



# WINTER HOLIDAY ENTERTAINING 2009

A TRAY TO REMEMBER®

A Catering by Michael's Company

847.966.8333

[www.atraytoremember.com](http://www.atraytoremember.com)



*Have a Happy and Safe  
Holiday Season  
and a Wonderful New Year!*

Note: Catering by Michael's  
will be closed from  
Saturday, January 2nd to  
Friday, January 8th, 2010



Proud Member of



NATIONAL ASSOCIATION OF  
CATERING EXECUTIVES



## ORDERING GUIDELINES

*This menu may be used for all catering orders through the Holiday Season.  
All orders are accompanied by Heating and/or Serving Instructions when appropriate.*

**ALL THANKSGIVING ORDERS** must be placed by Thursday, November 19th and Picked Up on Wednesday, November 25th or Delivered on Thanksgiving Day, Thursday, November 26th between 10am and 3pm. Delivery is additional, based on location, and will take place in a 3 Hour Time Frame, subject to availability. Due to the high volume of deliveries, we are unable to honor special-timed or hot food deliveries. We cannot accept additions or deletions to Thanksgiving Orders after Friday, November 20th at 5pm. Please call early as orders and deliveries are limited.

**ALL CHRISTMAS EVE ORDERS** must be placed by Saturday, December 19th at Noon. Delivery or Pick-Up will take place on Thursday, December 24th, between 9am and 2pm. Delivery is additional, based on location, and will take place within a 3 Hour Time Frame, subject to availability. All selections delivered on baskets will require pick-up by our staff and an associated charge. Due to the high volume of deliveries, we are unable to honor special-timed or hot food deliveries. We cannot accept additions or deletions to Christmas Eve Orders after Tuesday, December 22nd at Noon. Please call early as orders and deliveries are limited. Catering by Michael's will be closing at 2pm on Thursday, December 24th and will reopen at 9am on Saturday, December 26th. (Kitchen will be open; Office will be closed.)

**NEW YEARS EVE AND NEW YEARS DAY ORDERS** must be placed by Monday, December 28th at Noon and Picked Up or Delivered on Thursday, December 31st or Friday, January 1st, by 4pm. Delivery is additional, based on location, and will take place within a 2 Hour Time Frame, subject to availability. All selections delivered on baskets will require pick-up by our staff and an associated charge. Due to the high volume of deliveries, we are unable to honor special-timed or hot food deliveries. We cannot accept additions or deletions to New Years Eve and New Years Day Orders after Tuesday, December 29th at Noon. Please call early as orders and deliveries are limited. Catering by Michael's will be closing at 4pm on Wednesday, December 31st.

There is a Minimum Order for Delivery of \$175 Before 11% Sales Tax and Delivery Charge based on location. Your choice of VISA, AMERICAN EXPRESS, DISCOVER or MASTERCARD is required for All Orders. All prices subject to change without notice.

## \* \* OUR VENUES \* \*

View our expanded Venue Listing at [www.DesignedCuisine.com](http://www.DesignedCuisine.com) for the newest and hottest "party spots" to host your next event.

Independence Grove  
LaSalle Power Co.  
A New Leaf  
Libertyville Sports Complex  
Chicago Illuminating Co.  
Crobar Nightclub  
Daniel's Little Shop of Horrors  
Red Moon Theatre  
Park West  
Lake Forest Club  
Cabaret "Cocktail Boutique"  
Maxim's  
Newberry Library  
Millennium Park  
Union Station  
Chicago Cultural Center  
Harris Theatre-Millennium Park  
MCA Warehouse  
Kanan Cruises

Transit Nightclub  
Tree Studios - Ivy Room  
Primitive Art Works  
West Loop Studio  
Windy City Field House  
Auditorium Theatre  
Chicago From the Lake  
Katherine Legge Lodge  
Kohl Children's Museum  
Joy of the Game  
Architectural Artifacts  
Sound Bar  
Lumen Nightclub  
Y Bar  
Max Bar  
Republic Nightclub  
Salvage One  
Enclave

Please contact a sales representative to check on venue availability and to customize a special menu for your event.

## COMPLETE DINNER PACKAGE

(No Substitutions or Deletions)

(In Disposable Containers except where noted)

**Whole Roasted Turkey (Approx. 1.5 lbs. per person)**  
(90% Cooked – Carving Instructions included)

Rosemary Herb Dressing

Giblet Gravy with Mushrooms

Candied Yams OR Grandma's Buttery Smashed Potatoes

Butternut Squash, Corn and Spinach, seasoned with Fresh Basil and Cinnamon  
OR

Sautéed Autumn Vegetable Medley

Zucchini, Carrot, Beet, Pearl Onion, Yellow Squash and Turnip

Cranberry Sauce with Apple Balls

Freshly Baked Corn Bread with Dried Cranberries and Golden Raisins  
and

Traditional Pull-Apart Rolls

Pumpkin Praline Pie OR Butter Toffee Apple Pie OR Pecan Pie  
OR Chocolate-Banana & Pumpkin Marble Loaf

Available for 10 or more in Multiples of 5 Only

\$23.50pp

Available for 10 or more without Turkey in Multiples of 5 Only

\$13.95pp

## A LA CARTE

(In Disposable Containers except where noted)

### Entrées

Unless otherwise noted:

- All entrees will require heating
- Serving recommendations assume the service of 1 entrée

**Whole Roasted Fresh All Natural Turkeys**

(90% Cooked – Carving Instructions included)

Small 13-15lbs. (Serves 7-9) ..... 69.95

Medium 16-18lbs. (Serves 10-12) ..... 89.95

Large 20-24lbs. (Serves 13-16) (We recommend 2 Small Turkeys instead) 116.95

**Turkey Roulade (Nice Carving Presentation) ..... 159.95**

Boneless Breast of Turkey (Skin-On, Legs Attached), filled with Basil, Spinach, Roasted Garlic and Sun-Dried Tomato served with our Wild Mushroom Sauce (Serves 10-12) Optional Filling: Prosciutto, Spinach, Provolone and Asiago Cheese, and Pine Nuts ..... 179.95

**Turkey Orloff (Approx. 6-7lbs.) ..... 129.95**

Boneless Breast of Turkey stuffed under the skin with a Wild Mushroom Duxelles, accompanied by a Turkey Mushroom Jus Lié (Serves 14-20)

**Mom's Sliced Brisket ..... 19.95/lb**  
with Mushrooms, Onions and Natural Gravy (Minimum 3 lbs.)

**Italian Braised Brisket ..... 23.95/lb**

Tender Beef Brisket rubbed with Italian Spices, slow braised in Red Wine, Veal Demi, Sun-Dried Tomato, Shiitake, Portobello and Button Mushrooms, Red Potato and Fresh Herbs, sliced and served with Pan Gravy and garnished with Roasted Red Pepper (Minimum 3 lbs.)

