

TasteBuds Signature Selections Menu

NOVEMBER 13, 2024

THAI CHICKEN COCONUT CURRY SOUP (\$18)

TasteBuds' take on Tom Kha Gai - our house made red curry paste, red onion, bell pepper, chicken simmered in creamy coconut broth (the perfect balance of savory, sweet, and sour - with just a touch of heat!) - served with jasmine rice

CHEF KEVIN'S CHICKEN SALAD (\$15)

Light chicken salad with fresh mirepoix, dried cherries, and slivered almonds served on a bed of organic greens

MAPLE GARLIC SALMON (\$30)

Glazed salmon served over wild rice pilaf with roasted butternut squash/cranberries and a side of Parmesan green beans

BROCCOLI CHEESE STUFFED CHICKEN (\$26)

Antibiotic free chicken breast stuffed with broccoli and sharp Cheddar, served with twice baked sweet potatoes (with a savory ricotta sage filling) and roasted rainbow carrots

BLACKBERRY STEAK SALAD (\$28)

Sliced strip steak over organic greens with blackberries, cucumber, red onion, pumpkin seeds, blue cheese, and maple balsamic vinaigrette - served with our scratch focaccia bread

TASTEBUDS PERSONAL CHEF SERVICE
EAT. RELAX. SIMPLIFY.



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Ordering Details:

**Dinners available for pickup on Wednesday, Nov 13
1pm-5:30pm
(limited availability for pickup outside that window)**

Pickup Address: 5321 Jaycee Ave, Suite B, Harrisburg

All pricing subject to 6% PA sales tax.

ORDERS DUE BY 12 PM ON Monday, Nov 11

**To Order:
Contact Linda
email (linda@tastebudspersonalchef.com)**

Questions? Email Linda or call 717-736-2579

Please notify TasteBuds regarding ALL food allergies or sensitivities. We are happy to accommodate dietary restrictions, but requests must be made at time of order. If you have questions about meal ingredients, please ask so we can ensure your health.

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