan, Caesar vinaigrette

CAPRESE SALAD WITH FIG BALSAMIC \$14

Heirloom tomatoes, smoked mozzarella, basil pesto, balsamic glaze

FARMERS MARKET SALAD WITH FIG BALSAMIC \$19.50

Seasonal grilled vegetables (chilled), polenta croutons, dried cherries, chevre, candied walnuts, mixed greens, fig balsamic

BREAKFAST

- GRANOLA \$10 per bag
- BERRY PARFAIT \$8

- SEASONAL FRUIT CUP \$8
- EGG BITES WITH SEASONAL VEGETABLES AND ROASTED POTATOES WITH GREEN CHILE PESTO \$12

SANDWICHES

- LITTLE ITALY - \$14 (layers of sopreseta, speck, fresh mozzarella, organic heirloom tomatoes, onions, arugula, vinaigrette)
- SOUTHWEST CHICKEN CLUB - \$19 (shaved house smoked organic chicken breast, bacon, organic heirloom tomatoes, arugula, chipotle aioli)

SNACKS

- PROTEIN BOX (SALAMI, LOCAL CHEDDAR, GRAPES, CRACKERS) \$14.50
- SEASONAL FRUIT AND CHEESE BOX (GRAPES, BERRIES, CHEDDAR, CRACKERS) \$14
- TORRES BLACK TRUFFLE POTATO CHIPS \$4.50
- TORRES OLIVE OIL + SEA SALT CHIPS \$4.50
- CHEESE TWISTS \$7
- TORRES IBERICO HAM FLAVORED POTATO CHIPS \$4.50