**Beef Short Ribs ..... 95.95**

Boneless Short Ribs, braised and served over Israeli Couscous with Spinach, accompanied by a Short Rib Demi Glace (Serves 4-6; 2¼lbs. Ribs and 2lbs. Couscous)

**Whole Beef Tenderloin, Marinated and Grilled (20% Cooked) ... 34.95/lb**  
with Madeira Peppercorn Sauce (Minimum 3lbs. Raw Weight before cooking)

**Braciolo (3.5lbs.) ..... 58.95**

Tender Sirloin stuffed with Prosciutto, Onion, Arugula and Parmesan, lightly breaded, sliced and napped with an Herbed Tomato "Gravy" (Serves 8-10)

**Traditional Whole Roasted Chicken ..... 59.95**

2 Whole Chickens, roasted, cut into 16 pieces and served with natural jus over 3lbs. of our Oven Roasted Vegetable Medley of Carrot, Celery, Potato and Onion (Serves 6-8)

**Chicken Tagine ..... 59.50**

2 Whole Chickens rubbed in Cinnamon, Turmeric, Ginger, Cumin, and Paprika, braised and slow-cooked with Onion, Garlic, White Wine Vinegar, Green Olives, Lemon and Cilantro, cut into 16 pieces and served with 3lbs. Basmati White Rice (Serves 6-8)

**Chicken Piccata (16-2.5oz. Breasts & 2.5lbs. Broccoli) ..... 49.95**

Lightly breaded Boneless, Skinless Chicken Breast with Italian Seasoning, topped with our famous Lemon Vermouth Caper Sauce, and accompanied by Freshly Steamed Broccoli with Panko Crumb Topping (Serves 8-10)

**Pecan Encrusted Chicken (15-2.5oz. Breasts) ..... 57.50**

Encrusted, Boneless, Skinless Chicken Breast served over a bed of Sautéed Spinach, and napped with a light Honey-Mustard Cream Sauce (Serves 8-10)

**Chicken Marsala (16-4oz. Breasts & 2lbs. Veg.) ..... 59.95**

Boneless Breast of Chicken with Roasted Yellow and Red Bell Pepper, Asparagus, Onion and Mushrooms in a Marsala Sauce (Serves 8-12)

**Chicken Milanese Puttanesca (20-2.5oz. Breasts, 3lbs. Pasta & 2lbs. Veg) ..... 79.50**

Lightly breaded Boneless Skinless Chicken Breast, topped with melted Mozzarella and zesty Puttanesca Sauce, accompanied by Herbed Angel Hair Pasta and fresh, sautéed Green Beans (Serves 8-12)

**Thai Sweet & Sour Glazed Chicken (9oz. Chicken, 3oz. Veg & 5oz. Rice Portion) ..... 10.95pp**

Grilled Skin-On Imperial Chicken Breast, glazed and napped with a Thai Curry Sauce, accompanied by Curried Fried Rice and an Asian Vegetable Medley of Bok Choy, Asparagus, Red Bell Pepper, Straw Mushrooms, Bamboo Shoots and Baby Corn in a Thai Cacao Sauce (Minimum 10)

**Lemon Thyme Chicken (9oz. Chicken, 5oz. Couscous & 3oz. Veg) ..... 12.50pp**

Oven Roasted Skin-On Imperial Chicken Breast with fresh Lemon, Thyme, Garlic, Onion and Red Chile Pepper, accompanied by a Medley of Green Beans, Carrots and Beets and served with Herbed Israeli Couscous (Minimum 8)

## "Thank You for a Sweet Year" GIFT BASKET

A wonderful assortment of  
fresh sinfully delicious treats for your children,  
friends, clients and vendors.

Thanksgiving, Christmas, Hanukkah  
or New Years Themed

Mini Loaves of Pumpkin Bread and  
Chocolate-Banana Bread

Large Chocolate and Caramel Dipped  
and Decorated Apples

White Chocolate Peppermint Bark

Holiday Decorated Cut-Out Cookies on a Stick

"Cookie-Tin" Holiday Cookies

House Chocolate Dipped and Decorated Turtles

Chocolate Dipped and Decorated Pretzel Rods

1-4	5+
\$75.95	\$69.95

72 hour notice please.

Please talk to sales consultant regarding delivery charges.

Sign up for our EMAIL NEWSLETTER  
to receive New Menus and hear news about  
Catering by Michael's, go to:  
[www.cateringbymichaels.com/signup](http://www.cateringbymichaels.com/signup)

**Entrées continued...**

<b>Apple Cider Glazed Spiral Sliced Ham (On Bone)</b> Medium 8-10lbs. .... 99.50 with Honey Dijon Mustard and 4 Dz. Sliced Potato and Pull-Apart Rolls (Serves 16-20 as an entrée and 32-40 for miniature sandwiches) Large 12-14lbs. .... 153.50 with Honey Dijon Mustard and 6 Dz. Sliced Potato and Pull-Apart Rolls (Serves 24-30 as an entrée and 48-60 for miniature sandwiches)
<b>Maple Glazed Center Cut Canadian Pork Loin</b> (4lbs. Pork, 3lbs. Polenta & 2lbs. Veg.) ..... 99.50 Sliced and served over Polenta, accompanied by sautéed Shiitake & Button Mushrooms, Artichoke Hearts and Maple Glaze Reduction (Serves 8-12)
<b>Whole Roasted Leg of Lamb (Deboned)</b> ..... 159.95 served with Sun Dried Tomato Au Jus (Serves 12-18) (This item is not fully cooked. It will require 1-1½ hrs. of cooking in a 350° Preheated Oven)
<b>Chilean Sea Bass (4oz. Portion each Fish &amp; Veg. – 40% Cooked)</b> .. 18.50pp Encrusted with Black and White Sesame Seeds, napped with Thai Cacao Sauce and served over an Asian Vegetable Medley of Asparagus, Baby Corn, Straw Mushrooms, Red Pepper, Bok Choy and Scallion (Minimum 8)
<b>Peppered Salmon Roulade (Approx. 3lbs. – 40% Cooked)</b> ..... 108.95 Whole side of Atlantic Salmon, stuffed with Julienned Leeks and Fresh Herbs, sliced and served with White Gazpacho Sauce or Honey Mustard Thyme Sauce (Serves 8-12)
<b>Honey Mustard Glazed Salmon (5oz. Portion – 40% Cooked)</b> .... 11.95pp Oven-roasted and served over a bed of Sweet and Sour Braised Cabbage (Minimum 8)
<b>Mediterranean Whitefish</b> (10-4oz. Filets, 2lbs. Veg. & 2lbs. Couscous) ..... 125.50 Baked Whitefish with Green Olives, Red, Green, & Yellow Peppers, Mushrooms, Tomatoes, Onions and Mediterranean Spices, simmered in White Wine and served with Fine Herbed Couscous (Serves 8-10)
<b>Jumbo Whitefish Marsala (5oz. Fish Portion – 40% Cooked)</b> ..... 11.50pp Jumbo Whitefish topped with a light Parmesan Crust, set atop Sautéed Spinach and napped with a light Marsala Mushroom Sauce (Minimum 8)
<b>Asian-Glazed Halibut</b> (4oz. Fish, 3oz. 40% Cooked Veg. & 4oz. Mash Portion) ..... 18.35pp Marinated Filet of Halibut served on a Creamy Sweet Pea Mash with sautéed Fresh Enoki Mushrooms, Pea Shoots and Julienned Carrots, drizzled with a Sweet Mirin Sauce (Minimum 10)
<b>Pinwheel Salmon Nantua</b> (5oz. Fish & 3oz. Veg. Portion – 40% Cooked) ..... 15.95pp Roasted Salmon Pinwheels accompanied by Shiitake Mushroom, Broccoli Florets and Baby Carrots with a Nantua Cream Sauce (Minimum 8)
<b>Salmon en Croûte (4-5 lbs.)</b> ..... 129.95 Whole side of Atlantic Salmon over fresh Spinach topped with Whitefish Mousse, Scallions and Mushrooms wrapped in Puff Pastry, accompanied by Cucumber Dill Sauce (Serves 8-12 – requires warming)
<b>Salmon Patties</b> ..... 49.95/dz with Tarragon Chive Sauce
<b>Crab Stuffed Shrimp</b> (20% Cooked– Recommended Entrée Portion – 3pp) ..... 9.75ea Butterflied Colossal-sized Shrimp stuffed with Lump Crabmeat, napped with Lemon Garlic Butter (Minimum Order 1 Dz.)
<b>Egg Cavatappi and Fresh Atlantic Salmon (5lbs.)</b> ..... 69.95 with Leeks, Red Pepper, Peas and Mushrooms in our Roast Garlic Tomato Sauce (Serves 8-10)
<b>Jambalaya Pasta (5lbs.)</b> ..... 59.95 Tri-Color Radiatore, Shrimp, Chicken and Andouille Sausage, Green and Red Pepper, Red Onion and Celery in a Spicy Tomato Ragout (Serves 8-10)
<b>Spanish Noodle Paella (5lbs.)</b> ..... 82.95 The Spanish classic with Spaghetti, fresh Shrimp, Scallops, Crawfish and Mussels (Serves 8-10)
<b>Lemon Pepper Penne and Gulf Shrimp Alfredo (5lbs.)</b> ..... 69.95 with Sweet Peas and Red Onion (Serves 8-10)
<b>Pistachio Cavatappi with Shrimp (5lbs.)</b> ..... 73.95 Cavatappi Pasta with Shrimp, Asparagus, Red Bell Pepper and Tomato in a Pistachio Butter Sauce, garnished with Parmesan and Basil (Serves 8-10)
<b>Chicken and Goat Cheese Penne Alfredo (5lbs.)</b> ..... 69.95 with Artichoke Hearts, Asparagus, Roasted Red Pepper and Toasted Pine Nuts (Serves 8-10)
<b>Chicken Marsala Pasta (5lbs.)</b> ..... 42.95 Egg Cavatappi with Boneless Breast of Chicken, Roasted Red and Yellow Pepper, Asparagus and Mushrooms in our Marsala Sauce (Serves 8-10)

