

Holiday Menus



A Dickens Of A Deal

Lunch & Dinner Buffets

All lunch and dinner selections are prepared with care, garnished and beautifully presented in appropriate serving pieces. A minimum of 15 guests is required on all selections, unless otherwise noted. Paper goods, napkins and plastic flatware are included in our packages.

Tiny Tim's Holiday Feast

Tender sliced turkey breast with pan gravy, cranberry-ginger relish, roasted garlic mashed potatoes, cherry walnut stuffing, soft rolls with butter and creamy pumpkin pie.

\$12.99 50+ guests
\$13.99 15 to 49 guests

Scrooge's Feast

Roasted pork loin with rum raisin glaze, savory holiday rice, orange-glazed baby carrots, rolls with honey butter, pumpkin and apple pies.

\$13.99 50+ guests
\$14.99 15 to 49 guests

Bob Cratchit's Feast

Sliced oven braised ham with brown sugar & mustard glaze, roasted garlic mashed potatoes, green bean and carrot medley, rolls with butter, pumpkin and apple pies.

\$13.99 50+ guests
\$14.99 15 to 49 guests

Old Fizziwig's Feast

Tender roasted beef tri tip with mushroom gravy, white cheddar mashed potatoes, mixed Winter vegetables, soft rolls with butter, pumpkin and apple pies.

\$13.99 50+ guests
\$14.99 15 to 49 guests

Jingle Bells

Rosemary roasted turkey breast with pan gravy and cranberry-orange relish. Thick-sliced honey ham with cinnamon-brown sugar glaze, gruyere scalloped potatoes, haricot vert, soft rolls with butter and home made pumpkin and apple pies.

\$16.99 50+ guests
\$18.95 15 to 49 guests

The following menus are designed to impress any holiday guest.
See our dessert menu to complete these special selections.

Tree Trimmer

Tender pepper steak with port demi, served with white cheddar mashed potatoes, baby carrots, haricot vert and freshly baked La Brea rolls and butter. Pumpkin and Apple Pies

\$16.99 50+ guests
\$17.99 15 to 49 guests

Stocking Stuffer:

Chicken Marsala served with fresh haricot vert, holiday rice blend with nuts and spices and freshly baked La Brea bread and butter. Pumpkin and Apple Pies

\$16.95 50+ guests

\$18.95 15 to 49 guests

Sleigh Ride:

Pork loin rouladen filled with spinach, spicy Italian sausage and red peppers, then topped with red onion marmalade. Served with colorful Christmas rice pilaf, haricot vert and freshly baked La Brea bread with creamy butter. Pumpkin and Apple Pies.

\$16.95 50+ guests

\$18.95 15 to 49 guests

Silver Bell (A Very Special Dinner)...Chicken Calvados

\$22.99 per guest

An 8-ounce chicken breast stuffed with apples, pecans and dried cranberries is served with an apple brandy vin blanc, fried leeks, haricot vert, white cheddar mashed potatoes, bibb and apple chip salad and La Brea bread with creamy butter. Finally, Amarula-toffee cheesecake drizzled with chocolate ribbons for dessert.

***** Beverages are available at an additional charge.**

Holiday Hors d'oeuvres Packages

Prices are based on a minimum of 50 guests. Please ask your sales representative for pricing on groups less than 50. The above pricing includes the food items listed only. Please see your sales representative for information on additional items.

Service Staff:

We offer professional servers, bartenders, baristas and field chefs to assist with any type of event. The fee is \$27.50 per hour for either a server captain, field chef, barista or single server event. Each additional server is \$25.00 after that. A 4-hour minimum is required for all servers, field chefs and baristas are required a minimum of 2-hours. For any event, final service staff hours may vary. Gratuity is not included.

Feliz Navidad

\$9.95 per guest

Chipotle Adobo Bean Dip, served with colorful tortilla chips.

Santa Fe Vegetable Basket, guacamole, salsa, spicy cilantro ranch dip and chips.

Smoked chicken quesadillas

Miniature Meatballs: Chipotle Cream.

