

# Holiday Menu



## STARTERS

(Per two dozen)

### VEGETABLE EGG ROLLS 59

with sweet and sour sauce

### BACON WRAPPED DATES 89

with chorizo and pepper aioli

### CRAB CAKES 89

with remoulade sauce

### BRIE AND CRANBERRY CHUTNEY 59

in a phyllo shell

### SOUTHWEST SHRIMP PLATTER 73

with lime aioli

### GOAT CHEESE TRUFFLES 42

rolled in bacon and pistachios

### HOLIDAY FLATBREAD 73

with gorgonzola, fig jam, walnuts;  
topped with shaved Parmesan

## BOARDS

(Serves 8 to 10)

### CHARCUTERIE BOARD 89

Sliced cheddar, Manchego wedge, Parmesan, peppered salami, prosciutto, capicola, dried fruit, nuts, cherry tomatoes, grapes, French baguette, artisan crackers, olives, pickles, and assorted peppers

### TENDERLOIN BOARD 169

Sliced chilled tenderloin, sautéed mushrooms, caramelized onions, blistered tomatoes, assorted rolls, Parmesan peppercorn spread, and cranberry Dijon spread

### IMPORTED CHEESE BOARD 73

Imported cheeses to include Brie, Swiss, Boursin, and Gouda with French bread, crackers, and dried fruit

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## THE MAIN COURSE

All entrees have a minimum of four servings and can be increased in increments of two. Entrees include salad, vegetable, starch, and artisan bread.

### *ENTREES*

#### **PRIME RIB 75**

with au jus and creamy horseradish sauce

#### **PEPPERCORN ENCRUSTED BEEF TENDERLOIN 65**

with brandy mustard cream sauce

#### **STUFFED CHICKEN FLORENTINE 45**

with sundried tomato cream sauce

#### **HERB ROASTED TURKEY BREAST 45**

with gravy

#### **ROASTED SALMON FILET 48**

with orange cranberry butter

### *SALAD (choose one)*

#### **TRADITIONAL CAESAR SALAD**

#### **WINTER SALAD**

Mixed greens, arugula, pomegranate, blue cheese, candied pecans, and Champagne vinaigrette

### *STARCH (choose one)*

#### **GARLIC MASHED POTATOES**

#### **TWICE BAKED POTATOES**

#### **WILD RICE MEDLEY**

with dried cherries

#### **SWEET POTATO SOUFFLÉ**

with sage, Gruyere, and heavy cream

#### **TRUFFLED ORZO**

with spinach and tomatoes

### *VEGETABLE (choose one)*

#### **MAPLE ROASTED BRUSSELS SPROUTS**

with pancetta and cranberries

#### **ASSORTED OVEN ROASTED VEGETABLES**

#### **GARLIC GREEN BEANS**

with shaved carrots

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## SWEET ENDINGS

### YULE LOG 40

Chocolate cake with hazelnut buttercream or yellow cake with raspberry filling

### PIES 34

Caramel Apple, Cherry, or Pecan

### INDIVIDUAL BOMBS 7

Flourless chocolate cake with choice of chocolate or raspberry mousse and covered in chocolate ganache

## BRUNCH

(All items serve 4 to 6)

### HAM AND CHEESE STRATA 19

PEAR AND APPLE FRENCH TOAST CASSEROLE 19  
with syrup

### FRITTATA 21

with caramelized onions, spinach, and Gruyere

### “THOSE” POTATOES 19

with cheddar, bacon, and sour cream

### MINI LATKES 19

with sour cream and apple sauce

### NOVA LOX PLATTER 96

with mini bagels, cream cheese, tomatoes, cucumbers, onion, lemon, and capers

### BREAKFAST MEATS 23

choice of bacon or sausage links

### ASSORTED BREAKFAST BREADS 14

### FRESH FRUIT PLATTER 24

## THE FINE PRINT

All deliveries will arrive cold with complete heating instructions. Due to the high volume of holiday orders, we are unable to accommodate substitutions or special orders. A credit card is required to secure all orders. Christmas orders must be placed by FRIDAY, DECEMBER 17<sup>th</sup>, 2021. Orders for Thursday, December 23<sup>rd</sup> will be available for pick up or delivery between 12pm-4pm. Orders for Friday, December 24<sup>th</sup> will be available for pick up between 8am-11am or delivery between 8am-12pm.