**Home Style “Pan” Entrées**

<b>Chicken Pot Pie (6lbs.)</b> ..... 39.50 Boneless Breast of Chicken, Mushrooms, Onions, Carrots, Potatoes, Peas and Fresh Herbs topped with our Special Puff Pastry Crust (Serves 8-12)
<b>Beef Pot Pie (6lbs.)</b> ..... 57.95 with Mushrooms, Onions, Carrots, Potatoes, Peas and Fresh Herbs topped with our special Puff Pastry Crust (Serves 8-12)
<b>Wild Mushroom Pot Pie (Vegetarian) (6lbs.)</b> ..... 49.50 Cremini, Portobello, Shiitake and Button Mushrooms, Potato, Shallot and Fresh Herbs, topped with our special Puff Pastry Crust (Serves 8-12)
<b>Turkey Tetrazzini (6lbs.)</b> ..... 46.50 Breast of Turkey, Mushrooms, Onion, Asparagus and Mostaccioli in a Light Béchamel Sauce (Serves 8-12)
<b>Portobello Mushroom Parmesan (Vegetarian)</b> ..... 37.95 Halved Portobello Mushrooms (10pc) topped with our Homemade Marinara, Mozzarella, Parmesan and Fresh Herbs (Serves 4-6)
<b>Beef Stew (6lbs.)</b> ..... 55.95 with Onion, Carrot, Celery, Garlic and Potato in our House Red Wine Sauce (Serves 8-12)
<b>Baked Macaroni and Cheese (Vegetarian) (5lbs.)</b> (Serves 8-10) ..... 33.95
<b>Seafood Mac and Cheese (5lbs.)</b> ..... 75.95 Lobster “Slipper Meat”, Shrimp and Crab Meat tossed in a Lobster Flavored Cheese Sauce (Serves 8-10)
<b>Stuffed Shells (Vegetarian) (12 shells/pan)</b> ..... 29.50 with Spinach, Mushrooms and Cheese in Marinara (Serves 4-6)
<b>Moroccan Meatball Stew</b> ..... 69.95 40 Savory Beef Meatballs in an exotic Spiced Sauce with fresh Zucchini, Bell Pepper and Leek, served with 3lbs. Herbed Fine Couscous (Serves 8-12)
<b>Butternut Squash Lasagna (Vegetarian) (5lbs.)</b> ..... 40.95/pan Sautéed Butternut Squash, Sage, Shallots, Parmesan Cheese and Nutmeg, layered with Béchamel and Spinach Pasta (Serves 8-10)

**Appetizers**

Room-temperature cuisine arrives completely plattered on your choice of  
Wicker Baskets or Disposable Platters and decorated with Holiday Greenery  
(where applicable and upon request). Hot cuisine is delivered in  
Foil Pans with Disposable Racks and Sterno.

**VEGETABLES, CHEESES, DIPS & DISPLAYS**

<b>Fresh Vegetable Crudité with Spinach Caramelized Red Onion or Artichoke-Chive Dip</b> Small 3lbs. (Serves 10-20) ..... 34.95 Medium 5lbs. (Serves 20-35) ..... 55.95
<b>Gourmet Vegetable “Baton” Display</b> Artfully designed Blanched Jicama, Beet, Asparagus, English Cucumber, Green Beans, Yellow Squash, Red and Yellow Pepper, and Carrots garnished with Cherry Tomatoes and Broccoli. Bloody Mary and Green Goddess Dips in hollowed-out Red Cabbages Small 3lbs. (Serves 10-20) ..... 49.95 Medium 5lbs. (Serves 20-35) ..... 69.95
<b>Grilled and Chilled Marinated Vegetables</b> Asparagus, Mushrooms, Jicama, Yellow Squash, Beets, Carrot and Red Pepper, served with Roasted Red Pepper Sauce Small 3lbs. (Serves 10-20) ..... 44.95 Medium 5lbs. (Serves 20-35) ..... 64.95
<b>Italian Grilled Vegetable Display with Warm Chèvre Dip</b> ..... 98.50 Warm puree of Roasted Red Bell Pepper, Goat Cheese, Northern Italian Parmesan, Jalapeno, and Clover Honey served with Italian Marinated Grilled Vegetables, Country Marinated Olives and a variety of Artisan Breads (Serves 15-25)
<b>Baked Brie en Croûte</b> ..... 75.95 with your choice of Raspberry Preserves, Apricot Moutarde, Dried Fruit & Nuts or Pecans & Brown Sugar. Brie is displayed with Mixed Nuts, Sliced Brioche Baguette Rounds and Carr’s Crackers. (Serves 15-30)
<b>Baked Goat Cheese en Croûte</b> ..... 71.95 with Fresh Marinara, Sliced Baguette Rounds and Carr’s Water Biscuits (Serves 20-40)
<b>Fresh Brie Display</b> Beautifully topped with Dried Apricots & Apples, Raisins and Coconut, accom- panied by sliced Brioche Baguette Rounds and Crackers Small 3lbs. (Serves 15-30) ..... 81.75 Large 8.5lbs. (Serves 60-80) ..... 197.50

VEGETABLES, CHEESES, DIPS & DISPLAYS CONTINUED...

