

# Holiday Menu



## STARTERS

(Per dozen)

### VEGETABLE EGG ROLLS 32.30

with sweet and sour sauce

### BACON WRAPPED DATES 46.20

with bourbon hot honey sauce

### CRAB CAKES 46.20

with remoulade sauce

### BRIE AND CRANBERRY CHUTNEY 39.30

in a phyllo shell

### SOUTHWEST SHRIMP PLATTER 46.20

with lime aioli

### GOAT CHEESE TRUFFLES 39.30

rolled in bacon and pistachios

### ARANCINI BALLS 39.30

With arrabbiata and arugula

## BOARDS

(Serves 8 to 10)

### CHARCUTERIE BOARD 97.90

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 185.90

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

### IMPORTED CHEESE BOARD 80.30

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** 82.50pp

with au jus and creamy horseradish sauce

#### **PEPPERCORN ENCRUSTED BEEF TENDERLOIN** 71.50pp

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

#### **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 44

Chocolate cake with hazelnut buttercream or yellow cake with raspberry filling

### PIES 37.40

Caramel Apple, Cherry, or Pecan

### INDIVIDUAL BOMBS 7.70

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 20.90

GINGERBREAD FRENCH TOAST CASSEROLE 20.90  
with syrup

### FRITTATA 23.10

with caramelized onions, spinach, and Gruyere

### "THOSE" POTATOES 20.90

with cheddar, bacon, and sour cream

### LATKES 20.90

with sour cream and apple sauce

### NOVA LOX PLATTER 105.60

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

### BREAKFAST MEATS 25.30

choice of bacon or sausage links

### ASSORTED BREAKFAST BREADS 15.40

### FRESH FRUIT PLATTER 26.40

## 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 16<sup>th</sup>, 2022. Orders for Friday, December 23<sup>rd</sup> will be available for pick up or delivery between 12pm-4pm. Orders for Saturday, December 24<sup>th</sup> will be available for pick up between 8am-11am or delivery between 8am-12pm.