

# 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)**

\$20.00/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**