<u>Breakfast</u>
Greek Yogurt bowl with berries \$12
Banana Turmeric Oats \$12
Omelet with spinach and kale \$15
Egg muffins \$15
Lunch/Dinner \$25 each
Grilled Salmon with mashed potatoes
Ground beef casserole with spinach and black beans
Chicken Salad with cabbage
Baked Tenderloin with sweet potatoes
Egg roll bowl with ground turkey, cabbage and kale
Smoothies \$15 each – all contain kale, spinach, or collard greens
Cherry Strawberry
Blueberry Raspberry
Green Turmeric
Carrot Apple

Please noteThese meals are tailored to assist in the patient's recovery with an emphasis on functionality over taste. They are low in sodium, high in protein, and formulated to minimize glandular stimulation.

This supports the healing process while ensuring our patients have the necessary nutritional intake.

\*All meals must be ordered and paid for at least 4 days prior to your surgery date.

Please email a picture of this form with your selections to Chef Dalia at Daliawillis34@gmail.com.

## \*Payment to be made directly to Dalia via Venmo.

Migdalia Willis @chefdalia

venmo