

Holiday Menu

Christmas Eve 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

Red

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

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

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

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



Breakfast

Breakfast Smoked Salmon Platter

\$125.00 small (serves 6-8) | \$195.00 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

Teacakes (V)

\$8.25 small | \$22.25 large

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



Breakfast (continued)

Challah French Toast (V)

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

pure maple syrup, strawberries

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)

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

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

Appetizers

Vegetable Dumplings (VGN)

\$24.00/dozen

with Soy Ginger Dipping Sauce

Festive Pimento Cheese

\$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 (GF, 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

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)

\$30.00 dozen

spicy peanut dip

Beef Satay Bites (GF)

\$38.00 dozen

spicy peanut dip

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

Mesclun Field Greens Salad (GF,V)

\$44.00 small (serves 8-10)

\$65.00 medium (serves 12-15)

Chevre, dried cranberries, balsamic vinaigrette

Caesar Salad

\$36.50 small (serves 8-10)

\$54.00 medium (serves 12-15)

Toasted herb croutons, parmesan cheese

Pan Pastas

Traditional Mac and Cheese

\$50.00 half pan (serves 10-12)

with ritz cracker

Beef and Sausage Lasagna

\$95.00 half pan (serves 10-12)

Chicken Broccoli Ziti

\$90.00 half pan (serves 10-12)



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) | \$175.00 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

\$30.00 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

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 container (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

Truffle Parmesan Mashed Yukon Gold Potatoes

(GF, V)

\$15.50 quart (serves 3-4)

Marsala Garlic Mushrooms (GF, VGN)

\$18.00 container (serves 4-6)

Cider Glazed Root Vegetables (GF, VGN)

\$18.00 (serves 3-4)

yellow beets, parsnips, carrots, fennel, red onion

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 container (serves 3-4)

Roasted Red Potatoes (GF, VGN)

\$13.00 container (serves 3-4)

rosemary and garlic

Bourbon Glazed Sweet Potatoes (V)

\$16.00 container (serves 3-4)

fried shallots

"Bake Your Own" French Rolls (V)

\$7.50 half dozen

Parker House Pull-Apart Rolls (V)

\$15.00 dozen

Pull apart, butter brushed, flaky salt

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

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

Menu available to order for curbside pick-up:

Tuesday December 23 (12 PM – 4 PM), Wednesday, December 24 (9 AM – 2 PM)

Or home delivery:

Tuesday December 23 (12 PM – 4 PM), Wednesday, November 26 (8 AM – 2 PM)

Deadline to place orders is Tuesday, December 16 at 12 PM

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: Tuesday, December 16 at 12 PM or until we reach capacity

Order Minimum: \$75

Order Changes: Deadline to make changes to existing orders is Tuesday, December 16 at 12 PM