<b>Sliced Domestic Cheese Display (2lbs. Cheese)</b> .....	59.95
2lbs. Dill Havarti, Smoked Gouda, Brie and Sharp Cheddar, served with Crackers, Sliced Baguettes and Dried Fruit (Serves 10-30)	
<b>Gourmet Imported and Domestic Cheese Display</b>	
Sliced, Diced and Crumbled St. Andre, Blue Stilton, Port Salut, Aged Spanish Goat Cheese, Sage Derby and Double Gloucester with Onion and Chives, accompanied by Carr's Crackers and Pecan Raisin Bread and garnished with Fresh Fruit	
<i>Small 2lbs. (Serves 10-25)</i> .....	79.95
<i>Large 3lbs. (Serves 25-40)</i> .....	109.95
<b>Spanish Sliced Cheese Display (2lbs. Cheese)</b> .....	96.95
Sliced Suave and Iberico Curado Goat Cheese, Montelarreina Sheep's Milk Cheese and San Simon Whole Milk Cheese, beautifully displayed with Sunflower Raisin Baguette Slices, Picos (Petite Spanish Breadsticks), Fig Jam, Roasted Red Pepper Goat Cheese Dip, Marcona Almonds, Strawberries, Red & Green Grapes (Serves 10-25)	
<b>Mozzarella Rotolo</b> .....	47.95
Fresh Mozzarella di Bufala Rotolo rolled with Prosciutto and topped with Olive Tapenade and Basil Pesto, served with Garlic Crostinis and garnished with Tomato & Basil Oil and Balsamico (Serves 15-20)	
<b>Trio of Cheese Roulis Display</b> .....	59.95
Wild Mushroom and Sesame Seed, Roasted Red Pepper and Parsley & Herbed Garlic and Caramelized Red Onion Roulis', served with Carr's Water Crackers and Flatbreads, garnished with Fresh Strawberries and Grapes (Serves 20-35)	
<b>Mexican Torta</b> .....	35.95
Layers of Cilantro-Lime Cream Cheese, Artichoke Hearts, Ground Beef, Guacamole and Sour Cream, served with Homemade Yellow Corn Tortilla Chips (Serves 25-35)	
<b>Chopped Liver</b>	
with Chopped Egg, Diced Onion, Russian Rye Triangles and Carr's Water Biscuits	
<i>Small 1lb. (Serves 8-15)</i> .....	27.95
<i>Medium 2lbs. (Serves 16-22)</i> .....	38.95
	<b>Beef</b> <b>Vegetarian</b>
	27.95      22.75
	38.95      32.75
<b>Southwestern Chèvre Dip</b> .....	78.95
Molded terrine of Goat Cheese surrounding Sweet Red Pepper Jalapeno Jelly, served with Savory Shortbread Biscuits, Carr's Assorted Crackers and Spiced Pecans (Serves 20-30) (A beautiful addition to a holiday buffet)	
<b>Hot Artichoke Parmesan Dip in a Crock</b> .....	24.00
with Herbed, Toasted Pita Triangles (Serves 8-12)	
<b>Artichoke Kalamata Torta in a Crock</b> .....	45.95
Artichoke Hearts, Kalamata Olives, Mayonnaise, fresh Basil and Garlic and Parmesan Cheese, topped with Mozzarella baked to a Golden Brown, and served with Polenta Chips for dipping (Serves 16-24)	
<b>Lobster Dip in a Crock</b> .....	59.95
Poached Lobster Meat, Spinach, Leek, Onion, Asiago and Mozzarella Cheese served with Carrot Coins, Celery Sticks, Broccoli, Red Pepper and Herbed Toasted Pita Chips (Serves 10-20)	
<b>Wild Mushroom, Roasted Red Pepper, Chipotle Pepper or Roasted Garlic Hummus</b> .....	23.95
with Cucumber Slices, Tomato Wedges and Herbed Toasted Pita Triangles (Serves 10-20)	
<b>Southwestern Shrimp Pico de Gallo</b> .....	34.95
Baby Shrimp, Avocado, Onion, Tomato and Cilantro, served with Homemade Yellow Corn Tortilla Chips (Serves 16-20)	
<b>Homemade Idaho Potato Chips with French Onion Dip</b> (Serves 8-12).....	21.00
<b>Grilled Vegetable Terrine (72 Hour Notice, please)</b> .....	66.95
Grilled Eggplant, Red and Yellow Pepper, Zucchini, Yellow Squash, Basil and Chèvre sliced and artfully displayed, served with Roasted Red Pepper Sauce and Garlic Crostinis (Serves 12-18)	
<b>Tri-Colored Smoked Salmon Terrine (72 hour notice, please)</b> .....	115.95
Layers of Sun Dried Tomato Cream Cheese, Fresh Parsley and Herb Cream Cheese and Roasted Garlic Cream Cheese, topped with Diced Smoked Salmon and accompanied by Minced Red Onion, Chopped Tomato and Cucumber, Capers, Russian Rye Triangles, Flatbreads and Carr's Water Biscuits (Serves 40-60)	
<b>Special Holiday Smoked Salmon Terrine (72 hour notice, please)</b> .....	129.95
Layers of Diced Smoked Salmon, Cracked Pepper, Smoked Salmon Mousse and Chopped English Cucumber topped with Green and Red Tobikko and accompanied by Minced Red Onion, Chopped Tomato, Capers, Russian Rye Triangles, Flatbreads and Carr's Water Biscuits (Serves 40-60)	

<b>Louisiana Gulf Shrimp</b>			
Fully cleaned Louisiana Gulf Shrimp with Spicy Cocktail Sauce and Lemon Wedges			
<i>Colossal 12/lb.</i> .....	(50pc.) .....	192.50	(100pc.) .....
<i>Jumbo 16-20/lb.</i> .....	(50pc.) .....	108.50	(100pc.) .....
<i>Extra Large 21-25/lb.</i> .....	(50pc.) .....	86.50	(100pc.) .....
<b>* Grilled Jumbo Shrimp Sampler (75 pieces)</b> .....		149.95	
Italian, Chipolte-Pineapple and Thai Cacao marinated plump Gulf Shrimp, beautifully displayed and served with a Balsamic-Rosemary Aioli			
<b>Seared Rare Ahi Tuna Display (2lbs.)</b> .....		136.95	
Glazed with a Lemongrass-Ginger Reduction, accompanied by Sesame Ginger Sauce, Sambal Aioli and Rice Crackers (Serves 15-20)			
<b>Holiday Seafood Spectacular (7 pc. Seafood per person)</b> .....		309.95	
Seared Rare Ahi Tuna Slices, Grilled and Marinated Sea Scallops on Bamboo Skewers, Jumbo Shrimp and Stone Crab Claws served with Cocktail Sauce, Honey Mustard, Wasabi Aioli and Rice Crackers (Serves 15)			
<i>Optional: Add Lobster Medallions (23 Slices)</i> .....		119.95	
<b>Lemon-Dill or Pastrami Cured Side of Smoked Salmon (1.5lbs.)</b> .....		85.95	
with Dill Pepper Cream Cheese, Minced Red Onion, Capers, Thin Pumpernickel Triangles and Arnott's Cream Crackers 1.5lbs (Serves 20-30)			
<b>Salmon en Croûte Display (Served at Room Temperature)</b> .....		133.95	
Whole side of Atlantic Salmon wrapped with Bay Shrimp, Crabmeat, Spinach, Roasted Corn, Red Onion and Fresh Herbs, baked and sliced and displayed with Honey Mustard Dill and Tarragon Chive Sauces (12 6-7oz. Servings)			
<b>Whole Poached Norwegian Salmon</b> .....		145.95	
Beautifully garnished and served with Chunky Cucumber Dill Sauce or Honey Mustard Dill Sauce (Serves 20-25 as an appetizer, 14-18 as an entrée)			
<i>Optional: Add 2oz. Salmon Filets</i> .....		3.95ea	