Corn fritters with black bean salsa

Shortbread cookies and Mexican chocolate brownies.

Dashing through the Snow

\$12.95 per guest

Assorted cheeses and fresh fruit, served with gourmet crackers.

Honey ham cocktail sandwiches: Thinly sliced ham in a mustard-brown sugar glaze.

Hot artichoke and parmesan dip, crisp fresh vegetables, chips and crackers.

Mini meatballs: Creamy Swedish style.

Crispy vegetable spring rolls, served with a mustard ginger dipping sauce.

Holiday dessert bars and cookies including festive brownies, fruit bars, cookies and chocolates.

It's a Small World

\$15.95 per guest

Hummus, served with chips and pita wedges.

Spanikopita Triangles: Spinach, feta and herbs wrapped in warm phyllo.

Thinly sliced London broil with tzatziki sauce & warm pita pockets

Chicken pot stickers with mustard-ginger dipping sauce

Assorted Holiday bars and cookies: festive brownies, fruit bars, cookies and chocolates.

Sleigh Bells Ring

\$15.95 per guest

Warm baked brie with apples, caramel and pecans. Served with water crackers and fresh fruit.

Almond stuffed dates wrapped in bacon, served on skewers. YUM!

Lemon-rosemary chicken skewers

Smoked salmon presented with capers, red onions and cream cheese.
Toast points and mini-bagels on the side.

Hot artichoke and parmesan dip, crisp fresh vegetables, chips and crackers.

Gourmet festive cookie assortment.

Poinsettia

\$24.95 per guest

Imported Cheese Board: Aged and imported cheeses, baked brie en brioche, sun-dried tomato pesto torte and candied fruit. Served with focaccia slivers and gourmet crackers.

Beef tenderloin platter served with rolls, mustards and horseradish sauce.

Coconut chicken with an orange-horseradish dipping sauce.

Storybook potatoes. Sour cream-chive dip on the side.

Crab cakes with smoked chili remoulade.

Grilled vegetable platter drizzled with dijon vinaigrette.

A La Carte Hors d'oeuvres

Our hors d'oeuvres are conveniently priced by the dozen with a minimum of 3 dozen per item. Please allow our event managers to assist you in determining proper amounts for your event.

A La Carte Hot Appetizers

Sautéed Button Mushrooms

Steeped in savory herbs & white wine. (Min. 5 lbs) **\$8.50/lb.**

Miniature Meatballs

Choose from: Swedish, chipotle cream sauce, sweet and sour, barbecue, or spicy marinara. **\$9.99 doz.**

Fritters:

Cheddar-Habanero

With raspberry coulis dipping sauce.

Or

Corn Fritters

With black bean salsa. **\$9.99 doz.**

Mac & Cheese "Bites" with truffle oil

Crispy and golden on the outside with creamy cheddar and a hint of white truffle oil on the inside. **\$11.99 doz.**

Almond Stuffed Dates Wrapped in Bacon

Tender dates are piped with sweet almond paste, wrapped in bacon, baked to seal in the flavors, and presented on long skewers. Very popular. **\$11.99 doz.**

Crispy Vegetable Spring Rolls

Served with a mustard ginger dipping sauce. **\$13.50 doz.**

Storybook Potatoes

Roasted mushroom shaped potatoes with sour cream-chive dip. **\$11.99 doz.**

Mini "Bleus"

Tender chicken stuffed with ham and Swiss, served with peppery bleu cheese dip. **\$14.99 doz.**

Mini Muffalettas

Layered with ham, salami, provolone, olive tapenade & sweet bell pepper on a cute, buttery bun.

Minimum 36 people. **\$3.25 per person**

Mini Reubens

Melted Swiss, pastrami, sauerkraut and Cajun remoulade on grilled dark rye.

Minimum 36 people. **\$2.25 per person**

Curried Chicken Volcanoes

Warm puff pastry overflowing with savory curried chicken & vegetables.

Minimum 36 people.

\$1.99 per person

Mini Sausage Calzone

Flakey pastry puffs with spicy sausage, black beans & jack cheese.

