



Holiday Menu 2016

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

\$21pp

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

\$22pp

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

\$42pp

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

\$21pp

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

\$36pp

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" \$25 | 9" \$46

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

\$19 per doz. (2 doz. min.)

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

Serves up to 12 \$85 | Serves up to 24 \$165

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

Serves up to 12 \$42 | Serves up to 24 \$79

CRUDITÈ PLATTER

Fresh garden vegetables with roasted garlic Caesar dip

Serves up to 12 \$29 | Serves up to 24 \$56

Individual Hors D'oeuvres

Priced per dozen (minimum 2 doz. of any one kind)

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

Stuffed Mushroom Caps

- Bacon, cheddar, and spinach \$18
- Pancetta, sausage and parmesan \$22
- Crab, with a bit of bell pepper \$24

Maryland Crab Cakes with lemon aioli \$24

Spanakopita Greek spinach phyllo triangles \$18

Mini Beef Hotdogs house wrapped in puff pastry, served with ketchup and mustard \$15

Bacon Wrapped Dates stuffed with smoked almonds \$22



ALA CARTE OPTIONS

All hot items are sent in foil pans with heating instructions.
All pans serve up to 8 people (except where specified)

Entrees

- Sliced Turkey Breast** in au jus with gravy on the side \$7pp
- Whole Turkeys** (12-14 pounds raw weight) \$59
- Roasted Pork** stuffed with cranberries and apples \$9pp
- Beef Tenderloin Steaks** (sent rare) \$20pp
- Brown Sugar Glazed Ham** with dijon on the side \$7pp
- Chicken Marsala** \$7pp
- Pan Seared Salmon** with lemon \$9pp
- Roasted Vegetable Napoleon** \$7pp

Starches

- Traditional Bread Stuffing** with celery and onions \$28
- Creamy Mashed Potatoes** \$24
- Candied Sweet Potatoes** topped with marshmallows \$25
- Baked Sweet Potatoes** with butter & cinnamon Sugar \$3ea.
- Roasted Tri Color Potatoes** with fresh rosemary & sea salt \$24
- Brown Butter Orzo** \$24

Vegetables

- Green Bean Casserole** \$28
- Green Bean Almandine** \$24
- Glazed Baby Carrots** \$24
- Corn Soufflé** \$28
- Roasted Brussel Sprouts** with bacon \$28
- Creamed Spinach** \$24
- Cranberry Chutney** with lemon zest, orange juice & cinnamon \$16qt
- Grilled Vegetable Platter** with dijon crème fraiche
Serves up to 12 \$36 | Serves up to 24 \$69

Last delivery day before Thanksgiving is Wednesday, November 23, 2016 before 3:00pm
Last delivery day before Christmas is Saturday, December 24, 2016 before 3:00pm

MORE HOLIDAY OPTIONS AVAILABLE, CALL FOR DETAILS.

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

Soups

- Creamy Pumpkin** \$15 qt.
- Butternut Squash** \$15 qt.
- Cream of Tomato** \$15 qt.

Salads

Serves 8 - 10 \$24 | Serves 18 - 20 \$44

- Mixed Greens with Dried Cranberries, Candied Pecans, Shaved Fennel, Red Onion** and our fig puree vinaigrette
- Mixed Greens with Mandarin Oranges, Pomegranate Seeds and Red Onion** and our raspberry vinaigrette
- Mixed Greens, Grilled Pear, Toasted Red Onion, Dried Cranberries, Almonds** and our pear nectar vinaigrette

Desserts

- Holiday Butter Cookies** \$18 lb.
- Holiday Cut-Out Cookies** \$18 doz.
- Drop cookies** \$12 doz.
- Assorted Bars** \$15 doz.
- Pumpkin Cheesecake** \$32
- Mini Pumpkin Cheesecakes** \$18 doz.
- Pumpkin Pie** \$21
- Pumpkin Cookies** \$13 doz.
- Apple Crisp** \$28
- Scandalous Chocolate Torte** with caramel and sea salt \$35
- Yule Log** \$42
- Croquembouche** \$48
- Mocha Ganache Tart** individual chocolate tart shell, with white chocolate mousse and crushed candy cane \$6ea.
- Pumpkin Cinnamon Roll Bread Pudding** with bourbon cream cheese frosting \$36
- Pecan Pie** \$29