

2019 WINTER HOLIDAY MENU



AN ALL-AMERICAN THANKSGIVING DINNER

*A Sumptuous Spread for Thanksgiving Day or anytime throughout the Holiday Season!
Large portions, outstanding flavor & beautiful presentation make this a truly memorable dinner buffet.*

Fresh, All Natural, Sage-Rubbed, Oven Roasted Turkey (GF)

Mom's Traditional Stuffing with Fresh Herbs

Rich Turkey Gravy with a touch of Sage & White Wine

Housemade Cranberry Ginger Sauce (V, GF, DF)

Parker House Rolls with Honey Cinnamon Butter (V)

CHOOSE 1 SALAD:

Fresh Baby Spinach (V, GF)
with Roasted Yellow Beets, Toasted Pecans, Sliced Pears,
Crumbled Goat Cheese & Halved Grape Tomatoes with Mustard Maple Vinaigrette

Midwestern Mesclun Salad (V, GF)
with Grilled Asparagus, Summer Squash & Fresh Grilled Corn
tossed with Dried Cherries, Wisconsin Goat Cheese & Balsamic Vinaigrette

Orchard Chopped Salad (V, GF)
with Chopped Romaine, Baby Spinach, Shaved Apples & Pears,
Walnuts, Dried Cranberries & a touch of Gorgonzola
accompanied by Raspberry Vinaigrette

CHOOSE 2 SIDES:

Whipped Maple Bourbon Sweet Potatoes topped with Brown Sugar & Candied Pecans (V)

Hel's Style Rich & Creamy Mashed Potatoes (V)
A touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter

Trio of Oven Roasted Seasonal Squashes tossed with Butter & Brown Sugar (V, GF)

Warm Grilled Vegetables (VV, GF, DF)
including Eggplant, Yellow & Red Pepper, Red Onion, Squash, Asparagus & Portobello Mushroom
drizzled with Balsamic Reduction

Traditional Green Bean Casserole with French Fried Onions (V)

\$23.95 per Guest
(Minimum of 12 Guests – must be ordered in increments of 4)

(V) Vegetarian	(GF) Gluten-Free
(VV) Vegan	(DF) Dairy-Free

All orders must be placed by Friday 11/22/19 to be delivered Thanksgiving Day 11/28/19 between 9:00am and 2:00pm.
No Additions or Deletions will be accepted after Monday 11/25/19. All food will be delivered in disposable tins and pans with complete heating instructions.

A LA CARTE SALAD & SIDE SELECTIONS

(All selections from the Thanksgiving Dinner package are available a la carte)

SALADS

(12 person minimum)

Fresh Baby Lettuces (V, GF)
with Feta Cheese, Kadota Fig, Grilled Red Onion & Roasted Cherry Tomato
in Lemongrass Balsamic Vinaigrette
\$2.25/person

Simple Garden Salad (V)
Iceberg & Romaine Lettuces tossed with Tomato Wedges,
Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage served Ranch Dressing
\$2.25/person

Superfood Salad (VV, DF)
Baby Kale, Arugula & Spinach with Farro, Barley, Quinoa,
Grape Tomatoes & Vegetable Confetti in White Balsamic Vinaigrette
\$2.95/person

VEGETABLES

(3 lb minimum on all items priced by the pound)

Eggplant Timbale (V, GF)
Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce
and Parmesan & Mozzarella Cheeses
\$36.75 (serves 8-10)

Traditional Green Bean Casserole (V)
with French Fried Onions
\$29.95 (serves 12-15)

Asparagus Gremolata (VV, GF, DF)
oven roasted with EVOO & topped with Lemon Zest,
Garlic & Flat Italian Parsley
\$15.95/lb

Warm Grilled Vegetables with Balsamic Reduction (VV, GF, DF)
\$12.50/lb

Orange Reduction Glazed Baby Carrots (VV, GF)
\$7.95/lb

Roasted Cauliflower Au Gratin (V)
\$11.50/lb

Caramelized Brussels Sprouts (VV, GF, DF)
with Shallot, Garlic & Thyme
\$13.95/lb

RICE, POTATOES & MORE

(3 lb minimum on all items priced by the pound)

