Stuck at home?

How about simple elegance within a family budget? We're offering freshly prepared, chilled and ready to reheat meal options, delivered fresh in oven-ready pans.

Choose a delivery window or curbside pickup at our Cary location. Everyone's safety is our number one concern, so we are prepared to handle no-contact deliveries.

All options are set to 5 servings unless noted, pick and choose what works for you. Too much food? Since it's already chilled, save the rest for later!



Menu options change daily. No minimum order. \$15 delivery fee will apply to all deliveries (includes gratuity). Choose a delivery window that works for you or add \$5 for a specified delivery time. For everyone's safety, only credit card payments will be accepted at this time.

Order at www.Spice3.com/stuck or call us anytime at 919-523-2786.

March 30 – April 3 Menu Options

Options Available Each Day

All prices based on 5 servings unless noted. All items will be chilled with reheating instructions.

Garden Salad 10

Mixed greens with sliced cucumbers, cherry tomatoes and carrots served with a dressing assortment.

Artisan Bread with Butter 7.5

Sliced sourdough and whole grain artisan breads served with foil-wrapped butter pats.

Baguette with Butter 5

Freshly baked French baguette, served with foil-wrapped butter pats.

Freshly Baked Assorted Cookies 12 / dozen

May include chocolate chip, white chocolate & macadamia, sugar, and oatmeal raisin cookies.

Iced Tea (sweet or unsweet) 6 / gallon

Lemonade 5 / gallon

Half Pint Milk Cartons or Bottled Water (while supplies last)

0.50 / each

Bagged Ice (10-pound bag) 4 / bag

Monday, March 30

All prices based on 5 servings and will be chilled with reheating instructions. Must be ordered by evening of 3/28

Pork Carnitas 30

Pork shoulder slow cooked with chilies and spices then shredded. Served with a side of warmed corn tortillas, salsas, diced onion & cilantro, and limes.

Vegetarian Shepherd's Pie 25

A twist on our traditional shepherd's pie recipe with lentils simmered with vegetables and gravy, then topped with fluffy mashed potatoes. (vegetarian)

Cilantro Jasmine Rice 10
Grilled Zucchini & Yellow Squash 10
Penne Pasta with Alfredo Sauce 10

Tuesday, March 31

All prices based on 5 servings and will be chilled with reheating instructions. Must be ordered by evening of 3/29

Pork Tenderloin over Prosciutto-Wild Mushroom Hash

40

Grilled pork tenderloin, sliced and served over a hash of diced potato, prosciutto and a blend of wild mushrooms. The whole dish is topped with a roasted shallot sauce.

Pasta Primavera 20

Fresh steamed broccoli, peppers, tomatoes, cremini mushroom and zucchini tossed with penne pasta and a light creamy pesto sauce, topped with shredded Parmesan cheese. (vegetarian)

Roasted Asparagus	10
Wild Grain Blend Rice	10
Haricot Vert with Lemon and Shallots	10

Wednesday, April 1

All prices based on 5 servings and will be chilled with reheating instructions. Must be ordered by evening of 3/30

Grilled Chicken over Black Bean Relish

35

Grilled marinated chicken breast served over a corn, black bean and poblano relish, topped with a refreshing salsa fresca and chopped cilantro.

Vegetarian Shepherd's Pie

25

A twist on our traditional shepherd's pie recipe with lentils simmered with vegetables and gravy, then topped with fluffy mashed potatoes. (vegetarian)

Green Beans Amandine	10
Cilantro Jasmine Rice	10
Penne Pasta with Creamy Pesto Sauce	10

Thursday, April 2

All prices based on 5 servings and will be chilled with reheating instructions. Must be ordered by evening of 3/31

Meat Lasagne	30
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Sliced Italian sausage and ground beef, with a ricotta, fresh herbs and parmesan mixture separated by thin pasta sheets and marinara sauce.

Butternut Squash Lasagne

25

Sliced butternut squash, layered with a ricotta, fresh herbs and parmesan mixture separated by thin pasta sheets and alfredo sauce. Served with a side of extra sauce and grated parmesan. (vegetarian)

Grilled Zucchini & Yellow Squash	10
Garlic Mashed Potatoes	10
Honey Glazed Carrots	10

Friday, April 3

All prices based on 5 servings and will be chilled with reheating instructions. Must be ordered by evening of 4/1

Carolina Pulled Pork BBQ Served with both vinegar-based and thick tomato-based sauces on t	35 he side.
Roasted Acorn Squash Bowl Filled with a sauté of diced eggplant, mushrooms, peppers, tomato,	30 squash and fresh herbs. (vegan)
Steamed Broccoli, Carrots & Cauliflower Premium Mac & Cheese Corn with Confetti Peppers	10 10 10