

Holiday Menu

Christmas & Hanukkah Classics

Wines

Sparkling

Dibon, Cava Brut, Spain | \$14.99

Dibon, Cava Rose Brut, Spain | \$12.99

Schramsberg, Blanc de Blancs, California | \$33.99

Whites

Umani Ronchi, Pecorino 'Vellodoro', Italy | \$15.98

Pares Balta, 'Blanc de Pacs', Viura, Spain | \$17.99

Domaine Christian Moreau, Chardonnay, Chablis Village, France | \$44.99

Bonanno, Chardonnay, "Los Carneros", California | \$18.99

Red

Jean-Michel Dupre Beaujolais-Villages Glou Glou | \$14.99

Stafford Hill, Pinot Noir, Willamette Valley, Oregon | \$22.99

G.D. Vajra, Langhe Rosso, Pinot Noir-Barbera Blend, Spain | \$16.99

Hermanos Peciña, Rioja Cosecha, 'Señorío de P. Peciña', Spain | \$14.99

Pares Balta, 'Mas Petite', Grenache, Spain | \$17.99

Sadlers Well, Cabernet Sauvignon, Paso Robles | \$16.99



Breakfast

"Nana Baker's" Noodle Kugel (V)

\$35.00 small (serves 6-8) | \$65.00 large (serves 12-16)

Breakfast Smoked Salmon Platter

\$122.95 small (serves 6-8) | \$192.95 medium (serves 10-12)

tomato, red onion, cucumber, plain and scallion cream cheese, mini plain and everything bagels

Fresh Fruit (VGN)

\$45.00 mini (serves 8-12) | \$72.00 small (serves 15-20)

cantaloupe, grapes, honeydew, pineapple, berry garnish

Holiday Fruit Salad (VGN)

\$14.50 (serves 3-4)

mixed berries, melons, pineapple

Breakfast (continued)

Challah French Toast (V)

\$14.80 (serves 2) | \$37.00 (serves 5) | \$55.00 (serves 8)

pure maple syrup, seasonal fruit

Teacakes (V)

\$8.25 small | \$22.25 large

blueberry, lemon, orange chocolate chip, sour cream streusel, fruit cake

Deep Dish Quiche

\$36.00 (serves 6-8)

broccoli feta, garden medley, spinach mushroom, three cheese, Lorraine +\$2.00

Crustless Quiche (GF)

\$36.00 (serves 6-8)

broccoli feta, garden medley, spinach mushroom, three cheese, Lorraine +\$2.00

Roasted Breakfast Potato (GF, VGN)

\$8.00 (serves 2) | \$20.00 (serves 5) | \$30.00 (serves 8)

with caramelized onion

Applewood Bacon Slices (GF)

\$8.50 (serves 2) | \$21.00 (serves 5) | \$32.00 (serves 8)

Appetizers

Shrimp Cocktail (GF)

\$40.00/dozen

jumbo shrimp, "bloody mary" cocktail sauce

Brie en Croute (V)

\$50.00 (serves 12-16)

fig jam, caramel, walnuts

Chicken Satay Bites (GF)

\$28.80/dozen

spicy peanut dip

Beef Satay Bites (GF)

\$35.95/dozen

spicy peanut dip

Appetizers (continued)

Vegetable Dumplings (VGN)

\$24.00/dozen

with Soy Ginger Dipping Sauce

Crab Imperial Dip

\$34.00 (serves 6-8)

roasted red pepper, caper, parmesan bread crumb, sesame lavash crackers

Festive Pimento Cheese (V)

\$47.00 (serves 12-15)

bacon, chives, pecans, cheddar cheese dip, roasted red pimento peppers, sesame lavash crackers

Cheddar Horseradish Spread (GF, V)

\$7.25 half pint | \$14.50 pint

Sesame Lavash Crackers (VGN)

\$6.45/package

Imported and Domestic Cheeses (GF, V)

\$60.00 mini (serves 8-12) | \$105.00 small (serves 15-20) fruit garnish, sesame lavash crackers

Crudites (V)

