

HOLIDAY MENU 2025

HORS D'OEUVRES

Elegant 1–2 bite appetizers | Sold by the dozen

Crispy Risotto Arancini - Veg.

Golden-fried Italian rice balls with creamy mozzarella and fresh spinach, served with marinara
\$28/dozen

Mini Crab Cakes

Lump crab meat delicately seasoned and pan-seared, served with zesty lemon aioli
\$42/dozen

Mini Beef Wellingtons

Tender filet mignon wrapped in mushroom duxelles and flaky puff pastry, baked to golden perfection
\$36/dozen

Roquefort & Pear en Phyllo -Veg.

Caramelized pear and tangy blue cheese encased in crispy phyllo, drizzled with honey
\$28/dozen

Everything Spiced Gruyère Gougères

French choux pastry puffs with nutty Gruyère and everything seasoning
\$28/dozen

Spanish-Style Beef Empanadas

Flaky pastry filled with seasoned beef, olives, and spices, served with chimichurri
\$32/dozen

Mini Chicken Tikka Samosas

Crispy pastries filled with tandoori-spiced chicken and peas
\$32/dozen

Crispy Vegetable Dumplings -Veg.

Pan-fried dumplings with vegetables and ginger, served with sesame soy sauce
\$28/dozen

Cheeseburger Egg Rolls

Seasoned beef, cheddar, pickles, and special sauce in a crispy wrapper
\$36/dozen

Order Cut Off: 12/21 Orders must be placed 3 days before pick up
Pick up dates run thru 12/24 (Open til 4pm on 12/24)
Pre-Order Deadline: December 21

MAIN DISHES

Beef Wellington

Prime tenderloin with mushroom duxelles and pâté in puff pastry, with wild mushroom demi-glace

Serves 6-8 | \$295

Herb Roasted Beef Tenderloin - GF

Herb-rubbed, seared tenderloin finished with mushroom demi-glace

Serves 6-8 | \$265

Applewood Smoked Honey Glazed Ham - GF

Bone-in ham slow-smoked and glazed with honey, garnished with pomegranate and pineapple

Serves 6-8 | \$120

Crown Roast Pork Loin

Bone-in pork tenderloin stuffed with apple herb stuffing and green peppercorn sauce

Serves 6-8 | \$225

Roast Prime Rib

Garlic-herb crusted prime rib served with au jus and horseradish cream

Serves 6-8 | \$265

Red Snapper Wellington

Fresh Florida snapper with vegetables, lemon, and white wine in puff pastry

Serves 4-6 | \$105

Maine Stuffed Lobster (1¼ lb)

Whole baked lobster stuffed with seafood stuffing and lobster cream sauce

\$48 each

FAMILY & FRIENDS PLATTERS

Traditional Shrimp Cocktail -GF

Poached jumbo shrimp with cocktail sauce and lemon

Serves 6-8 | \$48

Apple Raspberry Baked Brie -Veg.

Warm brie with apples and raspberries, served with croustades

Serves 4-6 | \$36

Classic Cheese Platter -Veg.

Assorted artisan cheeses with crackers, grapes, honey, and nuts

Serves 6-8 | \$42

Classic Antipasti Platter

Prosciutto, salami, cheeses, olives, roasted peppers, artichokes, and grissini

Serves 6-8 | \$55

Roasted Butternut Squash Hummus Platter

Hummus with croustades and vegetables

Serves 6-8 | \$29

Smoked Salmon Platter

Smoked salmon with whipped cream cheese, capers, and flatbreads

Serves 6-8 | \$79

Mediterranean Mezze Platter - Veg.

Hummus, dolmas, tabbouleh, marinated feta, olives, vegetables, and pita

Serves 6-8 | \$49

Spinach Artichoke Spread - Veg.

Creamy spinach dip served hot with flatbreads

Serves 4-6 | \$48

SIDES

Small: \$22 | Medium: \$31 | Large: \$40

Yukon Gold Mashed Potatoes - GF, Veg.

Buttery, creamy yukon gold potatoes whipped to perfection

Toasted Cheese Ravioli - Veg.

Pan-fried cheese ravioli with marinara and parmesan (Allergens: wheat, milk, eggs)

Idaho & Sweet Potato Au Gratin - Veg.

Creamy layered potatoes baked golden

Creamed Roasted Garlic Spinach - GF, Veg.

Spinach in a roasted-garlic cream sauce

Roasted Asparagus Spears - Veg.

With lemon zest and parmesan

Sautéed Mixed Mushrooms - Veg, GF

Shiitake, cremini, and oyster mushrooms sautéed with shallots and herbs

Spinach Feta Cakes, Veg.

Crispy patties of spinach, feta, and herbs

Twice Baked Potatoes - GF, Veg.

Whipped potatoes rebaked with cheddar and sour cream

Potato Croquettes - Veg.

Crispy mashed potato cakes with cheddar and chives

HOLIDAY SALADS

Small: \$25 | Medium: \$34 | Large: \$43

Baby Kale Caesar - Veg.

Baby kale with delicata squash, pomegranate, and croutons

Frisée Baby Spinach Salad - V, GF

With shaved Brussels sprouts, lentils, and yams, balsamic vinaigrette

Grains and Greens - V, GF

Lettuces with chickpeas, sorghum, quinoa, seeds, pickled vegetables, and house dressing

ROLLS & BREADS

French Petite Rolls

\$10/dozen

Parker House Rolls

\$10/dozen

PIES & DESSERTS

Pies

\$17.99 each

Apple, Pumpkin, Pecan, Apple Crumb Pie, Cherry Pie, Coconut Custard,
Chocolate Lemon., Sugar Free Apple, Sugar Free Fruits of the Farm

Cookie Platters

36 Count with Nuts – \$29.99

36 Count Nut-Free – \$29.99

Cheesecakes

9-inch | Serves 8–10 | \$23.99

New York Style Classic

Traditional creamy cheesecake with graham cracker crust

Salted Caramel Pecan

Rich caramel sauce with toasted pecans and sea salt

White Chocolate Raspberry

Swirled with raspberry coulis and white chocolate

Peppermint Bark

Crushed candy canes with dark and white chocolate

Maple Bourbon

Infused with maple and a hint of bourbon, topped with candied pecans

Biscoff Cookie Butter

Creamy cookie butter cheesecake with Biscoff cookie crust

Specialty Desserts

Yule Log

Classic rolled sponge cake filled with cream and frosted with chocolate buttercream, decorated for the holidays

Serves 6-8 | \$84.99

Individual Chocolate Lava Cakes

Decadent individual chocolate cakes with a warm, molten chocolate center, dusted with powdered sugar and served with vanilla ice cream

\$9.99 each