Full Size Potato Latkes with Sour Cream & Applesauce (V)
\$14.95/dozen

Long Grain & Wild Rice with Pecans & Dried Wild Cherries (V, GF)
\$7.95/lb

Butternut Squash & Yukon Gold Smash (V, GF)
\$7.95/lb

Oven Roasted Fingerling Sweet Potatoes (VV, GF, DF)
with Brown Sugar & Cinnamon
\$9.95/lb

Cinnamon Ginger Cayenne Roasted Sweet Potatoes,
Butternut Squash & Caramelized Brussels Sprouts (VV, GF, DF)
\$8.95/lb

Parmesan Truffled Orzo
\$11.95/lb

Chestnut & Apple Stuffing
\$8.95/lb

Seasonal Soups
Winter Squash with Spiced Pumpkin Seeds (V, GF)
Cauliflower Cashew with Red Chili Oil (VV, GF, DF)
Corn Chowder (V)
\$35.95/gallon (serves 12-16)

A LA CARTE ENTREE SELECTIONS

Some of our favorite entree offerings displayed in oven ready dishes or disposable foil pans for your convenience.

Why cook when you can just heat and enjoy?

Fresh, All Natural, Sage-Rubbed, Oven Roasted Turkey
Medium – \$104.95 (serves 16-18)
Large – \$130.95 (serves 20-22)

Turkey Gravy with a touch of White Wine
\$7.95/qt

Sage & Brown Butter Boneless Turkey Breast
served Whole or Sliced
\$79.95 (serves 10-12 guests as 1 of 2 entrees)

Bacon Wrapped Pork Tenderloin Medallions (GF, DF)
topped with Apple Cider Glaze
\$82.50 (30 pieces serve 12-18 as 1 of 2 entrees)

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel
topped with Buttered Bread Crumbs
\$87.95 (40 pieces serve 8-12 as 1 of 2 entrees)

Cedar Plank Chermoula Salmon Fillet (GF, DF)
marinated in Cinnamon, Cumin, Allspice & Turmeric
\$65.95 (8 – 3 oz portions serve 6-8 as 1 of 2 entrees)

Braised Short Ribs
slow cooked in Red Wine & Fresh Herbs
until fork tender
\$109.95 (serves 8-12 as 1 of 2 entrees)

Braised Beef Pot Roast in Red Wine Demi Reduction (GF, DF)
\$69.95 (serves 9-12 as 1 of 2 entrees)

Tender Beef Medallions
with Wild Mushroom Bordelaise
over Parmesan Truffled Orzo
(3 lbs of beef over 1 lb of orzo)
\$94.95 (serves 10-14 as 1 of 2 entrees)

Holiday Trio of Ravioli (V)
in Oven Roasted Tomato Cream Sauce or Sage Brown Butter
\$39.95 (40 pieces serve 8-10 as 1 of 2 entrees)

Vegetable Lasagna "Rotolare" (V)
Seasonal Vegetables in a Blend of Ricotta, Parmesan,
Fresh Herbs & Lemon Zest, rolled in Lasagna Pasta & finished with
Mozzarella & Our Own Tomato Basil Sauce
(Sausage & Beef Lasagna also available)
\$41.95 (12-piece package)

Bone-In Farm to Table Chicken (GF, DF)
Brown Sugar, Garlic & Lemon Juice
\$43.50 (10-piece package – 4 breasts, 2 thighs, 2 legs, 2 wings)

Panko Breaded Stuffed Chicken
filled with Fresh Spinach, Roasted Red Peppers, Prosciutto & Gouda
in Thyme Cream Sauce
\$95.60 (8 full breasts serve 8-12 as 1 of 2 entrees)

THE BOARDS

Help Yourself -- Thick, Juicy Cuts of our Finest Roasted Meats fanned and displayed on beautifully garnished oversized wood boards.

All Boards are accompanied by baskets of Freshly Baked Rolls & our Housemade Sauces.

