

Holiday Menu



STARTERS

(Per dozen, two dozen minimum)

VEGETABLE EGG ROLLS 29.40

with sweet and sour sauce

BACON WRAPPED DATES 47.90

with bourbon hot honey sauce

CRAB CAKES 47.90

with remoulade sauce

CHICKEN POTSTICKER 41.90

with sesame ginger sauce

BRIE AND CRANBERRY CHUTNEY 34.20

in a phyllo shell

KOREAN STYLE BEEF SKEWERS 47.90

with gochujang sauce

TOMATO TARTINI 34.20

with pesto and parmesan

ARANCINI BALLS 41.90

with arrabbiata sauce

BOARDS

(Serves 8 to 10)

CHARCUTERIE BOARD 107.70

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 204.50

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

IMPORTED CHEESE BOARD 88.30

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

SOUTHWEST SHRIMP PLATTER 62.40

Southwest style shrimp, lime aioli, fresh lemons

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THE MAIN COURSE

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

ENTREES

PRIME RIB 86.50pp

with au jus and creamy horseradish sauce

PEPPERCORN ENCRUSTED BEEF TENDERLOIN 74.50pp

with brandy mustard cream sauce

STUFFED CHICKEN FLORENTINE 49.50pp

with sundried tomato cream sauce

HERB ROASTED TURKEY BREAST 49.50pp

with gravy

ROASTED SALMON FILET 52.80pp

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

GLAZED SWEET POTATOES

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 4:8

Chocolate cake with hazelnut buttercream or yellow cake with raspberry filling

PIES 4:1.10

Caramel Apple, Cherry, or Pecan

INDIVIDUAL BOMBS 8

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 23

GINGERBREAD TOAST CASSEROLE 23
with syrup

FRITTATA 25.40

with caramelized onions, spinach, and Gruyere

“THOSE” POTATOES 23

with cheddar, bacon, and sour cream

MINI LATKES 23

with sour cream and apple sauce

NOVA LOX PLATTER 104

(Serves 8 to 10) with mini bagels, cream cheese, tomatoes, cucumbers, onion, lemon, and capers

BREAKFAST MEATS 27.80

choice of bacon or sausage links

ASSORTED BREAKFAST BREADS 17

FRESH FRUIT PLATTER 29

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 15th, 2023. Orders for Saturday, December 23rd will be available for delivery between 8am-12pm. Orders for Sunday, December 24th will be available for delivery between 8am-12pm. There will be no deliveries on Monday, December 25th.