HORS D'OEUVRES ASSORTMENTS & "ADD-ONS"

<b>*Hot Passed Hors d'Oeuvres Assortments (Packaged in Foil Pans)</b>	
A - Artichoke Parmesan Tartlets, Beggar's Purse with Brie and Raspberry Preserves, Vegetarian Egg Rolls with Sweet & Sour and Hot Mustard Sauces (Minimum 4 Dz.).....	
	12.95/dz
B - Sesame Encrusted Beef Satay with Thai Peanut Sauce, Pigs in a Blanket with Yellow Mustard, Smoked Gouda and Tomato Quiche Tartlets (Minimum 4 Dz.) .....	
	14.50/dz
C - Roasted Garlic, Tomato, Basil Pesto and Smoked Mozzarella Quesadillas, Chicken Potstickers with Garlic-Soy Dipping Sauce and Wild Mushroom Risotto Fritters (Minimum 4 Dz.) ....	
	15.95/dz
D - Date and Bleu Cheese wrapped in Prosciutto, Vietnamese Dolmades with Thai Chile Sauce and Grilled & Chilled Marinated Shrimp wrapped in a Peapod (Minimum 6 Dz.) .....	
	18.95/dz
<b>*Tres Chic Hot Hors d'Oeuvres Assortment (Even Split)</b> .....	31.95/dz
(Packaged in Foil Pans) Baby Lamb Chops (40% Cooked) with Spinach Pesto, Petite Beef Wellington with Mushroom Duxelles and Coconut Jumbo Shrimp with Red Pepper Jelly (Minimum 6 Dz.)	
<b>Passed or Buffet Hors d'Oeuvres Assortment</b> .....	18.95/dz
(To be served at room temperature) Mediterranean Summer Rolls, Chicken Yakitori Skewers and Fresh Asparagus wrapped with Medium Rare Sirloin and Dijon Honey Mustard (Minimum 3 Dz.)	
<b>Sweet 'n Sour Meatballs (50 Pieces)</b> .....	28.95
<b>Italian Meatballs in Marinara Sauce (50 Pieces)</b> .....	28.95
<b>Chicken Meatballs (50 Pieces)</b> .....	37.95
Prepared with Pine Nuts, Raisins, Arugula and Parmesan, in our African Red Pepper Coconut Sauce	
<b>Ginger Caramel Wings (Minimum 2 Dz.)</b> .....	16.80/dz
<b>Orange Chile Shrimp &amp; Chorizo Skewers (Minimum 2 Dz.)</b> ...	24.95/dz
<b>Deviled Eggs (Minimum 2 Dz. of any type)</b>	
Traditional or Mexican (Spicy) .....	
	.900/dz
Smoked Salmon with Black Tobikko .....	
	15.95/dz
Crab .....	
	23.95/dz
<b>Party Nut Mix</b> .....	17.95/lb
Curry Spiced Cashews, Candied Walnuts, Roasted Mixed Nuts and Dark Raisins	
<b>Wild Mushroom and Tomato Tart (Served Warm)</b> .....	39.95
with Roma Tomato and Tarragon (Serves 10 as a plated first course or 10-15 as buffet appetizer)	

\* a la carte pricing available from sales consultant

\* \* **Appetizers continued...** \* \*

**HORS D'OEUVRES ASSORTMENTS & "ADD-ONS"  
CONTINUED...**

<b>Roasted Beet and Chevre Tart</b> .....	35.95
Savory Tart Shell with Creamy Goat Cheese, topped with roasted sliced Red and Golden Beets and Caramelized Spanish Onion, drizzled with Balsamico and Golden and Red Beet Oil (Serves 10 as a plated first course or 10-15 as a Buffet Appetizer)	
<b>12" Gourmet Pizzas</b> (Serves 2-3 or more depending on serving size – unsliced)	
Cheese.....	10.95
Turkey Mole– Turkey, Corn, Black Bean, Tomato, Cilantro, Mole and Pepper Jack Cheese .....	16.95
Vegetable– Roasted Eggplant, Tomato, Wilted Spinach, Roasted Garlic, Jalapeño and Mozzarella.....	16.95
Meat Lover’s– Italian Sausage, Pepperoni, Canadian Bacon, Red Onion and Mozzarella.....	16.95
Creole Shrimp– Andouille Sausage, Shrimp, Button, Portabello & Shiitake Mushrooms, Scallion, Provolone Cheese and a Spicy Tomato Sauce .....	19.95

**WORLDWIDE APPETIZER DISPLAYS**

<b>Holiday Paté Display</b> .....	79.95
Beautiful Display of Country Paté, Salmon Terrine and Duck Truffle Mousse, served with Capers, Cornichons, Pommery Mustard, Pumpnickel Triangles, Miniature Melba Crackers and Carr’s Water Biscuits (Serves 15-25)	
<b>*Mediterranean Antipasto Display</b> .....	44.95
Roasted Garlic Hummus, Babaghanouj, Moroccan Eggplant Salad, Marinated Olives, Carrot and Celery Sticks, English Cucumber and Roma Tomato Wedges with Herbed Toasted Pita Chips (Serves 12-15)	
<b>Assorted Maki Rolls</b>	
Served with Soy, our Special Wasabi and Pickled Ginger	
A - Vegetarian-Grilled Portobello, Spinach Gomae and Kappa Maki Rolls (Minimum 4 Dz.) .....	11.95/dz
B - Chicken Satay, Curry Grilled Shrimp and Spicy California Maki Rolls (Minimum 4 Dz.) .....	16.95/dz
C - Korean Fresh Salmon, Spicy Tuna, New York Smoked Salmon and Yaki (Spicy California wrapped in Smoked Salmon) Maki Rolls (Minimum 4 Dz.) .....	18.50/dz
D - Mexican Grilled Shrimp Maki, Spicy Beef and Cajun Crab and Avocado Maki Rolls (Minimum 4 Dz.) .....	19.95/dz
Any type above may be ordered individually (Minimum 3 Dz.)	

<b>*Summer Rolls in the Winter</b> .....	13.95/dz
Vietnamese Summer Rolls wrapped in Fresh Rice Paper with the following fillings: Vegetable, Vegetable & Shrimp and Chinese Chicken accompanied by Chunky Peanut Sauce and Nuoc Cham Sauce (Minimum 4 Dz.)	

<b>*Asian Skewer Display</b> (Served at Room Temperature) .....	25.50/dz
Chicken Satay, Malaysian Beef, Honey BBQ Salmon and Asian Mojo Marinated Shiitake Mushroom, Red Pepper and Baby Corn Skewers, served with Thai Peanut and Red Curry Honey Sauces (No Substitutions or Deletions – Minimum 4 Dz.) Optional: Add Shrimp Yakitori Skewers to the Assortment 28.50/dz	

<b>*Italian Skewer Display</b> (Served at Room Temperature) .....	29.95/dz
Grilled Basil Chicken Skewers with Red Pepper, Mushroom and Yellow Squash, Cheese Tortellini Skewers with Red Pepper and Marinated Artichoke, and Tuscan Skewers with Portobello Mushroom, Roasted Red Pepper & Herbed Goat Cheese, surrounding a salad of Marinated Bufala Mozzarella Bocconcini and Basil Pesto Dipping Sauce (No Substitutions or Deletions – Minimum 5 Dz.)	

