



Holiday Menu 2019

Looking for something you don't see...? Just ask!

Minimum of 8.

All hot items are sent in foil pans with heating instructions.

JOY TO THE WORLD

- Sliced turkey breast in au jus with gravy on the side
- Traditional bread stuffing with celery and onions
- Creamy mashed potatoes
- Green bean casserole
- Candied sweet potatoes topped with marshmallows

\$29pp

LET IT SNOW

- Pumpkin soup with a hint of curry
- Roasted pork loin stuffed with cranberries and apples
- Mashed potatoes with gravy on the side
- Green bean almandine

\$27pp

NAUGHTY AND NICE

- Beef tenderloin steaks - 8 oz. (Sent rare)
- Roasted tri color potatoes with fresh rosemary and sea salt
- Grilled vegetable platter
- Mixed greens with dried cranberries, candied pecans, shaved fennel, red onion and our fig puree vinaigrette

\$44pp

COMFORT AND JOY

- Brown sugar glazed ham with citrus dijon on the side
- Candied sweet potatoes topped with marshmallows
- Green bean casserole
- Corn soufflé
- Pretzel rolls

\$24pp

MIRACLE ON TELSER STREET

- Rosemary and garlic grilled lamb chops (2 per person)
- Dauphinois potatoes
- Glazed baby carrots
- Mixed greens with mandarin oranges, pomegranate seeds and red onion in our raspberry vinaigrette

\$39pp

IT'S A WONDERFUL LIFE

- Herb roasted cornish game hens
- Wild rice pilaf
- Patty pan squash, with olive oil and herbs
- Arugula salad with prosciutto, dates, shaved parmesan, toasted almonds and lemon vinaigrette

\$33pp

Hors D'oeuvre Platters

Our Signature

FIG & MASCARPONE TORTE Creamy layers of lightly sweetened mascarpone cheese and our fig puree topped with dried fruit and nuts. Served with sliced baguette

6" \$32 | 9" \$52

MUMBAI DIP Creamy layered cheeses with mango chutney, curry, pecans, currants and more – served with toasted pita

Serves 15-20 \$52

CHILLED SHRIMP PLATTER Poached and peeled shrimp with our house cocktail sauce

2 doz \$48

BRIE EN CROUTE

- With raspberry preserves
- With bourbon caramel & pecans
- With wildflower honey, dried cherries, pecans & rosemary

Serves 25-30 \$65

GOURMET CHEESES Imported and domestic cheeses, with fresh and dried fruit, nuts, fig compote and grainy mustard served with gourmet crackers and crostini

Serves 15-20 \$130 | Serves 25-30 \$215

DOMESTIC CHEESE PLATTER Cheddar, Swiss, muenster and jack with fresh grapes and assorted crackers

Serves 15-20 \$52 | Serves 25-30 \$87

CRUDITÉ PLATTER

Fresh garden vegetables with roasted garlic Caesar dip

Serves 15-20 \$62 | Serves 25-30 \$95

GRILLED VEGETABLE PLATTER A variety of marinated and grilled seasonal vegetables w/dijon crème fraiche

Serves 15-20 \$67 | Serves 25-30 \$110

TUNA TARTARE Sesame oil, jalapeño & natural black sea salt, accompanied by crispy wontons.

TUNA CEVICHE Lime juice, jalapeño & natural citrus sea salt, accompanied by toast points.

16 oz. Market pricing

BEEF TENDERLOIN PLATTER Served room temperature with dijon, caramelized onions and 2 dozen sliced dinner rolls

3 lbs. of sliced tenderloin \$225

FRESH FRUIT PLATTER

An array of freshly sliced fruits and berries

Serves 15-20 \$75 | Serves 25-30 \$115



Individual Hors D'oeuvres

Priced per dozen (Two dozen minimum per type)
All hot items are sent in foil pans with heating instructions.

Stuffed Mushroom Caps

- Bacon, cheddar, and spinach \$19
- Pancetta, sausage and parmesan \$19
- Crab, with a bit of bell pepper \$24

Maryland Crab Cakes with lemon aioli \$32

Spanakopita Greek spinach phyllo triangles \$19

Mini Beef Hotdogs house wrapped in puff pastry \$22

Bacon Wrapped Dates stuffed with smoked almonds \$24

Potato Croquettes with roasted garlic dipping sauce \$19

Prosciutto Wrapped Trio Plump asparagus, sweet melon and ripe dates \$72

ALA CARTE OPTIONS Minimum of 8

All hot items are sent in foil pans with heating instructions.