Served with arrabiata sauce.

\$2.75 per person

Quesadillas (minimum 3 dz of one kind)

- Grilled vegetables, cheddar and jack cheese: Served with fresh salsa roja. **\$11.99 doz.**
- Smoked chicken, Spanish onion, roasted corn and jack cheese. **\$13.99 doz.**
Served with roasted tomato salsa.
- Rubeen: Melted Swiss, pastrami, caraway and sauerkraut. Served with **\$13.99 doz.**
spicy remoulade.
- Blackened shrimp & jack cheese. Served with Cajun remoulade. **\$14.99 doz.**
- Manchego cheese with raspberry coulis and candied jalapeño. **\$15.99 doz.**

Dixie Chicken Wings

Spicy chicken drumettes with a peppery bleu cheese dip on the side

(order a relish-it tray with crispy veggies for dipping).

\$14.99 doz.

Coconut Chicken

Chicken breast strips rolled in shredded coconut and breadcrumbs, quick-fried golden brown, and served with an orange-horseradish dipping sauce.

\$15.99 doz.

Crab Rangoon

Served with sweet and sour sauce.

\$18.95 doz.

Twice-Baked Miniature New Potatoes (min 3 doz. of one kind)

- Bacon, Asiago cheese.
- Sour cream and chives.
- Green chili and Manchego cheese.

\$22.95 doz.

La Cueva

Warm crispy cornmeal cake with cheesy green chili filling, served with spicy ranch

\$16.95 doz.

Mini Beef & Bean Burrito

Served with fire roasted tomato salsa.

\$18.95 doz.

Pot Stickers

Choose from: Pork, chicken, OR veggies in a golden pot sticker wrapper, paired with a mustard-ginger dipping sauce.

\$17.99 doz.

Poblano & Tamarind BBQ Riblets

Bite-sized riblets served in our tangy BBQ sauce. (Approx. 13 ribs per lb.)

2lbs \$37.50

4lbs \$66.50

6lbs \$89.95

Shrimp Dippers

Hand-Breaded Shrimp served warm with Orange Horseradish sauce.

\$17.99 doz.

Pissaladiere

Smoked chicken OR salmon with artichoke hearts inside golden puff pastry.

\$21.50 doz.

Baked Stuffed Mushrooms (min. 3 dz. of one kind)

\$21.99 doz.

All styles steeped in white wine.

- Real crab and seasoned bread crumbs.
- Spicy Italian sausage & spinach.
- Portobello & smoked Gouda.

“Trifecta” (Min 2 doz. Of each)

\$18.99 doz.

- Mini meatballs in sweet & sour glaze.
- Spicy dusted Dixie chicken wings with bleu cheese dip.
- Poblano and Tamarind BBQ riblets.

Santa Fe Chinos

\$18.99 doz.

Grilled chicken, roasted corn, black beans and roasted red pepper are tucked into a crispy egg roll wrapper and served with spicy mango salsa.

Miniature Quiche

\$22.95 doz.

Egg custard in delicate pastry shells. Lorraine and Florentine.

Samosas

\$22.50 doz.

Tender curried vegetables wrapped in crispy phyllo.

Orange-Chipotle Glazed Pork Wings

\$24.99 doz.

Prepared osu bucco style with spicy glaze. So good!

Southern-Style Beer Battered Chicken Strips

\$22.95 doz.

Fresh sizable chicken breast strips dredged in buttermilk & Delta seasonings are served alongside 3 peppercorn-ranch dip.

Spanikopita Triangles

\$26.50 doz.

Savory spinach, feta cheese and herbs wrapped in phyllo.

Coconut Shrimp

\$21.70 doz.

Large Tiger shrimp rolled in a coconut-breadcrumb batter and served with orange-horseradish dipping sauce.

