

LOCAL GOODS

HILLSIDE HARVEST HOT SAUCE, \$8

Original Hot Pepper Hot Sauce or "OHP" is made with a delicious combination of spice, fruit, and citrus. You'll enjoy hints of ginger and lemon as the heat from Caribbean hot peppers slowly build.

SWEET TEEZ BAKERY: TIPSY CAKE, \$12

Authentic Jamaican Rum cake made with Wray & Nephew Over-proof Rum infused with port wine and side of buttercream frosting.

CLARKE'S CAKES AND COOKIES: CHOCOLATE CHIP COOKIES, \$5

Two Vegan cookies made with Non-GMO flour, organic cane sugar, dark chocolate and vegan chocolate chips.

PINEAPPLE SALSA, \$6

One pint of traditional Caribbean salsa with pineapple, tomatoes, cilantro, bell pepper and fresh squeezed lime juice.

FARM BOX, \$30

Includes local eggs along with a variety of 8-10 seasonal vegetables sourced from our Farm Partners in and around Boston.

LOCAL FARMS

URBAN FARMING INSTITUTE OF BOSTON -
Dorchester, MA

BAFFONI FARMS - Johnston, RI

THE FOOD PROJECT - Boston, MA

SCHARTNER FARM - Bolton, MA

FARM FRESH RI - Multiple Farms

Our mission is to disrupt food disparities by creating a common food experience. Everyone deserves to eat well, no matter where they live. Learn more about our efforts to provide good jobs and support our communities and neighbors impacted by COVID-19.



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HOME DELIVERY MENU

FARM TO PLATE CARIBBEAN AMERICAN

We are excited to introduce our new farm-to-plate, Caribbean-inspired home delivery packages. You suggested it. We listened. These curated meal packages go beyond traditional meal delivery. They are prepared meals and groceries intended to be eaten over the span of a week. They include menu favorites, like Jerk Chicken and Kale Salad and local produce boxes from our farm partners. It's the perfect combination of ready to go meals and local ingredients that you can cook into a meal. We've topped it off with baked goods and house made sauces from other small businesses.



Each package is designed to be eaten over several meals. All you have to do is heat up what you want to eat now and refrigerate the rest for later. Alternatively, heat up everything for a meal with your family or a small gathering with friends. Can't find your ideal package? Create your perfect dining experience by building your own. We have a minimum of \$50 and deliveries are scheduled Monday through Friday evening. Learn more and order online at www.freshfoodgeneration.com

THE ULTIMATE PACKAGES

PREPARED MEALS, GROCERIES AND TREATS

THE ESSENTIALS, \$120

Prepared food: Includes Jerk Chicken, Local Salmon, Red Bean Stew, Ground Curry Lamb, Rasta Pasta, Mixed Kale Salad, Roasted Peach and Arugula Salad, and Coconut Rice, and Pineapple Salsa. Provides 6-8 meals.

THE PEOPLE'S PACKAGE, \$150

Prepared food: Includes Jerk Chicken, Local Salmon, Red Bean Stew, Ground Curry Lamb, Rasta Pasta, Mixed Kale Salad, Roasted Peach and Arugula Salad and Coconut Rice, and Pineapple Salsa. Provides 6-8 meals.

Local goods: Includes Sweet Teez Rum Cake, Hill Side Harvest Hot Sauce, and Clarke's Vegan Chocolate Chip Cookies.

A PACKAGE CALLED FRESH, \$180

Prepared food: Includes Jerk Chicken, Local Salmon, Red Bean Stew, Ground Curry Lamb, Rasta Pasta, Mixed Kale Salad, Roasted Peach and Arugula Salad, Coconut Rice, and Pineapple Salsa. Provides 6-8 meals.

Local goods: Includes Sweet Teez Rum Cake, Hill Side Harvest Hot Sauce, and Clarke's Vegan Chocolate Chip Cookies.

Farm goods: Includes local eggs along with 8 -10 seasonal fruits and vegetables sourced from local farms.

HOW IT WORKS!

Place an order for the food you would like to receive, and we pack, label, and deliver it directly to you on the date and time you choose. All the food is delivered cold and can be reheated at your convenience.

BUILD YOUR OWN PACKAGE

SERVES 2-3 PEOPLE

JERK CHICKEN, \$18

Eight pieces of bone-in, skin-on chicken thighs and drumsticks marinated in our house made Jerk Sauce and baked to perfection. Our chicken comes from Joyce Farm where every animal is raised on a small family farm with one guiding imperative: that there is nothing added EVER.

LOCAL SALMON, \$18

One Pound of Local Salmon sourced from Red's Best in the Seaport District. Baked with lemon and parsley and served with a side of citrus dressing.

GROUND LAMB, \$18

Lightly curried lamb made with fresh mint and cilantro. Inspired by the unofficial national dish of Laos, Chef Siedric has put his own spin on this classic dish.

RED BEAN STEW, \$15

Red kidney beans cooked with onions, peppers, sweet potato and coconut milk.

RASTA PASTA, \$12

Penne pasta with red, green, and yellow peppers and house made coconut pesto sauce.

ROASTED PEACH AND ARUGULA SALAD, \$15

Arugula, perfectly ripe peaches, roasted farro, candied pecans and goat cheese with white balsamic and roasted shallot vinaigrette.

COCONUT RICE, \$8

Jasmine rice with coconut milk and toasted coconut flakes.

THE FFG KALE SALAD, \$12

Your Fave FFG Salad. Curly kale, cinnamon-roasted butternut squash, thinly-sliced red onion, quinoa, tossed with our house-made honey mustard dressing.

FRESH FALL SALAD \$12

Late season tomatoes, carrots, thinly sliced scallions, roasted butternut squash, and toasted pumpkin seeds with a balsamic dressing.

COLLARD GREENS, \$12

Smokey, delicious collards cooked with onions, peppers, and carrots.