



Gourmet Holiday Dinners

Pick Up or Delivery - Wednesday, December 24 - 9:00am - 1:00pm

Delivery is additional, based on location, and will take place within a minimum of a 2 hour time frame. We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests. We apologize for any inconvenience.

Order by Tuesday, December 19th

DINNER SELECTIONS

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

Whole Beef Tenderloin
with Sherried Horseradish

\$410- Dinner for 6
\$750 - Dinner for 12

Tuscan Stuffed Chicken
with Herb Tomato Cream Sauce

\$200 - Dinner for 6
\$380 - Dinner for 12

Dual Entree

Whole Beef Tenderloin
with Sherried Horseradish
and

Tuscan Stuffed Chicken
with Herb Tomato Cream Sauce

\$330 - Dinner for 6
\$590 - Dinner for 12

Hickory Smoked Spiral Sliced Ham
with Zested Mimosa Glaze

\$325 - Serves 8-12

Garlic Butter Shrimp Scampi

\$230 - Dinner for 6
\$400 - Dinner for 12

Whole Free Range Turkey.

Seasoned with My Chef Rub & Hand Carved
with Traditional Turkey Gravy

and

Sage and Sour Dough Dressing

\$330 - Dinner for 6
\$600 - Dinner for 12

Braised Short Ribs
with Peppercorn Reduction

\$410 - Dinner for 6
\$750 - Dinner for 12

Cranberry Roasted Chicken
with Rosemary & Orange

\$180 - Dinner for 6
\$310 - Dinner for 12

Dual Entree

Whole Beef Tenderloin
with Sherried Horseradish
and

Garlic Butter Shrimp Scampi

\$370 - Dinner for 6
\$690 - Dinner for 12

SIDES

Choice of Three Sides

Roasted Heirloom Carrots
with Dill and Sea Salt

Julienned Zucchini & Yellow Squash

Roasted Brussel Sprouts
with Cranberries

Green Beans
with Herbs & Olive Oil

Grilled Broccolini

Butternut Squash Bisque

Roasted Cauliflower & Aged Cheddar Bisque

Mixed Field Greens

with Pears, Walnuts, & Goat Cheese with Pear Infused Vinaigrette

Shaved Brussel Sprout Salad

with Roasted Pecans & Cranberries with White Balsamic Dijon Vinaigrette

Roasted Cauliflower
with Pecorino Romano

Roasted New Potatoes
with Rosemary and Olive Oil

Garlic Smashed Potatoes

Buttermilk Mashed Potatoes

Bruleéd Sweet Potatoes

ENTREES

Whole Beef Tenderloin	\$85 Per Pound
<i>with Roasted Garlic Demi or Sherried Horseradish</i>	
Bacon Wrapped Pork Tenderloin	\$28 Per Pound
Whole Free Range Turkey	\$170 Each
<i>My Chef Seasonal Rub - Par Baked - Hand-Carved</i>	
Roasted Turkey Breast	\$130 Each
<i>Par Baked - Carved or Uncarved - Approx. 8lbs.</i>	
Garlic & Herb Cheese Stuffed Chicken	\$10 Each
<i>with Tomato Vodka Sauce</i>	
Seared Chicken Breast	\$9 Each
<i>with Cranberries & Balsamic</i>	
Garlic Butter Shrimp Scampi (8pc)	\$24 Per Person

SOUP & SALADS

Butternut Squash Bisque	\$21 Per Quart
Roasted Cauliflower & Aged Cheddar Bisque	\$21 Per Quart
Mixed Field Greens	\$4 Per Person
<i>with Pears, Walnuts & Goat Cheese</i>	
<i>with Pear Infused Vinaigrette</i>	
Shaved Brussel Sprout Salad	\$4 Per Person
<i>with Roasted Pecans & Cranberries with White Balsamic Dijon Vinaigrette</i>	

SIDES

Garlic Smashed Potatoes	\$5 Per Person
Buttermilk Mashed Potatoes	\$8 Per Pound
Roasted Potatoes <i>with Garlic & Herbs</i>	\$8 Per Pound
Roasted Heirloom Carrots with Dill and Sea Salt	\$6 Per Person
Julienned Zucchini & Yellow Squash	\$8 Per Pound
Pecorino Romano Roasted Cauliflower	\$10 Per Pound
Grilled Broccolini	\$6 Per Person
Sage & Sour Dough Dressing	\$10 Per Pound
Green Beans <i>with Herbs & Olive Oil</i>	\$8 Per Pound
Roasted Brussel Sprouts with <i>Cranberries</i>	\$8 Per Pound
Sweet Corn Bake - <i>Serves 12</i>	\$42 Per 1/2 Pan
Artisan Macaroni & Cheese - <i>Serves 12</i>	\$65 Per 1/2 Pan
Traditional Turkey Gravy	\$12 Per Quart
Orange Zested Cranberry Relish	\$8 Per Pint
Baby Brioche Rolls with <i>Whipped Butter</i>	\$15 Per Dozen
Cranberry Nut Mini Muffins	\$15 Per Dozen

TRADITIONAL PIES

Classic Pumpkin	\$28
Classic Pecan	\$40
Old Fashioned Double Crust Apple	\$38
Old Fashioned Double Crust Cherry	\$40

INDIVIDUAL DESSERTS

Individual Pie	\$8 Each
<i>Pecan, Dutch Apple, Pumpkin, or Cherry</i>	
Individual Tart	\$8 Each
<i>Lemon Curd Meringue, Key Lime Meringue, or Chocolate Hazelnut</i>	

DESSERT TRAYS

Holiday Cookie Tray	\$65
<i>Assorted Seasonal Favorites - 36 Pieces</i>	
Holiday Bar Cookie Tray	\$70
<i>Cinnamon Apple Shortbread, Pecan Praline & Pumpkin</i>	
<i>48 Pieces</i>	
Assorted Truffle Tray	\$80
<i>36 Pieces</i>	
Assorted House-made Macarons	\$80
<i>36 Pieces</i>	

CHRISTMAS DAY BREAKFAST

Breakfast Tray	\$45
<i>Assortment of Freshly Baked Mini Pastries</i>	
<i>24 Pieces</i>	
Mini Vegetable Frittata	\$3 Each
<i>with Sautéed Vegetables & Cheese</i>	
Mini Crustless French Quiche	\$3 Each
<i>with Caramelized Onions, Goat Cheese & Basil</i>	
Assorted Mini Scones	\$15 Per Dozen
Quiche	\$30 Each
<i>Lorraine, American or Mediterranean</i>	
O'Brien Potatoes	\$10 Per Pound
Sage Breakfast Sausage or Applewood Smoked Bacon	\$4 Per Person
Breakfast Bake	\$45 Per Pan
<i>Eggs, Ham, Potatoes & Cheddar Cheese - Serves 12</i>	
Cinnamon Cream Cheese Stuffed French Toast	\$48 Per Pan
<i>with Maple Syrup - Serves 12</i>	
Lemon Blueberry Stuffed French Toast	\$48 Per Pan
<i>with Lemon Syrup - Serves 12</i>	