Smoked Chicken Quesadilla Trumpets	\$26.95 doz.
Mesquite grilled chicken, jack and cheddar cheeses and mild green chilies wrapped in a tender tortilla. Served with roasted tomato salsa.	
Crab Cakes	\$32.50 doz.
Fresh Maryland lump crab and savory breadcrumbs are served with a smoked chili-lime dipping sauce.	
Wild Mushroom Tarts	\$32.95 doz.
Shiitake, portobello, crimini and oyster mushrooms with swiss cheese and savory herbs in a flakey chive tart shell.	
Mini Wellingtons	\$39.95 doz.
Puffed pastry filled with tender beef and mushroom duxelle.	
Seared Lamb Lollipops (min 3 dz of one kind)	\$39.95 doz.
- Mint & cranberry chutney	
- Orange-chipotle glaze	
Skewers (min 3 dz of one kind)	
- Thai-Style Chicken Skewers: With spicy peanut sauce.	\$31.50 doz.
- Spicy Linguica Sausage Skewers: With Bonnie's Sweet Zing™ mustard.	\$29.50 doz.
- Lemon-Rosemary Chicken Skewers: With saffron cream sauce.	\$36.95 doz.
- Antipasto: Sun-dried tomatoes, Kalamata olives, artichoke hearts, and fresh mozzarella with a balsamic glaze.	\$38.95 doz.
- Beef Tenderloin and Lemongrass Skewers: Sprinkled with crunchy peanuts.	\$44.95 doz.
- Grilled Tiger Shrimp Skewers: With spicy tomatoes & caraway butter.	\$32.50 doz.

A La Carte Cold Appetizers

"Devilish" Eggs (min 3 dz of one kind)

A timeless favorite

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|---------------------------------|---------------------|
| - Sun-dried tomato caponata. | \$10.99 doz. |
| - Wasabi-avocado....INCREDIBLE! | \$12.99 doz. |

Pinwheels (min 3 dz of one kind)

Sun-dried tomato and spinach tortillas filled with your choice of:

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|---|---------------------|
| - Cream cheese, asiago cheese, olives and peppers | \$9.99 doz. |
| - Tuscan Salami, cream cheese and muffaletta relish | \$10.99 doz. |
| - Roasted Chicken breast, pesto cream cheese and black olives | \$11.99 doz. |
| - Smoked salmon, cilantro & red pepper | \$12.99 doz. |

Poached Baby Pears Stuffed with gorgonzola, walnuts and drizzled with Port. Unique!	\$14.95 doz.
Prosciutto and Buffalo Mozzarella Bites Fresh buffalo mozzarella wrapped in thin, tender, dry, aged prosciutto and drizzled with balsamic vinaigrette. Served with cocktail picks.	\$14.50 doz.
Caprésé Hammocks Tiny tomatoes filled with fresh mozzarella & drizzled with balsamic syrup. Wrapped in a fresh basil leaf.	\$16.95 doz.
Finger Sandwiches Including apple and smoked gouda, cucumber & dill and turkey-cranberry & cream cheese.	\$16.99 doz.
Asparagus Cigars Slender spears wrapped in phyllo, with roasted bell pepper aioli dip.	\$18.50 doz.
Gourmet Mini Cheese Ball Lollipops Includes chef's choice of spicy cheddar, herbed Alouette, Blue cheese, Gruyère & maple-smoked cheddar.	\$18.95 doz.
Petite Phyllo Cups (minimum 3 dozen of one kind) Petite phyllo cups filled with: - Curried shrimp & mango salad. - Cranberry-orange chicken salad with spicy pecans. - Wild mushroom caponata.	\$18.99 doz.
Assorted Cold Canapés Chef's choice of the following: cucumber and lox, duck liver mousse, new potatoes with caviar & bacon, duck liver pâté with truffles, brie and strawberry, smoked trout, smoked duck, cornichon and salmon mousse.	\$23.50 doz.
California Rolls Fresh vegetables, crab and avocado, drizzled with wasabi syrup and topped with pickled ginger.	\$24.95 doz.
Ahi Tuna Rolls Served with mango wasabi & fresh ginger.	\$26.95 doz.
Country Olives Castelvetrano olives sautéed in fresh oregano, garlic and red bell peppers. Excellent tapa!	\$21.95 lb.
Beef Tenderloin Crostinis Thinly sliced beef atop savory olive shortbread rounds. Topped with lemon scented horseradish and fresh rosemary.	\$32.50 doz.