Roasted Tenderloin of Beef garnished with
Caramelized Onions, Sautéed Mushrooms & Roasted Grape Tomatoes
accompanied by Chimichurri & Creamy Horseradish
\$294.95

Italian Stuffed Flank Steak Board
stuffed with Spinach, Red Pepper, Pesto & Pomodoraccio Tomato
garnished with Olives, Peppadew Peppers & Caramelized Onions
accompanied by Chimichurri & Sun-Dried Tomato Aioli
\$150.95

Brazilian Seared Sirloin Board
with Roasted Shishito Peppers, Cipollini Onions
& Blistered Heirloom Tomatoes
accompanied by Chimichurri & Ginger Chili Lime Sauce
\$150.95

Oven Roasted, Herb Encrusted Rack of Lamb
sliced & fanned and served at room temperature
with Arugula Mint Pesto
\$164.95 (4 racks: 28-32 chops)

Spiral Sliced Honey Glazed Ham
accompanied by Hot & Sweet Mustard
\$139.95 (6 lbs with bone)

("Boards" serve approximately 16-22 guests as 1 of 2 entrees)

APPETIZERS

A variety of decorated baskets & platters wonderfully suited to serve as starters to any meal

Great American & Imported Cheese Platter (V)
5 Varieties of Select Hard & Soft Cheeses
with Dried Fruits, Berries, Grapes, Fig Jam,
Marcona Almonds and Assorted Breads & Crackers
\$94.95 (serves 20-25)

Vegetarian Antipasti Platter (V)
Grilled Asparagus, Red Onion, Eggplant & Italian Squash,
Roasted Red Pepper, Herbed Goat Cheese & Fresh Mozzarella
and our Eggplant Timbale accompanied by
Garlic Crostini, Olives, Basil Pesto & Balsamic Vinaigrette
\$64.95 (serves 20-25)

Warm Mixed Mediterranean Olives (VV, GF, DF)
\$10.95/pint (serves 25-35)

Hot Crab & Pimento Crock (GF)
served with Fresh Red & Yellow Tortilla Chips
\$39.95 (serves 20-25)

Hot Artichoke & Parmesan Dip (V)
accompanied by Homemade Herbed Pita Chips
\$39.95 (serves 20-25)

Three Cheese & Poblano Rajas Crock (GF)
Three Mely Cheeses with Roasted Poblano Peppers & Caramelized Onions
accompanied by Housemade Gordita Chips
\$39.95 (serves 20-25)

Our Original Sweet & Sour Cocktail Meatballs (DF)
\$54.95 (50 pieces)

Korean Beef Yaki Mandu (Fried Dumplings) (DF)
Ponzu Sauce
\$44.95 (20 pieces)

HORS D'OEUVRES PACKAGES

Not Your Father's Potato Skins (GF, DF)
Red Skin Potato Cups
filled with Shredded Pot Roast

Not Your Father's Potato Skins (GF)
Red Skin Potato Cups
filled with Buffalo Chicken & Bleu Cheese

Not Your Father's Potato Skins (V)
Red Skin Potato Cups
filled with Spinach Soufflé

Pigs in a Blanket with Mustard Dip

Mini Crab Quesadillas
with Mango Salsa Dipping Sauce

Artichoke & Jarlsberg Swiss
Petite Soufflé (V)

Arancini (V)
White Wine Risotto delicately breaded & fried
served with Housemade Tomato Basil
Dipping Sauce

Ancho Chile Sirloin Skewers (GF, DF)
with Chimichurri Dipping Sauce

Chorizo Stuffed Dates (GF, DF)
wrapped in Cured Bacon

Spinach & Feta Phyllo Triangles (V)

Coconut Chicken Medallions (DF)
with Pineapple Ginger Sauce

Petite Gruyere Onion Tarts (V)

Brie Tartlet with Apricot Mustard (V)
topped with Toasted Slivered Almonds

Mascarpone & Sausage Stuffed Mushrooms

Retro Roast Beef Roulade (GF)
with Pineapple Habanero Jam

Cranberry Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts
served with Fig Jam

MIX UP TO 3 VARIETIES TO CUSTOMIZE YOUR 60 PIECE PACKAGE
\$89.95 (60 pieces)

HOLIDAY INDULGENCES

All those little indulgences that make holiday parties special. Presented beautifully with holly & winter greens.

