

CHRISTMAS CATERING MENU



PACKAGES



FAMILY MATTERS

whole 12–14lb turkey • turkey pan gravy
traditional stuffing • cranberry sauce
yukon gold mashed potatoes
green beans almondine
carrots with orange and ginger
parker house rolls • dutch apple pie

225 serves six

HAM IT UP

sliced Smoking Goose City Ham
with sticky brown sugar glaze
potatoes au gratin • green beans almondine
carrots with orange and ginger
parker house rolls • dutch apple pie

225 serves six

CHRISTMAS DINNER FOR TWO

sliced Smoking Goose City Ham
with sticky brown sugar glaze
potatoes au gratin
green beans almondine
carrots with orange and ginger
parker house rolls
apple-cranberry crisp

85 serves two

VEGAN DINNER FOR TWO

gardener's pie • mushroom gravy
olive oil mashed potatoes
green beans almondine
carrots with orange and ginger
sourdough rolls
apple-cranberry crisp

85 serves two



STARTERS AND SAUCES

* **LOBSTER BISQUE** 9 pt | 18 qt
* pint serves 2 | quart serves 3–4

BUTTERNUT SQUASH RISOTTO CAKES V 30

with crispy sage
12 bite-sized cakes

MARYLAND CRAB CAKES 39

with remoulade
12 bite-sized cakes

BAKED BRIE V 32

brown sugar, pecans and cranberries
in puff pastry, served with crostini
serves 6–8

SMOKED SALMON

DEVILED EGGS GF 21
with everything bagel seasoning
12 pieces

CLASSIC DEVILED EGGS V, GF 12
12 pieces

HOLIDAY SALAD V 36

mixed lettuces, manchego, cranberries,
spiced walnuts, apples and honey balsamic
serves 6–8

CLASSIC CAESAR SALAD V 36

chopped romaine, shaved parmesan, croutons,
house made caesar dressing
serves 6–8

ARTISANAL CHEESE BOARD V 45

selection of domestic and international
cheeses with crackers, bread, relish,
dried fruits and nuts
serves 6

TURKEY PAN GRAVY 16

32 oz

VEGAN MUSHROOM GRAVY V+ 9

16 oz

CRANBERRY SAUCE V+, GF 9.75
16 oz

ENTRÉES

SLICED SMOKING GOOSE CITY HAM **GF** 38

pasture raised, boneless ham,
smoked over cherry wood,
with sticky brown sugar glaze
2 lbs, serves 4–6

SEARED BEEF TENDERLOIN **GF** 150

beef tenderloin marinated in
red wine and grain mustard -
seared medium-rare, served
with horseradish cream sauce
serves 6–8

MAPLE GLAZED SALMON FILLET **GF** 17.50

pomegranate salsa
serves 1

GARDENER'S PIE **V+** 15
a delightful savory pie filled with
roasted mushrooms, kale, carrots and
beans topped with flaky vegan pastry
serves 1

BUTTERNUT SQUASH RAVIOLI **V** 32
crispy sage, brown butter, spiced walnuts
and goat cheese
serves 2–3

WHOLE NATURAL TURKEY **GF** 125
we roast our turkeys with fresh vegetables
and aromatics and serve with stock for
reheating
12–14lbs, serves 6–8

SLICED TURKEY BREAST **GF** 32
roasted with butter and herbs
2 lbs, serves 4–6

**CIDER ROASTED
BRUSSELS SPROUTS **V+**, **GF**** 19
thyme, garlic and apple cider

GREEN BEANS ALMONDINE **V+, **GF**** 19
almonds and olive oil

**CARROTS WITH
ORANGE AND GINGER **V+**, **GF**** 19
garlic, olive oil and fresh herbs

PARKER HOUSE DINNER ROLLS **V** 12
12 rolls

SOURDOUGH DINNER ROLLS **V+** 12
12 rolls

**OLIVE OIL
MASHED POTATOES **V+**, **GF**** 18

POTATOES AU GRATIN **V, **GF**** 24
sliced potatoes layered with cream,
cheddar, parmesan, garlic and thyme

TRADITIONAL STUFFING **V+** 18
onions and celery

GOLDEN MAC AND CHEESE **V** 19
cavatappi, sharp cheddar and
toasted breadcrumbs

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.



SWEETS

CINNAMON ROLLS **V** 30
ready for heating at your house
with Chef Alysha's cream cheese icing
and festive sprinkles on the side
serves 6

**APPLE-CRANBERRY
CRISP **V+**, **GF**** 45
roasted apples and cranberries
topped with oats, sugar and spice
serves 10–12

**AMARETTO EGGNOG
CHEESECAKE **V**** 32
spiced almond eggnog cheesecake
with amaretti graham crumb crust
serves 8

PECAN PIE **V** 35
pecan caramel filling and
chocolate fudge rosettes
serves 6–8

DUTCH APPLE PIE **V** 35
flame roasted fuji apples
with cinnamon streusel
serves 6–8

CHRISTMAS LAYER CAKE **V** 60
red and green vanilla cake
with layers of peppermint buttercream
and holiday decorations
serves 12–15

TIRAMISU CAKE **V** 45
coffee soaked vanilla bean cake,
mascarpone filling, lady fingers,
cocoa dusting and chocolate curls
serves 8

CHRISTMAS CUPCAKES **V** 30
chocolate, vanilla and seasonal flavors
6 cupcakes

CHRISTMAS COOKIES **V** 36
hand rolled and decorated
iced shortbread cookies
6 cookies

**CHRISTMAS COOKIE
DECORATING KIT **V**** 35
holiday cookies with sprinkles and
frosting for family decorating fun!
9 cookies



SOMMELIER SELECTIONS

SPARKLING

Santome Prosecco, Veneto, IT 19
Olema Sparkling Brut
Crémant de Loire, Loire, FR 28
Pierre Moncuit Rosé Brut Grand Cru,
Champagne, FR 75

WHITE

Aquamarine Sauvignon Blanc,
Marlborough, NZ 19
Lieu Dit Chenin Blanc,
Santa Ynez Valley, CA 26
Sean Minor Signature Series
Chardonnay, Sonoma Coast, CA 38

RED

MDZ Malbec, Mendoza, AR 19
Hedges Family Estate, Cabernet Sauvignon,
Columbia Valley, WA 28
The Wonderland Project Two Kings
Pinot Noir, Sonoma County, CA 42

Please place your order by Wednesday, December 17th at Noon. A credit card is required to secure all orders. Delivery is available for an additional charge, with a 3 hour delivery window. All dishes will be fully cooked, and will need to be heated for serving. Heating instructions will be included with your order and can also be found on our website.