A La Carte Cocktail Sandwiches

Cold Cocktail Sandwiches (min 3 dz of one kind)

- Assorted Cold: Turkey, ham & roast Beef. \$23.95 doz.
- Turkey-Cranberry and cream cheese. \$24.99 doz.
- Veggie: Fresh vegetables, spinach and savory cream cheese. \$23.95 doz.
- Chicken Salad: dill, pineapple and almonds on mini croissants \$32.99 doz.
- Cobb: Turkey, bacon and bleu cheese on fresh rolls with red leaf lettuce. \$28.50 doz.
- Smoked Salmon: With herbed caper-cream cheese. \$32.95 doz.
- Tenderloin: With spicy chili mayo on toasted garlic roll. \$34.50 doz.

Hot Cocktail Sandwiches (minimum 5 dozen of one kind)

Served warm with rolls and condiments.

- Honey Mustard Ham: Thinly sliced ham in a warm mustard and brown sugar sauce. \$22.95 doz.
- "Teenie Weenies" : Mini hotdogs complete with caramelized onion & spicy mustard, Cute and good! \$25.50 doz.
- Burger Slyder: With caramelized onions and melted white cheddar. \$26.95 doz.
- Seasoned Pulled Pork: Cheddar jalapeño rolls. \$28.50 doz.
- Crab Cake Slyders: With smoked chili remoulade. \$32.50 doz.
- London Broil: With crispy fried onions and lime-chili aioli. \$35.50 doz.
- Brisket and Jalapeño Jack: With spicy barbeque sauce and melted jack. \$39.95 doz.

A la Carte Dips & Spreads

SMALL

Serves 15 to 25 guests

MEDIUM

Serves 25 to 50 guests

LARGE

Serves 50 to 75 guests

Chipotle-Adobo Bean Dip

Spicy bean dip with smoky chipotles. Served with tri-colored chips.

Sm \$26.95

Med \$38.50

Lg \$58.95

Chipotle Hummus

Garbanzo paste with smoked chilies, garlic and cumin. Served with colorful tortilla chips.

Sm \$32.95

Lg \$59.95

Fiesta Seven Layer Dip

Layers of beans, ground meat, guacamole, cheese and sour cream. Served with tri-color corn chips.

Sm \$43.95

Med \$72.95

Lg \$124.95

White Bean, Sun dried Tomato & Feta Bruschetta Platter

Accompanied by parsley baguette rounds.

Sm \$18.99

Med \$29.50

Lg \$49.50

Sun-dried Tomato Pesto Torte

Layered basil-pesto, sun-dried tomatoes and cream cheese. Served with crackers and focaccia wedges.

Sm \$64.95

Med \$99.95

Lg \$168.95

Spinach Dip

Served with crackers, fresh veggies and colorful chips.

Sm \$76.50 (15-35P)

Lg \$124.50 (35-50P)

Warm Gruyère & Mushroom Dip

With apple, veggies & chips.

Sm \$76.95

Med \$121.50

Lg \$172.50

Hot Artichoke Dip & Crudités

Baby artichokes, cream cheese and parmesan, are served warm with a colorful basket of fresh vegetables, gourmet crackers and tri-colored chips.

Sm \$76.95

Med \$121.50

Lg \$182.50

Hot Crab Dip

Snow crab, cream cheese, horseradish and toasted almonds. Served warm with a colorful basket of fresh vegetables, gourmet crackers and tri-colored chips.

Sm \$78.95

Med \$112.50

Lg \$194.50

Mousse de Canard (Duck Liver Pâté)

With port wine. Served with cornichon, mustard, asiago rounds and crackers.