Entrees

Sliced Turkey Breast in au jus with gravy on the side \$8pp

Whole Turkeys (12-14 pounds raw weight) \$75

Roasted Pork stuffed with cranberries and apples \$11pp

Beef Tenderloin (sent rare) Market pricing

Brown Sugar Glazed Ham with dijon on the side \$8pp

Chicken Marsala \$8pp

Pan Seared Salmon with lemon \$10pp

Roasted Vegetable Napoleon \$9pp

Tuscan Salmon with white wine, garlic, sun dried tomatoes and fresh spinach \$11pp

Starches

Traditional Bread Stuffing with celery and onions \$4

Creamy Mashed Potatoes \$4

Candied Sweet Potatoes topped with marshmallows \$5

Baked Sweet Potatoes with butter & cinnamon Sugar \$4.

Roasted Tri Color Potatoes with fresh rosemary & sea salt \$4

Brown Butter Orzo with white wine and parmesan \$4

Vegetables

Green Bean Casserole \$5

Green Bean Almandine \$4

Glazed Baby Carrots \$4

Corn Soufflé \$5

Roasted Brussel Sprouts with bacon \$5

Creamed Spinach \$5

Cranberry Chutney with lemon zest, orange juice and cinnamon \$18 qt.

Homemade Soups

Creamy Pumpkin \$16 qt.

Butternut Squash \$16 qt.

Cream of Tomato \$16 qt.

Cream of Mushroom with sherry \$16 qt.

Salads

Small serves 10-15 | Large serves 25-30

Mixed Greens with Dried Cranberries, Candied Pecans, Shaved Fennel, Red Onion and our fig puree vinaigrette
\$45 | \$87

Mixed Greens with Mandarin Oranges, Pomegranate Seeds and Red Onion and our raspberry vinaigrette
\$45 | \$87

Mixed Greens, Grilled Pear, Roasted Red Onion, Dried Cranberries, Almonds and our fig nectar vinaigrette
\$45 | \$87

Arugula Prosciutto Arugula, prosciutto, dates, shaved parmesan, toasted almonds, and lemon vinaigrette
\$60 | \$99

Gluten or allergy concerns?

Just let us know so we can accomodate you!



Desserts

Holiday Butter Cookies \$24 lb.

Holiday Cut-Out Cookies \$25 doz.

Drop cookies \$15 doz. *One dozen minimum per type*

- Chocolate chip
- Oatmeal cranberry
- Chocolate peanut butter
- Sugar

Assorted Bars \$15 doz. *One dozen minimum per type*

- Raspberry
- Carmel apple
- Lemon
- Blondies

Pumpkin Cheesecake 10" \$46

Mini Pumpkin Cheesecakes \$24 doz

Pecan Pie \$35

Pumpkin Pie \$29

Pumpkin Cookies *with brown butter frosting* \$18 doz

OMA's Apple Crisp \$38

Scandalous Chocolate Torte *with caramel and sea salt*
9" \$42

Yule Log \$60

Croquembouche *Serves 24* \$96

Mocha Ganache Tart *Individual chocolate tart shell,
with white chocolate mousse and crushed candy cane*
\$7 ea. (min. 8)

Pumpkin Cinnamon Roll Bread Pudding *with bourbon
cream cheese frosting* \$46

Cake Pops *Chocolate, yellow or red velvet cake, dipped and
drizzled with your choice of colors* \$26 per doz.

Scrumptious Votive Cup Desserts

One dozen minimum per type

- Scandalous Chocolate Torte, with caramel and sea salt
- Tiramisu
- Strawberry Shortcake with biscuits
- Fruit Cobblers with biscuits
- Layered Milk Chocolate, White Chocolate and
Dark Chocolate Mousse

\$42 per doz.

Last delivery day before Thanksgiving is Wednesday, November 27, 2019 before 3:00pm

Last delivery day before Christmas is Tuesday, December 24, 2019 before 3:00pm

MORE HOLIDAY OPTIONS AVAILABLE, CALL FOR DETAILS.

Ask us about our corporate breakfast, lunch, dinner and special occasion menus.