



GOURMET HOLIDAY DINNERS

Contactless Pick Up or Touchless Delivery - Thursday, December 24 - 10:00am - 4:00pm

Order by Friday, December 18

Reheating Instructions Included

DINNER SELECTIONS

All Dinners Include: Baby Brioche Rolls, Cranberry Nut Mini Muffins & Whipped Butter

Whole Beef Tenderloin

with Sherried Horseradish

\$165 - Dinner for 4

\$220 - Dinner for 6

\$410 - Dinner for 12

Hickory Smoked Spiral Sliced Ham

with a Riesling & Dijon Glaze

\$200 - Serves 8-10

Braised Short Ribs

with Peppercorn Reduction

\$235 - Dinner for 4

\$330 - Dinner for 6

\$630 - Dinner for 12

Wild Mushroom Stuffed Chicken

with Marsala Wine Sauce

\$90 - Dinner for 4

\$130 - Dinner for 6

\$250 - Dinner for 12

Garlic Butter Shrimp Scampi

\$120 - Dinner for 4

\$170 - Dinner for 6

\$300 - Dinner for 12

Searched Chicken Breast

with Artichoke Panzanella

\$75 - Dinner for 4

\$110 - Dinner for 6

\$205 - Dinner for 12

Dual Entree

Medallions of Beef Tenderloin

with Sherried Horseradish

and

Searched Chicken Breast

with Artichoke Panzanella

\$140 - Dinner for 4

\$190 - Dinner for 6

\$350 - Dinner for 12

Dual Entree

Medallions of Beef Tenderloin

with Sherried Horseradish

and

Garlic Butter Shrimp Scampi

\$160 - Dinner for 4

\$230 - Dinner for 6

\$450 - Dinner for 12

SIDES

Choice of Three Sides

Tri-Colored Carrots

Roasted with Dill & Sea Salt

Julienned Zucchini & Yellow Squash

Roasted Brussel Sprouts

with a Caramelized Honey Glaze

Green Beans

with Caramelized Onions & Mushrooms

Caramelized Onion & Fennel Soup

with Pumpernickel Brie Toast

Roasted Cauliflower & Aged Cheddar Bisque

Mixed Field Greens

with Pears, Blue Cheese & Walnuts

with Honey Balsamic Vinaigrette

Napa Cabbage & Broccoli

with Pecorino Romano, Peppercorns & Garlic Croutons

with Creamy Caesar Dressing

Roasted Cauliflower

with Pecorino Romano

Roasted New Potatoes

with Rosemary and Olive Oil

Golden Duchess Potatoes

Whipped & Piped Yukon Gold Potatoes

Buttermilk Mashed Potatoes

ENTREES

Whole Beef Tenderloin <i>with Roasted Garlic Demi or Sherried Horseradish</i>	\$40 Per Pound
Bacon Wrapped Pork Tenderloin	\$19 Per Pound
Whole HoKa Turkey <i>Par Baked - Carved</i>	\$85 Each
Roasted Turkey Breast <i>Par Baked - Carved or Uncarved - Approx. 5lbs.</i>	\$60 Each
Wild Mushroom Stuffed Chicken <i>with Marsala Wine Sauce</i>	\$9 Each
Seared Chicken Breast <i>with Artichoke Panzanella</i>	\$8 Each
Garlic Butter Shrimp Scampi	\$17 Per Person

SOUP & SALADS

Caramelized Onion & Fennel Soup	\$14 Per Quart
Roasted Cauliflower & Aged Cheddar Bisque	\$16 Per Quart
Mixed Field Greens <i>with Pears, Crumbled Blue Cheese, Toasted Walnuts & Honey Balsamic Vinaigrette</i>	\$4 Per Person
Napa Cabbage & Broccoli <i>with Pecorino Romano & Peppercorns with Creamy Caesar Dressing</i>	\$4 Per Person

SIDES

Golden Duchess Potatoes	\$5 Each
Buttermilk Mashed Potatoes	\$6 Per Pound
Rosemary Roasted Potatoes	\$6 Per Pound
Herb Roasted Tri-Colored Carrots	\$6 Per Pound
Julienned Zucchini & Yellow Squash	\$7 Per Pound
Pecorino Romano Roasted Cauliflower	\$7 Per Pound
Spinach Gratin	\$8 Per Pound
Sage & Sour Dough Dressing	\$8 Per Pound
Green Beans <i>with Onions & Mushrooms</i>	\$8 Per Pound
Roasted Brussel Sprouts	\$8 Per Pound
Maple Hasselback Butternut Squash - Serves 8	\$32 Per Pan
Sweet Corn Bake - Serves 12	\$20 Per Pan
Artisan Macaroni & Cheese - Serves 12	\$30 Per Pan
Traditional Turkey Gravy	\$10 Per Quart
Orange Zested Cranberry Relish	\$7 Per Pint
Baby Brioche Rolls with Whipped Butter	\$9 Per Dozen
Cranberry Nut Mini Muffins	\$12 Per Dozen

TRADITIONAL PIES

Classic Pumpkin	\$14
Classic Pecan	\$18
Old Fashioned Double Crust Apple	\$20
Old Fashioned Double Crust Blueberry	\$20

INDIVIDUAL DESSERTS

Individual Pie <i>Pecan, Dutch Apple, Pumpkin, or Cherry</i>	\$6 Each
Individual Tart <i>Lemon Curd Meringue, Key Lime Meringue, or Chocolate Hazelnut</i>	\$6 Each

DESSERT TRAYS

Holiday Bar Cookie Tray <i>Cinnamon Apple Shortbread, Pecan Praline & Pumpkin 48 Pieces</i>	\$60
Assorted Truffle Tray <i>36 Pieces</i>	\$70
Assorted House-made Macarons <i>36 Pieces</i>	\$70

CHRISTMAS DAY BREAKFAST

Breakfast Tray <i>Assortment of Freshly Baked Mini Pastries 24 Pieces</i>	\$40
Assorted Tea Breads <i>Morning Glory, Lemon Poppy Seed or Banana Nut</i>	\$8 Per Loaf
Assorted Mini Scones <i>24 Pieces</i>	\$30
Quiche <i>Lorraine, American or Mediterranean</i>	\$20 Each
Mini Crustless French Quiche <i>with Caramelized Onions, Goat Cheese & Basil</i>	\$3 Each
O'Brien Potatoes	\$5 Per Pound
Breakfast Sausage <i>3 Links Per Person</i>	\$3 Per Person
Breakfast Bake <i>Eggs, Ham, Potatoes & Cheddar Cheese - Serves 12</i>	\$30 Per Pan
Cinnamon Cream Cheese Stuffed French Toast <i>with Maple Syrup - Serves 12</i>	\$50 Per Pan
Lemon Blueberry Stuffed French Toast <i>with Lemon Syrup - Serves 12</i>	\$50 Per Pan