Sm 2 lb \$86.50

Med 3 lb. \$138.50

Lg 4 lb. \$199.50

A la Carte Party Trays & Platters

Our event planners are available to assist you in determining appropriate amounts for your event, which may vary by the number of guests and variety of other items. Party trays and platters are available in the following sizes:

Small

serves 15 to 25 guests

Medium

serves 25 to 50 guests

Large

serves 50 to 75 guests

“Relish-it”

Crunchy carrots, celery, broccoli, pickles, peppers, olives and cauliflower. Served with buttermilk ranch dip.

Sm \$32.99

Med \$54.50

Lg \$99.99

Grilled Vegetable Platter

Savory, seasonal vegetables are grilled then drizzled with Dijon-vinaigrette.

Sm \$46.50

Med \$78.95

Lg \$118.50

Fresh Fruit

A beautiful assortment of colorful seasonal fruit and berries artistically arranged and served with a lemon-yogurt dipping sauce. (To add white port and honey drizzle with spicy pecans add \$7.99).

Sm \$46.99

Med \$74.95

Lg \$134.95

Fresh Lox

House cured, sliced thin, and served with capers, red onions, cream cheese and mini-bagels.

Sm \$96.50

Med \$142.50

Lg \$184.50

2 lbs, serves 20 to 40

3 lbs, serves 40 to 60

4 lbs, serves 60 to 80

Cheese and Fruit Display

Mild imported and domestic cheeses with the season's freshest fruit. Served with assorted gourmet crackers.

Sm \$57.99

Med \$99.50

Lg \$139.95

Baked Brie

Wrapped in buttery brioche and garnished with fresh, colorful fruit. Your choice of filling:

- En brioche (No filling)
- Raspberry and candied jalapeño
- Apples, caramel and pecans
- Pesto and sun-dried tomatoes
- Tangy, cranberry-orange marmalade

Med. \$46.50

(Serves approx 15-25 guests)

Lg. \$89.95

(Serves approx 25-50 guests)

Tiger Shrimp Cocktail

Fresh Tiger Shrimp served with lemons and spicy cocktail sauce.

Party Size (31-40ct) 2 lbs \$43.95

4 lbs \$86.95

6 lbs \$129.50

Jumbo Size (16-20ct) 2 lbs \$64.99

4 lbs \$125.99

6 lbs \$189.95

Santa Fe Vegetable Basket

Crisp vegetables, fresh jicama and juicy strawberries are nestled with colorful tortilla chips and fresh cheddar cheese sticks. Served with spicy ranch, fire roasted salsa and guacamole on the side.

Sm \$63.50

Med \$91.50

Lg \$144.95

Greek Platter

Marinated feta, castelvetrano and Kalamata olives, grilled eggplant, stuffed grape leaves, hummus, artichokes, pita wedges and gourmet crackers.

Sm \$49.99

Med \$72.50

Lg \$122.50

Assorted Meats and Cheeses (perfect for cocktail hour)

Honey turkey breast, sugar-cured ham, roasted top round of beef and salami with assorted sliced cheeses, artfully presented and garnished with colorful relishes. Served with honey mustard, mayonnaise and fresh cocktail rolls.

Sm \$89.95

Med \$169.50

Lg \$262.50

Artisan Cheese Board

Chef's choice of an impressive assortment of aged and imported cheeses, a baked brie en brioche and a layered pesto sun-dried tomato torte. Served with crackers and slivers of our signature focaccia bread, candied walnuts and dried fruit.

Sm \$106.50

Med \$173.50

Lg \$262.00

Dry Honey Smoked Salmon

Half Salmon \$162.50 (3-4 lbs, serves 25 to 50)

Cold-smoked Pacific salmon with capers, red onions, cream cheese, toast points and mini-bagels.

Carpaccio of Beef

\$98.50 (serves 15 to 25)

Seared, rare tenderloin sliced thinly, topped with fried capers, brunoise of red onion, and parsley, then drizzled with balsamic vinegar. Served with savory olive shortbread rounds.

Northern Pacific Poached Salmon

A stunning presentation with capers, red onions, cream cheese, toast points and mini-bagels.

