



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

## SOUP & SALADS

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

## SIDES

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

## TRADITIONAL PIES

Classic Pumpkin	<b>\$28</b>
Classic Pecan	<b>\$40</b>
Old Fashioned Double Crust Apple	<b>\$38</b>
Old Fashioned Double Crust Cherry	<b>\$40</b>

## INDIVIDUAL DESSERTS

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

## DESSERT TRAYS

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

## CHRISTMAS DAY BREAKFAST

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