<b>*Venizia Antipasto Display</b> .....	127.50
Colorful Display of “Grilled and Chilled” Shrimp wrapped in a Peapod, Grilled Basil Chicken Skewers with Red Pepper, Mushroom and Yellow Squash, and lightly Marinated and Grilled Asparagus wrapped in Prosciutto with Whole Grain Mustard and Grated Parmesan (Serves 20-30)	

<b>Italian Antipasto Display</b> .....	174.95
with Genoa Salami, Soprasetta, Smoked Turkey, Prosciutto wrapped around Melon, Provolone and Smoked Mozzarella Cheeses, Spinach, Gruyere and Mushroom Frittata Slices, Marinated Artichokes and Roasted Red Peppers, White Bean Salad, Grilled Marinated Asparagus, Marinated Olives, Pepperoncini Peppers, Whole Grain Mustard and Sliced Italian Sourdough, Sliced Onion Ciabatta and Tomato Focaccia Triangles (Serves 15-25)	

<b>*Spanish Antipasto Display</b> .....	185.95
Sliced Lomo Pork Loin, Chorizo Salami & Prosciutto, Sliced and Crumbled Spanish Sheeps Milk, Whole Milk and Goat Cheeses, White Asparagus, Roasted Piquillo Peppers, Saffron Aioli, Spanish Country Olive Mix, Marcona Almonds, Quince Paste, Sliced Stirato and Onion Ciabatta Bread, and Picos-Petite Spanish Breadsticks (Serves 10-25)	

**“DECONSTRUCTED” SANDWICH DISPLAYS & MORE**

<b>Spiraling Chicken Display</b> (72 Hour Notice, please) .....	66.95
Chicken Pinwheels stuffed with Spinach, Red Onion & Ricotta and Sautéed Leeks & Dill Havarti, accompanied by Miniature Brioche and Dijon Mustard Mayonnaise (Serves 15-20)	
<b>Herb Encrusted Turkey Breast Display</b> (3lbs.) .....	99.50
Thinly Sliced, accompanied by Tarragon Aioli, Honey Mustard Sauce and Challah Knot Rolls (Serves 15-20)	
<b>Beef Tenderloin Display</b> .....	154.95
Medium Rare Char-Grilled Thinly Sliced Beef Tenderloin, accompanied by Horseradish-Chive Sauce OR Béarnaise Mayonnaise, Miniature Sliced Brioche and French Onion Rolls (Serves 15-20)	
<b>*Holiday Tea Sandwich Display</b> .....	59.95
Sugar Cured Ham, Herbed Cheese & Asparagus on Marbled Rye; Gouda Cheese, Tomato and Whipped Butter on White Bread; Cinnamon Cream Cheese and Chopped Pecans on Zucchini Bread (36 Sandwiches)	
<b>* a la carte pricing available from sales consultant</b>	

\* \* **Freshly Baked Breads & Muffins** \* \*

Butter not included

<b>Corn Bread</b> .....	11.95/loaf
with Dried Cranberries and Golden Raisins (Serves 8-12)	
<b>Miniature Muffins</b> .....	7.50/dz
Assortment of Zucchini, Corn, Cranberry Nut and Carrot-Nut-Apple Raisin	
<b>Pumpkin Bread</b> (Soon to be Famous).....	8.95/loaf
The best you’ll ever eat (Serves 8-12)	
<b>Zucchini Pineapple Nut Bread</b> (Serves 8-12) .....	9.75/loaf
<b>Crab and Artichoke Bread</b> (18pc/pan) .....	35.95/pan
Crab, Artichoke, Parmesan Cheese, Onion, and Mayonnaise on French Bread, topped with Monterey Jack Cheese and Roma Tomato	
<b>Soft Breadstick Assortment</b> .....	11.95/dz
Garlic Parmesan Poppyseed, Sun-Dried Tomato/Basil Twist and Spinach/Garlic	
<b>Assorted Dinner Rolls</b> .....	7.50/dz
<b>Traditional Parkerhouse-Style Pull-Apart Rolls</b> .....	4.75/dz

\* \* **First Course, Side Dishes & Accompaniments** \* \*

(3 Pound/3 Pint/2 Quart Minimum on All Side Dishes)

**SOUPS**

<b>Cream of Butternut Squash Soup</b> .....	6.95/qt
<b>Spicy Corn Chowder</b> .....	11.50/qt
<b>Chicken Gumbo with Andouille Sausage</b> .....	11.50/qt
<b>Mushroom Beef Barley Soup</b> .....	11.50/qt
<b>Pumpkin Shrimp Bisque</b> .....	21.95/qt
<b>Split Pea Soup</b> .....	7.95/qt
with Caramelized Garlic and Roasted Ham	

**SALADS**

<b>Autumn Salad</b> (3lbs.).....	38.95/pan
Fresh California Field Greens with Teardrop Tomato, English Cucumber, Red and Yellow Bell Pepper, Julienned Beets and Red Onion, accompanied by our Homemade Champagne Vinaigrette (Serves 8-12)	
<b>Holiday Salad</b> (3lbs.) .....	45.50/pan
Fresh Mesclun Greens, Sun Dried Cherries, Toasted Walnuts, Pomegranates (subject to market availability) and Crumbled Bleu Cheese with our House Pomegranate-Sherry Vinaigrette (Serves 8-12)	
<b>Cranberry, Pecan and Feta Salad</b> (3lbs.).....	29.95/pan
Red Leaf, Romaine and Radicchio Lettuce, Arugula, Mushrooms, Carrots, Toasted Pecans, Sun Dried Cranberries and Feta Cheese accompanied by our Pomegranate Sherry Vinaigrette (Serves 8-12)	
<b>Poached Pear, Frisee and Spinach Salad</b> (3lbs.).....	39.95/pan
Baby Spinach, Frisee, Chardonnay Poached Pear Wedges, Smoked Bacon, Red Grapes and Curried Cashews with our Honey-Sesame Vinaigrette (Serves 8-12)	
<b>Spinach and Wild Cherry Salad</b> (3lbs.) .....	57.95/pan
Baby Spinach, Toasted Pine Nuts, Sun-Dried Cherries and Crumbled Goat Cheese accompanied by our Light Wild Cherry Vinaigrette (Serves 8-12)	
<b>Chopped Tuscan Salad</b> (3lbs.) .....	25.95/pan
Chopped Crisphead & Red Leaf Lettuce, Diced Tomatoes, Red Onion, Rendered Bacon and Crumbled Blue Cheese tossed with our Italian Apple Cider Vinaigrette (Serves 8-12)	

❁ **First Course, Side Dishes** ❁  
**& Accompaniments continued...**

**SALADS CONTINUED...**

<b>Tomato and Asparagus Salad Display (3lbs.)</b> .....	28.95
Sliced Tomato, Fresh Asparagus and Red Onion sprinkled with Bleu Cheese, Basil and Chives, drizzled with Roasted Garlic Vinaigrette (Serves 8-12)	
<b>Fresh Mozzarella and Cherry Tomato Salad</b> .....	13.95/lb
Fresh Mozzarella Bocconcini, Red and Yellow Cherry Tomatoes tossed with Basil Garlic Oil and a splash of aged Balsamico	
<b>Grilled Asparagus Display</b> .....	15.95/lb
with Roasted Shallots, Chives and Cranberry Vinaigrette	
<b>Roasted Beet, Snap Pea and Chèvre Salad</b> .....	6.95/lb
napped with Balsamic Vinaigrette	
<b>Warm Spiced Sweet Potato Salad</b> .....	11.95/lb
with Spiced Apple, Dried Cranberry, Green Grapes and Toasted Sliced Almonds in a Curry-Dijon Vinaigrette	
<b>Smoked Salmon and Asparagus Penne Pasta Salad</b> .....	13.50/lb
with Poppyseed in a Creamy Dressing	
<b>Smoked Peppered Sable and White Bean Salad</b> .....	16.50/lb
with Grilled Shiitake Mushrooms, Great Northern Beans and Shallots in a Light Herbed Vinaigrette	

