

Custom Cuisine is a company whose sole purpose is to provide you and your family with fast, easy, nutritious and delicious meals that you can have delivered fresh to your door and ready to serve in 15 minutes. Imagine a perfect world where you come home every night to a delicious, nutritious and fresh home cooked meal. This allows you to have the kind of time you deserve to do the things you love to do instead of worrying about having to shop and prepare your next meal for you and your family.

What would having more quality time for yourself and your family mean to you? Well Custom Cuisine has provided you with that answer at a price you CAN afford! Take a look at one of our mouth watering personalized menu plans that will fit your nutritional needs and budget while making you feel like a rock star in the kitchen!

~Amber Taylor

Custom Cuisine has transformed downtime from a monotonous chore into a pleasurable family gathering. Now we can focus on each other instead of trying to figure out what we're going to fix!

~Karis Shearer



Food is not meant to be something we eat in passing, and certainly not something we don't take the time to savor. It is our life source, that which fuels our bodies. It can be one of our greatest joys, and at times our biggest enemies.

I have been thinking about food for a long time now. Food and the preparation of it is my passion. From the organic movement, to nutrition that kids enjoy; whether you are a meat, flex or vegetarian; if you are a diet addict or diet phobic; or if you just enjoy sitting down to a yummy meal and simply don't have the time (or desire) to cook anymore, we will help.

I know all to well what it is like to feel as though there are not enough hours in the day. I was a single mom for many years and know the frustration of coming home with hungry kids (and mom) and having no idea what you are going to whip up for dinner in the three minutes before everyone gets REALLY hungry. Never mind, the self sabotage of eating well all day, and then because you didn't plan dinner, blowing your days good eating habits on fast food or pizza simply because it's easy and quick.

I designed Custom Cuisine so that you don't have to worry about dinner ever again. You will be able to have a delicious, healthy meal on your table in less than 15 minutes. Your kids will thank you, and you can give yourself a BIG pat on the back, along with a sigh of relief.

**CUSTOM CUISINE:
DELIVERED TO YOUR
DOOR AT A PRICE YOU
CAN AFFORD!**



MENU

Delight the Palate
Feed the Body
Nourish the Soul

www.CustomCuisineCO.com

303.914.2002

CONVENTIONAL

Pork Scaloppini with Prosciutto and Caramelized Lemon

Thin pork tenderloin pan seared and cooked in sweet vermouth and chicken stock. Layered with thin slices of prosciutto, fresh sage and caramelized lemon. Served with a sliced veggie medley and wilted baby spinach.

Chicken Salad with Nectarines and Mint

Tender chicken breast, chopped cucumber, toasted pecans, red onion and juicy nectarines sit atop mixed greens, drizzled with a mint and white wine vinaigrette.

Braised Beef Short Ribs

Boneless beef short ribs are seared and then braised in a rustic blend of red wine, beef stock, fresh thyme and rosemary, served on a bed of whipped sweet potatoes.

Balsamic Glazed Tuna and Brussels Sprouts with Orzo

Fresh tuna steaks are quickly seared and drizzled with a sweet balsamic reduction, sitting atop orzo with fresh parsley and caramelized Brussels sprouts.

Maple Soy Glazed Salmon

Thick Salmon steaks are marinated in a blend of soy sauce and maple syrup and baked for the perfect combination of salty and sweet, served on a bed of wild rice with fresh spring peas.

VEGETARIAN

Cheese, Corn and Black

Bean Enchiladas

Roasted corn and tender black beans are combined with three cheeses, wrapped in flour tortillas and smothered in enchilada sauce.

Heirloom Tomato and Herb Fettuccini

Thick ribbons of fettuccine are tossed with flavorful diced heirloom tomatoes along with fresh rosemary, oregano and thyme and topped with shaved Romano cheese.

Summer Squash Soup with

Pasta and Parmesan

Paper thin slices of zucchini and summer squash in a light vegetable broth with a hint of lemon, seasoned with fresh thyme and oregano and basil. Sprinkled with Parmigiano-Reggiano cheese.

Penne alla Vodka

Whole-wheat penne pasta is coated in a delectable tomato-cream sauce, spiked with vodka and sprinkled with fresh basil and Grana Padano cheese.

Risotto Succotash

Creamy Arborio rice is combined with fresh corn, peas and lima beans for a delicious and healthy take on this classic Italian dish.

LOW-CARB

Mediterranean Tuna Salad

Flavorful Albacore tuna is tossed with Kalamata olives, celery, red onions and a light lemon vinaigrette. Served over sliced tomatoes and tender butter lettuce.

Peruvian Beef Kebabs with

Roasted Yellow Pepper Sauce

Sirloin Kebabs are marinated in a spicy blend of hot paprika, ground cumin, turmeric and red wine vinegar, then coated in a fiery rub before grilling, served alongside grilled summer vegetables and a refreshing yellow pepper sauce for dipping.

Vera Cruz Seafood

Fresh Sea scallops and shrimp are baked and then coated in a spicy and creamy sauce with jalapenos and green onions, served over a bed of chopped spinach.

Pork Tenderloin with

Wild Mushroom Sauce

Roasted pork tenderloin sliced and smothered in a wild mushroom herb sauce finished with a splash of sherry and cream. Served with sliced veggies in a light butter sauce.

Pan-Seared Skirt Steak, Broccolini

with Kalamata Dressing

Zesty marinated skirt steak is pan-seared and cooked to order, then thinly sliced and served with roasted Broccolini lightly coated in a creamy Kalamata olive dressing.