Half Salmon \$162.50

(3-4 lbs, serves 25 to 50)

Whole Salmon \$264.95

(7-9 lbs, serves 75 to 100)

Euro-Rail Pass

Includes salami, bruschetta, grilled linguica, pesto torte, mini ravioli, castelvetrano and Kalamata olives, artichokes, pepper shooters, pepperoncini, assorted imported cheeses, fresh mozzarella and tangy mustards. Served with cocktail rye, gourmet crackers and bread.

Sm \$120.95

Med \$187.50

Lg \$242.50

Seafood Platter

An array of fresh shrimp, smoked trout, house-cured lox and crab claws. Served with crackers, toast points, capers, cream cheese, fresh red onions, lemons and zesty cocktail sauce.

Sm \$112.95

Med \$192.50

Lg \$274.95

Spiral Sliced Honey Ham

\$162.50 (7lbs. serves 25 to 50)

Whole, glazed, bone-in ham, sliced and garnished with sweet gherkins and red onions, accompanied by honey-mustard, mayonnaise and a basket of assorted fresh cocktail rolls.

Whole Turkey Breast

\$198.50 (serves 50 to 75)

Hickory-smoked and beautifully displayed. Sliced and served with honey mustard, mayo, relishes and cocktail rolls.

Whole Tenderloin of Beef

\$209.99 (3-4 lbs./60 rolls)

Spectacularly arranged, sliced and served medium rare with cornichon, stone-ground mustard, horseradish, sliced sweet red onion and cocktail rolls.

Dessert Bars

A scrumptious assortment of our sinful brownies, white chocolate fruit bars, festive cookies and chocolates.

Sm \$69.95

Med \$109.95

Lg \$174.95

Fancy Pastries

Our Chef's assortment of fine desserts, such as: lemon tarts, mini éclairs, tiramisú cups, key lime tarts, fruit tartlets, chocolate covered strawberries and chocolate-Kahlúa mousse cups.

\$3.95 per guest (2 pieces per person)

A La Carte: Soups, Sides & Prepared Meats

Add one or more of the following items to any of the menu packages OR purchase separately for your holiday party or dinner table.

WHOLE PREPARED MEATS

All meats are fully prepared juicy and ready for any special occasion. Some finishing may be required. Prices are per pound and may vary due to market fluctuations.

Alamosa Ham: Maple-sugar encrusted 18-22 lbs serves up to 20.	7.49 lb
Whole Roasted Maple-Glazed Turkey Breast 16-20 lb. Average. Serves up to 15p. <u>Includes 2 qts. of stuffing and gravy.</u>	8.75 lb
Top Round of Beef (Au jus) Tender and juicy, served with creamy horseradish sauce. (20 lb. ave. serves 75-100 for cocktail sandwiches)	9.99 lb
Grilled Tri Tip Of Beef Santa Maria style. Whole, seasoned and grilled over red oak. Average weight per tri- tip is 1.5 lb - 2.5 lb. (Feeds 7-10 guests).	9.99 lb
Christmas Pork Loin Rouladen Stuffed with colorful fresh spinach, spicy Italian sausage, red & green peppers and slow roasted red onion marmalade (8 lb. average feeds 15+).	15.49 lb
Grilled Linguica Sausage A spicy Portuguese red wine sausage. Grilled juicy & delicious! Great for an appetizer.	14.75 lb
Boneless Leg of Lamb Studded with rosemary, lemon and garlic. Served with chutney demi-glace. (6 lb average)	21.50 lb
Dijon & Horseradish Crusted Prime Rib of Beef Served Au jus with whipped horseradish sauce. (15 lb ave can feed up to 20)	24.95 lb
Whole Beef Tenderloin: Roasted with Garlic & Herbs Cooked medium rare & served with creamy horseradish sauce. (5 lb. ave feeds 8-10)	28.50 lb

SIDES

(10 person minimum)