**VEGETABLES**

<b>Creamed Spinach with a Hint of Pernod</b> .....	8.75/lb
<b>Glazed Carrots</b> .....	8.95/lb
<b>Stewed Fresh Green Beans braised in a Tomato Ragout</b> .....	5.95/lb
<b>Autumn Vegetable Medley (See description in complete package)</b> .....	7.60/lb
<b>Grilled Vegetable Medley</b> .....	9.95/lb
with Asparagus, Mushroom, Yellow Squash and Red Pepper	
<b>Fiery Asian Roasted Broccoli and Snap Peas</b> .....	9.50/lb
with Fresh Cilantro, Ginger and Garlic tossed in a Spicy Honey-Miso Glaze with Roasted Red Pepper Strip Garni	
<b>Carrot Souffle (4lbs.) (Served in Pyrex only)</b> .....	18.60/pan
with Golden Raisins (Serves 8-14)	
<b>Green Bean Casserole (Served in Pyrex only)</b> .....	8.95/lb
with Fresh Green Beans, Creamy Mushroom Soup and Fried Marlboro Onions	
<b>Harvest Medley</b> .....	5.75/lb
Red New Potatoes, Carrot and Brussel Sprouts sautéed in Parsley-Garlic Butter	
<b>Maple Glazed Carrot, Parsnip and Rutabaga</b> .....	6.95/lb
with a hint of Nutmeg	
<b>Wild Country Mushroom Sauté</b> .....	14.95/lb
Shiitake, Cremini, Button and Oyster Mushrooms with Fresh Herbs and Garlic	
<b>Asparagus with Straw Mushrooms</b> .....	13.95/lb
<b>Fresh Sautéed and Seasoned Asparagus</b> .....	13.95/lb
with Panko Crumb Topping	
<b>Root Vegetable Strudel</b> .....	24.95/pan
with Roast Garlic Tomato Sauce (Serves 8-10)	
<b>Butternut Squash, Corn and Spinach</b> .....	6.50/lb
seasoned with Fresh Basil and Cinnamon	
<b>Rosemary Herb Dressing</b> .....	6.75/lb
<b>Sausage Sage Stuffing</b> .....	6.95/lb
<b>Wild Mushroom and Leek Stuffing</b> .....	10.95/lb
<b>Poblano Pepper and Pumpkin Seed Stuffing</b> .....	8.50/lb
Crumbled Corn Bread with Roasted Poblano Chile Peppers, toasted Pumpkin Seeds and a hint of Cilantro	
<b>Sweet Potato and Cremini Mushroom Stuffing</b> .....	6.95/lb

**POTATOES**

<b>Grandma's Buttery "Smashed" Potatoes</b> .....	5.50/lb
<b>"Candied" Mashed Sweet Potatoes (4lbs.) (Served in Pyrex only)</b> .....	22.95/pan
topped with Mini Marshmallows (Serves 8-12)	
<b>"Candied" Yams</b> .....	7.50/lb
<b>Mashed Sweet Potatoes</b> .....	6.95/lb
with Balsamic Caramelized Shallots	

<b>Mashed Chipotlé Sweet Potatoes</b> .....	6.50/lb
<b>Braised Sweet Potatoes</b> .....	5.95/lb
with Onion, Brown Sugar and Fresh Rosemary	
<b>Braised Sweet Potatoes, Shallots and Shiitake Mushrooms</b> ...	13.95/lb
with a Balsamic Glaze	
<b>Oven Roasted Potatoes</b> .....	5.95/lb
<b>Roasted Yukon Gold Potatoes with Brussel Sprouts and Bacon</b> .....	10.50/lb
<b>Trio of Roasted Potatoes</b> .....	7.95/lb
with Yukon Gold, Baby Reds and Purple Potatoes	
<b>Smoked Salmon Potato Pancakes with Spiced Sour Cream</b> .....	23.95/dz
<b>Potato Pancakes</b>	
with Sour Cream and Homemade Apple Sauce	
<b>Medium Size (15/pan, Approx. 2.5" in Diameter)</b> .....	19.50/pan
<b>Full Size (10/pan, Approx. 4" in Diameter)</b> .....	19.50/pan
<b>Vegetable au Gratin (4lbs.) (Served in Pyrex only) (Serves 10-14)</b>	
A - Butternut Squash, Yukon Gold Potato and Apple .....	24.95/pan
B - New Potato, Leek and Roma Tomato .....	35.95/pan
C - Sweet Potato and Horseradish .....	24.95/pan
D - Yellow Squash, Zucchini, Onion and Roma Tomato .....	33.95/pan
E - Yukon Gold Potato, Spinach, Mushroom and Onion Gratin ..	25.95/pan
F - Yukon Gold Potato, Chipotlé Peppers, Gouda and Parmesan ..	28.95/pan
G - Cauliflower and Champagne Gruyere Gratin (No Potato) .....	43.95/pan

**RICE**

<b>Spinach, Garlic and Rice Casserole (4lbs.) (Serves 8-14)</b> .....	27.50/pan
<b>Long Grain and Wild Rice Pilaf</b> .....	9.95/lb
with Dried Cherries, Glazed Pearl Onions and Pine Nuts	

**PASTA**

<b>Israeli Couscous Primavera</b> .....	8.50/lb
with Eggplant, Yellow Squash, Zucchini, Red Onion, Mushroom and Green and Red Bell Pepper in our Balsamic Vinaigrette	
<b>Orzo Pilaf</b> .....	7.50/lb
with Fresh Green Beans and Slivered Almonds	
<b>Penne with Brie and Tomatoes</b> .....	12.75/lb
Penne Pasta sautéed with Brie Cheese, Cherry Tomatoes and Garlic, sprinkled with a chiffonnade of Fresh Basil and Oregano	
<b>Penne with Cauliflower and Sweet Peas</b> .....	6.95/lb
Penne Pasta tossed with Caramelized Cauliflower, Onion and Sweet Peas in a Cream Sauce, garnished with Parmesan, Tarragon and Mint Chiffonnade	

**SWEET & SAVORY KUGELS**

<b>Cauliflower Leek Kugel (5lbs.) (Note: Prepared with Almonds)</b> (Serves 12-15) .....	32.50/pan
<b>Nancy's Noodle Kugel (5lbs.) (Serves 12-18)</b> .....	25.50/pan
May be ordered with or without Raisins	
<b>Apple Cherry Noodle Kugel (5lbs.) (Serves 12-18)</b> .....	25.50/pan

**ACCOMPANIMENTS**

<b>Cranberry Sauce with Apple Balls</b> .....	6.95/pt
<b>Giblet Gravy with Mushrooms</b> .....	4.95/pt

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## Homemade Desserts



### BREAD PUDDING

- Pumpkin Cranberry White Chocolate Bread Pudding ..... 49.95  
with Orange Caramel Sauce (Serves 12-15)
- Pecan Pie Bread Pudding ..... 49.95  
served with Chocolate Sauce (Serves 12-15)