Seafood Extravaganza
Lobster Salad, Lobster Tail, Snow Crab Claws, Maryland Blue Crab Claws,
Jumbo Shrimp Cocktail & Southwestern Grilled Shrimp
with a Trio of Sauces & Assorted Crackers
\$239.95 (serves 8-10)

Hel's Shrimp Sampler (GF)
~ 25 pieces each ~
Gulf Coast Shrimp, Southwestern Grilled Shrimp & Pan Seared Dill Shrimp
with Lemon & Lime Wedges, Cocktail Sauce & Avocado Lime Aioli
\$145.95 (75 pieces)

Charcuterie & Cheese Board
Chef's Selection of 3 Local Cured Meats, 3 Cheeses & Truffle Pâté,
Cornichons, Fresh & Dried Fruits, Marcona Almonds,
Mustard, Jam & Gourmet Crackers
\$119.95 (serves 25-30) \$74.95 (serves 10-15)

Seared Ahi Tuna Slices
served chilled with Ginger Soy & Tobiko Wasabi Crème Fraîche
accompanied by Rice Crackers & Lotus Root Crisps
\$164.95 (serves 15-18)

Sushi Sampler
featuring California Rolls, Kamehachi Rolls, Kappa Maki,
New York Maki, Spicy Tuna Rolls & Tempura Shrimp Rolls
\$134.95 (75 pieces)

Tuna Poke with Rice Crackers & Wonton Chips (DF)
\$49.95 (serves 10-12)

Panko Crusted Prosciutto Wrapped Asparagus
\$79.95 (40 pieces)

HOLIDAY PARTIES

*Four perfect menus ideally designed for an afternoon party or early evening get-together.
All items arrive beautifully displayed and fully garnished with fresh cut flowers & greens.
No Fuss, No Fuss, just unwrap and enjoy!!
Minimum of 20 Guests*



NASHVILLE CATS

Nashville Hot Chicken Tenders

Short Rib Meatloaf Bistro Sandwiches
with Roasted Tomato Jam, Arugula & Pickled Red Onion on Ciabatta

DIY Fried Green Tomato Sliders (V)
with Cider Vinegar Slaw & Remoulade Aioli

Petite Chipotle Brown Sugar Meatballs

Not Your Father's Potato Skins (V, GF)
Red Skin Potato Cups filled with Poblano & Elotes

Pulled Pork Wontons with BBQ Dip (DF)

Crab Cakes with Cajun Tartar Sauce

\$18.95 per Guest

ASIAN FUSION

DIY Korean Beef Tacos (GF)
with Hard Shell Corn & Soft Shell Flour Tortillas
Julienne Scallion, Pickled Daikon, Cucumber, Gochujang Aioli,
Cilantro Strands, Toasted Sesame, Lime Wedges

Sushi Sampler
California Rolls, Kamehachi Rolls, Kappa Maki,
New York Maki, Spicy Tuna Rolls & Tempura Shrimp Rolls

Salmon Yakitori Skewers (GF, DF)

Fried Rice Dumplings (V)

Vegetable Egg Rolls (V)

Coconut Shrimp

Assorted Dips & Sauces
Sweet & Sour ~ Chinese Hot Mustard ~ Pineapple Ginger ~ Ginger Soy

\$19.85 per Guest

BAR BITES

Sweet & Spicy Nut Mix
\$13.90/lb (2 lb minimum)

Sweet Potato Chips & Beet Chips (V)
with Plantain Dipping Sauce
\$15.95/lb (2 lb minimum)

Maple Bourbon Bacon Chex Mix
\$16.95/lb (2 lb minimum)

CARNIVALE

Patatas Bravas Skewers (V, GF, DF)
Fired Potatoes with Diavlo Aioli Dip

Sweet Onion Empanadas (V)

Peri Peri Chicken Skewers (GF, DF)
Grilled Boneless Chicken Thighs marinated in Peri Peri Spices -
a Flavorful Hybrid of Portuguese, African & Brazilian Cuisines
served with Mango Citrus Coulis

Chorizo Stuffed Dates wrapped in Cured Bacon (GF, DF)

Southwestern Grilled Shrimp with Avocado Lime Aioli (GF, DF)