Crisp Tossed Salad with our Famous Vinaigrette	\$2.75 p/p
Roasted Garlic Mashed Potatoes	\$2.75 p/p
Sundried Cherry-Walnut Stuffing	\$2.99 p/p
Cranberry-Orange Relish	\$1.95 p/p
Sweet Potatoes with Maple-Brown Sugar Glaze	\$2.75 p/p
Grilled Acorn Squash: with cinnamon-brown sugar glaze	\$2.95 p/p
Oven Braised Ham	\$3.50 p/p
Roasted, Sliced Turkey Breast with Pan Gravy	\$3.99 p/p
Bibb & Apple Chip Salad with apple cider vinaigrette	\$3.75 p/p

SOUPS

\$15.99

Tampico Stew

Grilled tri-tip, fire roasted tomatoes and 3 beans in a spicy savory broth

Roasted Corn and Crab Chowder

Lemon Leek Soup

Creamy Smoked Acorn Squash Soup

Odds & Ends for the Holidays

Holiday Turkey Dinner for 4

\$69.99

Sliced, roasted turkey breast, roasted garlic mashed potatoes, pan gravy , cranberry-ginger relish, sun-dried cherry-walnut stuffing, rolls, butter and a whole pumpkin pie!

Complete Holiday Dinner for 18-20

\$14.99 per person

Whole roasted turkey breast-bone in, roasted garlic mashed potatoes, pan gravy , cranberry-ginger relish, roasted dried cherry-walnut stuffing, rolls, butter, and whole pumpkin & Apple pies.

Side Dishes for 8-10

\$79.99

Cherry-pecan stuffing, roasted garlic mashed potatoes, pan gravy cranberry-ginger relish, and rolls.

Big Goopy Cinnamon Rolls: by the dozen \$32.95 / dz

Deep Dish Quiche:

Round (serves 12-15) \$34.95 Full pan (serves 18-24) \$48.95
Florentine- Spinach & onion OR Lorraine- Bacon, onion & swiss

Casseroles:

Half pan feeds 9-12 / Full Pan Feeds 18-24

Pollo Verde: Layers of chicken, tomatillo salsa, sour cream, crunchy tortilla strips and jack & cheddar cheeses.

Half \$38.95 Full \$78.95

Meat & Sausage Lasagna: Fresh pasta sheets & our classic bolognaise.

Half \$45.99 Full \$89.99

Spinach Lasagna: Creamy béchamel with a hint of nutmeg.

Half \$45.99 Full \$89.99

Chicken Mushroom Lasagna: With a creamy mushroom veloute.

Half \$69.95 Full \$139.99

Beef Bourguignonne: Succulent beef tenderloin is braised in red wine, with mushrooms & pearl onions. Puff -pastry crust. Elegant.

Half \$72.95 Full \$143.95

A la Carte Holiday Desserts

Whole Fruit Pies: Cherry, apple, blueberry, pecan or pumpkin.	\$18.50
Apple Cranberry Cobbler: With brown sugar- oatmeal streusel topping.	\$29.95
Bread Pudding: - Egnog bread pudding with caramel rum sauce. - Dark chocolate bread pudding with warm banana-white chocolate cream sauce.	\$38.50
Spiced Pumpkin Cake: With creamy white chocolate & banana-crème anglaise.	\$39.95
Sopapilla Cheesecake: Puff pastry with brown sugar glaze and sweet cheesecake filling.	\$38.50
Sweet Potato Squares: Almond crust with creamy, whipped cream cheese topping.	\$38.50
Amarula Toffee Cheesecake: drizzled with chocolate toffee sauce.	\$48.50
Flourless Chocolate Torte: With raspberry sauce.	\$54.95
Dessert Bars \$2.75 p/p A scrumptious assortment of our sinful brownies, fruit bars, festive cookies and chocolates.	
Fancy Pastries \$3.95 p/p Our chef's assortment of fine desserts such as lemon tarts, mini éclairs, tiramisú cups, key lime tarts, fruit tartlets, chocolate-covered strawberries and chocolate Kahlúa moussé cups. (2 pieces per person)	
Festive Gift Wrapped Tray \$74.95 Assortment of seasonal fruit bars and gourmet cookies, decoratively wrapped for the season. Great as a gift!	