

HOLIDAY FEAST-TO-GO



Tabletop Appetizers

Baked Brie en Croute with Sun-Dried Cranberries, Caramelized Apple Puree & Water Crackers:	\$65 serves 10-20
Garden Vegetable Crudités with Spinach Aioli Dip:	\$58 serves 10-20
Imported Cheese Platter with Grapes & Water Crackers:	\$105 serves 8-14
Homemade Potato Crisps with Warm Artichoke Spinach Dip:	\$63 serves 12-15
Antipasto; Italian cured meats, mozzarella, roasted peppers, marinated artichokes, mushrooms, Gorgonzola stuffed olives, Provolone, Pecorino:	\$150 serves 12-20
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges:	\$40 per dozen
Mini Franks in Puff Pastry with Spicy Mustard:	\$15 per dozen
Mini Sweet Potato Pancakes with Green Apple Chutney:	\$16 per dozen
Mini Crab Cakes with Basil Remoulade:	\$24 per dozen
Fennel Sausage Stromboli Loaf with Peppers, Onions, Mozzarella and Parmesan:	\$50 per loaf serves 8-12

Entrees

Oven Roasted Turkey (PRE-SLICED) with Gravy:	\$128 for 20 lbs. serves 8-12 / \$160 for 28 lbs. serves 14-18
Whole Roasted Turkey Breast with Gravy:	\$15 per pound
Bourbon Glazed Spiral Cut Ham with Apricot Mustard:	\$98 serves 8-12
Lemon Oregano Roasted Chicken with Cracked Black Pepper & Sea Salt:	\$80 ½ pan serves 8-12 / \$160 full pan serves 16-20
Chicken Chasseur with Mushrooms, Shallots & White Wine:	\$80 ½ pan serves 8-12 / \$160 full pan serves 16-20
Lasagna Bolognese with Bolognese Sauce:	\$68 ½ pan serves 8-12 / \$125 full pan serves 16-20
Herb Crusted Sea Bass with Lemon Tomato Reduction:	\$18 per 8 oz. portion
Shrimp or Chicken Francaise in a Lemon Butter Sauce:	\$110 (shrimp) \$80 (chicken) ½ pan serves 6-8 / \$190 (shrimp) \$155 (chicken) full pan serves 8-12
Oven Roasted Filet Mignon with Crispy Onions & Port Wine Demi:	\$210 per filet serves 8-12

Accompaniments

Roasted Brussels Sprouts with Shallots & Apple Wood Smoked Bacon:	\$23 per quart serves 3 - 4
Whipped Cinnamon & Maple Sweet Potatoes:	\$18 per quart serves 3 - 4
Traditional Moist Bread Stuffing or Three Onion Sausage Stuffing:	\$16 per quart serves 3 - 4
Creamy Whipped Potatoes:	\$16 per quart serves 3 - 4
Braised Carrots with Herb Butter and Fresh Chives:	\$23 per quart serves 3 - 4
Creamy Long Island Corn Pudding:	\$18 per quart serves 3 - 4
Harvest Sautéed Julienne Vegetables:	\$18 per quart serves 3 - 4
Steakhouse Style Creamed Spinach:	\$21 per quart serves 3 - 4
Oven Roasted Winter Asparagus with Truffle Butter:	\$21 per quart serves 3 - 4
Potatoes au Gratin:	\$21 per quart serves 3 - 4
Roasted Root Vegetables in a Rich Demi Glace:	\$21 per quart serves 3 - 4
Truffle Macaroni and Cheese:	\$24 per quart serves 3 - 4
Penne a la Vodka with Prosciutto & Parmesan Cheese:	\$65 ½ pan serves 8-12 / \$120 full pan serves 16-20
Jumbo Potato Pancakes with Apple Cinnamon Chutney:	\$3 per piece
Butternut Squash Soup:	\$18 per quart serves 3 - 4
Assorted Dinner Rolls:	\$16 per dozen
Cranberry Orange Walnut Compote:	\$12 per pint

Dessert

Fresh Fruits & Berries:	\$50 Medium Serves 8-12 / \$95 Large Serves 18-22
Flourless Chocolate Torte:	\$45 serves 8-10
11" Homemade New York Deli Cheesecake (Gram Cracker Crust) :	\$48 serves 8-10
Homemade Apple or Blueberry Crisp:	\$55 ½ Pan Serves 8-12 / \$95 Full Pan Serves 18-24
Homemade Cookies (chocolate chip, white chocolate macadamia nut, oatmeal raisin):	\$35 per dozen
Homemade Chewy Fudge Brownies:	\$28 per dozen
Cheesecake Lollipops:	\$28 per dozen
Cupcake Christmas Tree (12 vanilla):	\$65 serves 12
Fancy Holiday Cookies (assorted decorated with icing)	\$3.50 each - 1 Dozen Min
Chocolate Sleigh filled with Assorted Cookies	\$65 serves 12-20