\$44.00 mini (serves 8-12) | \$74.00 small (serves 15-20)

broccoli, carrots, celery, cherry tomatoes, cucumbers, jicama, red and yellow peppers, parmesan peppercorn

Charcuterie and Cheese Platter

\$105.00 mini (serves 8-12) | \$142 small serves (15-20)

prosciutto, soppressata, hot capicola, aged cheddar, manchego, blue cheese, olives, cornichons, whole grain mustard --add sesame lavash crackers +\$6.45

Bake & Serve Appetizers

All Beef Cocktail Franks in Blankets

\$17.00/dozen

Brie Raspberry Almond Filo (V)

\$35.00/dozen

Mini Beef Wellington

\$48.00/dozen

Bake & Serve Appetizers (continued)

Scallops Wrapped in Bacon

\$57.00/dozen

with maple bourbon glaze

Spinach Feta Cheese Triangles (V)

\$24.65/dozen

Sweet Potato Pancakes (V)

\$20.00/dozen

Vegetable Spring Rolls (VGN)

\$18.65/dozen

Yukon Gold Potato Pancakes (V)

\$20.00/dozen

Soup & Salad

Butternut Squash Bisque (GF, VGN)

\$16.25 quart | \$65.00 gallon

Butternut squash, apples, cinnamon

Tomato Basil (GF, V)

\$16.25 quart | \$65.00 gallon

House Made Beef Chili (GF)

\$19.50 quart | \$78.00 gallon

Clam Chowder

\$20.00 quart | \$80.00 gallon

Matzo Ball Soup 🍲

\$16.50 quart

chicken broth, carrots, celery (4 matzo balls, packaged separately)

Extra Matzo Balls 🍲

\$8.95/half dozen

Mesclun Field Greens Salad (GF, V)

\$30.00 mini (serves 4-6) | \$52.00 small (serves 8-10)

chevre, dried cranberries, balsamic vinaigrette

Caesar Salad

\$25.00 mini (serves 4-6) | \$40.00 small (serves 8-10)

house made croutons

Entrées

All Natural Hand-Carved Turkey Breast (GF)

\$32.00 (serves 2) | \$78.00 (serves 5) | \$125.00 (serves 8)

All Natural Unsliced Roasted Turkey Breast (GF)

\$65.00 half breast (serves 4) | \$120.00 whole breast (serves 8)

Herb Roasted Beef Tenderloin (GF)

\$130 mini (serves 4-6) | \$230 small (serves 8-10)

with green peppercorn aioli, served whole ready for reheat

Black & Blue Grilled Rosemary Flank Steak Platter (GF)

\$105.00 mini (serves 4-6) | \$170.55 small (serves 8-10)
served sliced and plattered

Spiral Ham Platter

\$158 (serves 12-15)

honey mustard, dijon, herb mayo, cranberries in wine, tea rolls *48 hour notice required

Chicken Saltimbocca

\$28.00 for 2 | \$70.00 for 5 | \$112.00 for 8

prosciutto, provolone, marsala lemon butter sauce

Atlantic Salmon (GF)

\$35.00 for 2 | \$85.00 for 5 | \$130.00 for 8

grilled with mango tomatillo salsa

Chicken Marbella (GF) 🍷

\$29.00 (serves 2) | \$72.00 (serves 5) | \$115.00 (serves 8)
prunes, capers, olives



Pan Pastas

Traditional Mac and Cheese

\$49.65 (serves 10-12)

with ritz cracker

Beef and Sausage Lasagna

\$85.00 (serves 10-12)

Chicken Broccoli Ziti

\$90.00 (serves 10-12)

Sides

Cranberries In Wine (GF, V)

\$7.00/ half pint (serves 2-3) | \$14.00/ pint

(serves 4-6)

Cinnamon, orange

Green Beans (GF, V)

\$16.00 (serves 3-4)

wild mushrooms, herb butter

Traditional Sage and Vegetable Stuffing

\$14.00/quart

Whipped Yukon Gold Mashed Potatoes (GF, V)

\$13.50/quart (serves 3-4)

Roasted Brussels Sprouts and

Butternut Squash (GF, V)

\$16.00 container (serves 4-6)