Albondigas (DF)
Bison, Beef & Pork Meatballs with Charred Tomato Sauce

\$17.25 per Guest

LUXE

Charcuterie & Cheese Board
Chef's Selection of 3 Local Cured Meats,
3 Cheeses & Truffle Pâté, Cornichons, Fresh & Dried Fruits,
Marcona Almonds, Mustard, Jam & Gourmet Crackers

Fritter Flight (V)
Roasted Corn ~ Moroccan Cous Cous ~ Truffled Potato
Chipotle Aioli & Tomato Citrus Chutney

Hel's Shrimp Sampler
Gulf Coast Shrimp, Southwestern Grilled Shrimp & Pan Seared Dill Shrimp
with Lemon & Lime Wedges, Cocktail Sauce & Avocado Lime Aioli

Butter Poached Lobster Verrine

Baby Lettuce, Blood Orange, Fig, Grilled Fennel & Chopped Pistachio
on Endive Spear (VV, GF, DF)

Chocolate Pâté on Espresso Shortbread

\$25.85 per Guest

SUMPTUOUS DINNER BUFFETS

*Some of our most popular menu selections displayed in five Beautiful Holiday Buffets
artfully presented with seasonal garnishes ~ Minimum of 20 Guests*

IT'S A WONDERFUL LIFE

Tender Beef Medallions with Wild Mushroom Bordelaise
served over Parmesan Truffled Orzo

Baked Shrimp Scampi
over Roasted Leeks, Shallots & Fennel
topped with Buttered Bread Crumbs

Asparagus Gremolata (VV, GF, DF)
oven roasted with EVOO & topped with Lemon Zest,
Garlic & Flat Italian Parsley

Fresh Baby Spinach with Roasted Yellow Beets, Toasted Pecans,
Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes
with Mustard Maple Vinaigrette (V, GF)

Sliced Sourdough with Herbed Whipped Butter (V)

\$27.80 per Guest

LET IT SNOW

Panko Breaded Stuffed Chicken
filled with Fresh Spinach, Roasted Red Peppers,
Prosciutto & Gouda in Thyme Cream Sauce

Poached Fillet of Salmon (GF, DF)
topped with Julienne of Leeks & Carrots, White Wine & Tarragon
served with Dijon Mustard Aioli

Yukon Gold Potato & Cauliflower Smash (V, GF)

Orchard Chopped Salad (V, GF)
with Chopped Romaine, Baby Spinach, Shaved Apples & Pears, Walnuts,
Dried Cranberries & a touch of Gorgonzola
accompanied by Raspberry Vinaigrette

Sliced Sourdough & Olive Bread with Herbed Whipped Butter (V)

\$22.85 per Guest

HAPPY VEGGIE-DAYS

Roasted Vegetable Strudel (V)
Asparagus, Abalone Mushrooms, Cauliflower, Caramelized Leeks,
Roasted Red Pepper, Gouda & Arugula with Farm Stand Tomato Coulis

Eggplant Timbale (V, GF)
Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce and Parmesan & Mozzarella Cheeses

Acorn Squash Wedges (V, GF)
with Brown Sugar Honey Butter & Seasonal Spices

Ancient Grains Pilaf (VV, DF)

Shaved Brussels Sprouts, Radicchio, Granny Smith Apple Salad
with Maple Thyme Vinaigrette (VV, GF, DF)

\$13.25 per Guest

HOME FOR THE HOLIDAYS

Tenderloin of Beef
Fanned & Displayed at Room Temperature on Wood Boards
with Caramelized Onions, Sautéed Mushrooms, Blistered Tomatoes,
Chimichurri, Creamy Horseradish & Assorted Rolls

Chicken Florentine
Boneless Breast of Chicken sautéed with Sherry Wine & Mushroom
served over Fresh Steamed Spinach

Saffron Rice (V, GF)

Trio of Oven Roasted Seasonal Squashes
tossed in Butter, Brown Sugar & Spices (V, GF)

Fresh Baby Lettuces (V, GF)
with Feta Cheese, Kadota Fig, Grilled Red Onion &
Roasted Cherry Tomato in Lemongrass Balsamic Vinaigrette

Sliced French Baguette with Herbed Whipped Butter (V)