### CHEESECAKES

- Pumpkin Cheesecake (Serves 12-16) ..... 24.50
- White Chocolate Cheesecake ..... 39.50  
topped with marbled strawberry Sauce and White Chocolate, garnished  
with fresh Strawberries, Whipped Cream and White Chocolate Shavings  
(Serves 12-16)
- Autumn Cheesecake ..... 27.95  
with Apples, Cinnamon and Pecans (Serves 12-16)
- Eggnog Cheesecake ..... 29.95  
Graham Cracker & Walnut Crust with Classic Cream Cheese Cake Mix  
spiced with Nutmeg and Harvey's Bristol Cream® (Serves 12-16)
- Creamy Orange Cheesecake ..... 29.50  
in an Almond Graham Cracker Crust with a tangy and sweet  
Sour Cream Topping (Serves 12-16)
- Ginger Spice Cheesecake (Serves 12-16) ..... 37.50
- S'mores Cheesecake ..... 38.50
- Apple Almond Cheesecake Tart ..... 44.95  
with Graham Cracker Almond Crust (Serves 12-16)
- "Great!" Chocolate Cake (Serves 12-15) Moist and delicious ..... 27.95

### CROSTATAS, PIES & CRISPS

- Rustic Apple Crostata (Serves 6-8) ..... 11.95
- Caramelized Banana and Praline Crostata (Serves 6-8) ..... 13.95
- Butter Toffee Apple Pie (Serves 8-10) ..... 19.95
- Pecan Pie (Serves 10-14) ..... 25.95
- Pumpkin Brulee Pie (Serves 10-14) ..... 15.95
- Brett's Chocolate Pecan Pie (Serves 10-14) ..... 24.95
- Chocolate Chip Pie (Serves 10-14) Wonderful dessert for the children .... 21.95
- Apple Cranberry Pie with Streusel Topping (Serves 10-14) ..... 21.95
- Pumpkin Praline Pie (Serves 10-14) ..... 25.50
- Sweet Potato Pie with Pecans and Marshmallows (Serves 10-14) ... 14.95
- Pear Cranberry Crisp (Serves 12-15) ..... 24.95

Note: We recommend serving all Pies, Crisps and Crostata above warm with ice cream!!

### CAKES & TARTS

- Chocolate Chip Zucchini Bundt Cake (Serves 12-14) ..... 18.95
- Gingerbread Cake ..... 22.25  
dusted with Powdered Sugar and served with Honey Butter (Serves 12-16)
- Chocolate Chip-Banana & Pumpkin Marble Loaf ..... 15.25  
with Fondant Glaze (Serves 10-15)
- Flourless Chocolate Cake ..... 32.50  
served with Fresh Raspberry Sauce - Divine! (Serves 8-15)
- Layered Mocha Torte with Oreo Cookie Crust (Serves 12-16) ..... 47.95
- French Apple Tart (Serves 12-14) ..... 21.95
- Cherry Almond Tart (Serves 12-14) ..... 36.95  
We recommend serving warm with ice cream!!
- Snowflake Cake ..... 27.95  
Classic White Buttermilk Cake with Winter White Frosting decorated  
with Snowflakes and Silver Dragées (Serves 12-16)
- Coconut Meringue Cake (for the Coconut Lover) ..... 32.95  
Coconut Cake layered with Coconut Curd covered in Italian  
Meringue and Toasted Coconut (Serves 12-16)
- The Southern Pineapple Banana Cake ..... 38.95  
Banana Cake with Pineapple, Pecans and Cream Cheese Frosting  
(Serves 12-16)

## HOLIDAY SPECIALTIES

- Churritos ..... 25.75  
Petite Homemade Churros, rolled in sugar, served warm and offered  
with Cinnamon Ganache and Gingered Caramel Sauces (Serves 10-15)
- Autumn Croquembouche (40 Puffs) ..... 59.95  
Pumpkin Custard filled Pate Choux Puffs arranged in a pyramid,  
glazed with Maple Fondant and drizzled with Dark & Orange Chocolate
- Holiday Croquembouche  
40pc ..... 59.95  
70pc ..... 84.95  
Custard filled Cream Puffs arranged in a pyramid and drizzled with  
White and Dark Chocolate and garnished with fresh Strawberries
- Bûche de Noël with Meringue Mushrooms (Yule Log) ..... 28.95  
Choice of flavors: Lemon Meringue Genoise with Lemon Mousse,  
Chocolate Cake with Mocha Cream, or Genoise with  
Chocolate Mousse (Serves 8-10)
- Chocolate Fondue ..... 57.95  
with a display of Lemon Pound Cake, Pineapple, Whole Strawberries,  
Oreos®, Dried Apricots, Marshmallows and Biscotti (Serves 10)
- Fancy Pastry Assortment ..... 25.95/dz  
Chocolate Striped Eclairs, Fresh Fruit Tarts, Turtle Cheesecake  
Tarts and Cherry Pistachio Tarts (Minimum 2 Dz.)
- Pumpkin Cupcakes ..... 11.95/dz  
with Cream Cheese Swirl and Spiced Sugar Dust
- Holiday Decorated Miniature Cupcakes ..... 17.95/dz  
Chocolate Cupcakes with Vanilla Creme Filling and White OR Chocolate  
Frosting. Your choice of Thanksgiving, Hanukkah or Christmas Decoration
- Hand-Dipped Holiday-Decorated Chocolate Display ..... 72.95  
Chocolate Dipped Marshmallows, Oreos®, Popcorn, Pretzels, Twizzlers®  
and Turtles in a Basket on a bed of Raffia (90 pcs. - Serves 30-50)  
Note: \$10 additional to be prepared as a gift basket wrapped with  
cellophane and ribbon
- Homemade Christmas Cookie Assortment ..... 9.50/dz  
Assortment of Candy Canes, Christmas Trees, Lemon Knots,  
Chocolate Drops, Peppermint Meringue Stars, Spritz Snowflakes,  
Chocolate Nut Slices, Brysselex Cookies, Stained Glass Pecan Squares,  
Raspberry Thumbprints, Mexican Tea Cakes, Gingerbread Men,  
Butter Flowers, Spiced Madeleines, Date Bars, Peanut Butter Drops  
and Hazelnut Cookie Balls (Minimum 3 Dz.)
- Thanksgiving, Christmas or Hanukkah "Cut-Out" Cookies  
2-3" ..... 14.95/dz  
4-5" ..... 29.95/dz  
(Minimum 2 Dz.)
- Holiday Decorated Cheesecake "Lollipops" (Minimum 2 Dz.) .. 16.20/dz
- Holiday Bar Assortment ..... 13.20/dz  
Pumpkin Crumble Bars, White Chocolate Cherry Bars,  
Cranberry Pecan Tassies, Apricot Kolachkies and S'mores Bars
- Individual Dessert "Parfaits" ..... 34.95/dz  
served in clear plastic stemmed glasses (Minimum 1 Dz. of any selection)  
A - Tiramisu - Chocolate Lady Fingers topped with Mocha Mousse  
B - Caramel and Milk Chocolate Mousse layered with Raspberries  
C - Raspberry and Lime Mousse with Whipped Cream Rosette
- Fresh Sliced Fruit Basket  
Small 4lbs. (Serves 8-12) ..... 31.95  
Medium 5lbs. (Serves 14-18) ..... 37.95



Please visit our website after

December 15th to view our

ALL-AMERICAN SUPER BOWL MENU

for great "football game" entertaining.