

## CHRISTMAS 2023

Available for pick-up and delivery through the holiday season, or we can provide below menu options as a beautiful grazing table.

### APPETIZERS

- Coconut Shrimp + mango chili lime | \$48 per dozen
- Mini Corned Beef Reuben + gruyere + sauerkraut + russian dressing + rye bread | \$42 per dozen
- Crispy Buttermilk Chicken Slider + cabbage slaw + sriracha aioli | \$48 per dozen
- Braised Beef Short-Rib Sliders + provolone + horseradish cream + brioche | \$60 per dozen
- Beef Tenderloin Crostini + horseradish cream + garlic crostini | \$70 per dozen (2 DOZEN MINIMUM)
- Pumpkin Parmesan Arancini + salsa verde | \$38 per dozen
- Goat Cheese Crostini + roasted grapes + lavender honey | \$36 per dozen
- Smoked Salmon Tartine + chive cream cheese + avocado + pickled red onion + pumpernickel | \$48 per dozen
- Asparagus & Gruyere Tartlet | \$48 per dozen
- Wild Mushroom & Goat Cheese Tartlet | \$48 per dozen
- Za'atar Chicken Brochette + crazy red pepper & feta tzatziki | \$42 per dozen
- Burrata + oven-dried tomato + basil pesto + garlic crostini | \$42 per dozen
- Prosciutto + brie + apricot & thyme jam crostini | \$48 per dozen
- Lump Crab Cake + chipotle aioli + avocado crema | \$70 per dozen (2 doz minimum)
- Honey Chipotle Shrimp + avocado mash + cucumber | \$48 per dozen
- Pickled Golden Beet Tartare + whipped herb goat cheese mousse + endive spear | \$36 per dozen
- French Onion Dumplings + cipollini onion agrodolce | \$36 per dozen
- Mini Stuffed Fingerling Potato + applewood smoked bacon + cheddar + creme fraiche + chives | \$38 per dozen
- Mexican Shrimp Cocktail Mason Jars + tomato + avocado + jalapeno + cilantro + lime | \$60 per dozen



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### ENTREES

Serves 4-6

AUTUMNAL HERB CRUST PORK TENDERLOIN + bacon & onion jam |  
\$50.00 (Serves 4-6)

PISTACHIO CRUSTED RACK OF LAMB + sea salt roast baby carrots |  
\$250 (Serves 4-6)

LACKLUSTER BRAISED BEEF SHORT-RIBS + orange gremolata | \$100  
(Serves 4-6)

BEEF WELLINGTON + beef tenderloin + mushroom duxelle + puff pastry |  
\$300 (Serves 4-6)

STUFFED CHICKEN BREAST + parma ham + asparagus + boursin cheese |  
\$45 (Serves 4-6)

STUFFED & ROAST WHOLE CHICKEN + chestnut + fig + honey stuffing |  
\$45 (Serves 4-6)

WALNUT CRUSTED SALMON + shaved brussel sprouts + maple matre d'  
butter | \$80 (Serves 4-6)

CRAB STUFFED LEMON SOLE + lemon caper butter + asparagus | \$100  
(Serves 4-6)

VEGAN ROASTED & STUFFED ACORN SQUASH + wild rice + red curry  
roasted brussel sprouts + caramelized onions | \$65 (serves 4-6)

## SIDES

Serves 4-6

**ROASTED BRUSSEL SPROUTS** + bacon & cipollini onion jam \$30

**CAULIFLOWER GRATIN** + gruyere + parmesan + toasted breadcrumbs \$28

**ROASTED WINTER VEGETABLES** + butternut squash + acorn squash + rutabaga + brussel sprouts + carrots + celeriac + pearl onions \$30

**SAUTEED VEGETABLES** + asparagus + sugar snap peas + golden beets + baby carrots + fingerling potatoes + cipollini onions \$30

**APRICOT GLAZED BABY CARROTS** + crushed almonds \$30

**SEA SALT & ROSEMARY FINGERLING POTATOES** + roasted garlic \$28

**YUKON GOLD AU GRATIN** + vidalia onions + shaved fennel + gruyere \$30

## SALADS

Serves 4-6

**FIELD GREEN SALAD** + Cherry Tomatoes + Golden Beets + Jersey Corn + Toasted Walnuts + Goat Cheese + Garlic Croutons + Herb & White Balsamic Vinaigrette \$32

**SWEET & SAVORY SALAD** + baby arugula + quinoa + sweet potatoes + red & golden beets + strawberries + blueberries + avocado + pecans + hemp seeds + lemon vinaigrette \$32

**AUTUMN SALAD** + mixed greens + pickled butternut squash + apples + dried cranberries + toasted walnuts + goat cheese + apple cider & shallot vinaigrette \$32

**ROASTED BEET SALAD** + arugula + roasted beets + shaved fennel + oranges + pecans + goat cheese + balsamic vinaigrette \$32

**ALL ORDERS ARE PICKED UP OR DELIVERED COLD TO REHEAT WITH INSTRUCTIONS!!**

**CHRISTMAS EVE PICKUPS AND DELIVERIES BETWEEN 10AM AND 12PM**