\$28.75 per Guest

WINTER WONDERLAND

Braised Short Ribs
slow cooked in Red Wine & Fresh Herbs until fork tender

Bone-In Farm to Table Chicken (GF, DF)
Brown Sugar, Garlic & Lemon Juice

Parmesan Potato Galette (V)
Thinly Sliced Idaho Potatoes
layered with Parmesan Cheese, Cream & Butter

Caramelized Brussels Sprouts (VV, GF, DF)
with Shallot, Garlic & Thyme

Midwestern Mesclun Salad (V, GF)
with Grilled Asparagus, Squash & Fresh Grilled Corn
tossed with Dried Cherries, Goat Cheese & Balsamic Vinaigrette

Sliced Sourdough with Herbed Whipped Butter

\$28.95 per Guest

(All items available a la carte)

SENSATIONAL SEASONAL SWEETS

Fabulous Sweet Ideas & Beautifully Presented Fruit Displays

Bouche de Noel
Chocolate Log ribboned with Chopped Pistachios &
Meringue Cookie Garnish
\$34.95 (serves 12-16)

White & Dark Chocolate Strawberry Tree
\$139.95 (80 Berries)
Additional Berries \$1.50 each

Traditional Christmas Trifle
Layers of Freshly Baked Chiffon Cake,
Vanilla Bean Custard and a variety of Berries
topped with Grand Marnier Whipped Cream
\$54.95 (serves 16-20)

Classic Bread Pudding with Toffee Sauce
\$29.95 (serves 12-16)

Espresso or Bittersweet Chocolate Mousse
with Whipped Cream & White Chocolate Sauce
\$36.50 (serves 12-16)

Apple & Pear Cognac Upside Down Cake
\$34.95 (serves 16-20)

Carrot Walnut Layer Cake
with Classic Cream Cheese Frosting
\$29.95 (serves 16-24)

Best Damn Lemon Cake
draped with Dark Chocolate Ganache
\$19.95 (serves 12-16)

Killer Chocolate Raspberry Cake
\$34.95 (serves 16-20)

Flourless Chocolate Cake dusted with Powdered Sugar
\$27.95 (serves 10-12)

Pumpkin Cheesecake with Ginger Snap Crust
\$34.95 (serves 12-16)

Pumpkin Roll
\$16.95 (serves 10-12)

Pies (serves 6-8)
Bourbon Chocolate Pecan \$16.95
Chocolate Cream \$15.95
Traditional Pumpkin \$14.95
Dutch Apple \$14.95

Holiday Cobblers (serves 12-16)
Mixed Berry \$34.95
Apple \$24.95
Chocolate \$24.95

PETITE PASTRIES

Chocolate Truffle Tartlets ~ Key Lime Tartlets
Mini Pumpkin Cheesecakes ~ Chocolate Eclairs
Mini Espresso Mousse Cream Puffs ~ Budino Bites
Mini Bourbon Chocolate Pecan Pies
Petite Pumpkin Rolls ~ Eggnog Eclairs
Pumpkin Mousse Tartlets ~ Petite Apple Strudels
\$16.80 per Dozen
(2 dozen minimum per selection)

Holiday Cutout Cookies
Christmas Trees, Stars & Candy Canes
or
Star of David & Dreidel
\$14.40 per Dozen (3 dozen minimum)

COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Oatmeal Raisin Cookies
Pretzel Caramel Chocolate Chip Cookies
Blackout Cookies ~ Sugar Cookies
Andes Chocolate Mint Cookies
Sea Salt Caramel Brownies ~ Fudgy Brownies
White Chocolate Toffee Blondies ~ Lemon Delites
Apricot Nut Bars ~ Turtle Bars
S'mores Bars ~ Pumpkin Pie Bars ~ Lahina Clouds
Cranberry Bars ~ Raspberry Oatmeal Triangles
\$13.80 per Dozen
(2 dozen minimum per selection)

Verrines
Red Velvet with Cream Cheese Buttercream
Vanilla with Blueberry Buttercream
Chocolate with Candy Cane Buttercream
Pumpkin Spice with Maple Buttercream
\$26.95 per Dozen (3 dozen minimum per selection)