Honey balsamic

Truffled Parmesan Mashed Yukon Gold

Potatoes (GF, V)

\$15.50 quart (serves 3-4)

Marsala Garlic Mushrooms (GF, VGN)

\$18.00 container (serves 4-6)

"Bake Your Own" French Rolls (V)

\$7.50 half dozen

Sour Cream (GF, V)

\$3.75 half pint | \$7.25 pint

Raspberry Applesauce (GF, VGN)

\$3.75 half pint | \$7.25 pint

Sides (continued)

Turkey Gravy

\$8.50 pint (serves 3-4) | \$16.00 quart (serves 6-8)

Wheatberry Squash Salad (VGN)

\$21.75 container (serves 4-6)

balsamic roasted squash, brussels sprouts, apricots, pomegranate vinaigrette

Roasted Cauliflower and Rainbow Carrots (GF, VGN)

\$16.00 (serves 3-4)

Roasted Red Potatoes (GF, VGN)

\$13.00 (serves 3-4)

rosemary and garlic

Bourbon Glazed Sweet Potatoes (V)

\$16.00 (serves 3-4)

fried shallots

Chicken Salad With Grapes (GF)

\$30.00 quart

Egg Salad (GF)

\$17.00 quart

Tuna Salad (GF)

\$29.10 quart

Braided Rolls

\$7.00 half dozen | \$14.00 dozen



Desserts

Apple Cranberry Crisp (V)

\$34.00 (serves 6-8)

Eggnog Cupcakes (V)

\$15.00 mini dozen | \$14.00 full size 4 pack

butter rum frosting

Flourless Chocolate Torte (GF,V)

\$36.25/full size (serves 8-10)

Flourless Chocolate Bites (GF,V)

\$18.00/half dozen

Holiday Dessert Box (10 piece) (V)

\$25.00 (serves 4-6)

includes sugar dusted snowflake cookies, reindeer cookies, flourless chocolate bites, mini peppermint red velvet and chocolate whoopie pies

Sugar Dusted Leaf Cookies (V)

\$12.00 half dozen

Pies (V)

\$34.00 (serves 8-10)

apple, blueberry, pumpkin, pecan

Peppermint Red Velvet Whoopie Pie (V)

\$22.00 full size half dozen

\$22.00 mini dozen

White Sugar Dusted Snowflake Cookies (V)

\$12.00 half dozen

Reindeer Sugar Cookies (V)

\$14.00 half dozen

Red & Green Sugar Cookies (V)

\$14.00 half dozen

Blue Sugar Hanukkah Cookies (V)

\$14.00 half dozen

Dreidel Sugar Cookie (V)

\$14.00 half dozen

blue sugar, white chocolate dipped

Hanukkah Dessert Box (10 Piece)(V)

\$30.00 serves 4-6

includes blue sugar Hanukkah cookies, dreidel sugar cookies, flourless chocolate bites, chipwich whoopie pie, white chocolate cranberry cheesecake bars

Please feel free to contact us for additional wine and spirit options not listed, as well as to learn about our beer selections.

Menu available to order for curbside pick-up or home delivery:

Monday, December 23

Tuesday, December 24

Deadline to place orders is December 16 at 12pm

For Curbside Pickup at 150 Gould Street, Needham:

When placing your order, you will be asked to indicate your preferred 1-hour pick-up window

For Home Delivery:

When placing your order, you will be asked to indicate a 2-hour delivery window. The local delivery fee is \$18 to the following towns: Brighton, Brookline, Dedham, Dover, Hyde Park, Jamaica Plain, Natick, Needham, Newton, Roslindale, Waltham, Watertown, Wellesley, West Roxbury, Weston, Westwood.

The local delivery fee is \$28 to the following towns: Arlington, Allston, Belmont, Boston, Cambridge, Canton, Charlestown, Dorchester, Framingham, Lexington, Lincoln, Mattapan, Medfield, Norwood, Roxbury, Sherborn, Somerville, South Boston, Sudbury, Walpole, Wayland.

Order Deadline:

December 16 at 12pm

Order Minimum: \$75

Order Changes:

Deadline to make changes to existing orders is December 16 at 12pm

