



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

## CHRISTMAS MENU 2020

### MENU ONE

#### ANTIPASTA

PROSCIUTTO, SALAMI, PEPPERONI, SPICY CAPICOLA,  
MARINATED ARTICHOKE, ROASTED PEPPERS, OLIVES,  
PARMESAN CHUNKS, MARINATED MOZZARELLA, SHARP PROVOLONE,  
OLIVE BAGUETTE

JUMBO SHRIMP COCKTAIL, COCKTAIL SAUCE

#### WINTER SALAD

MIXED GREENS, OLIVES, CUCUMBERS, RED ONIONS,  
TOMATOES, HERBED WHITE WINE VINAIGRETTE

ASSORTED ENCORE BREAD BASKET WITH BUTTER

#### MAIN COURSE

CARVED TENDERLOIN OF BEEF, TRUFFLE MADEIRA SAUCE

#### SIDE DISHES

THREE CHEESE LASAGNA  
OR  
STUFFED SHELLS

CREAMY POTATO GRATIN

GREEN BEANS, SHALLOT BUTTER

#### DESSERT

TIRAMISU  
ITALIAN COOKIES

**\*\*ORDER BY DECEMBER 17<sup>TH</sup>\*\***

PICK UP OR DROP OFF (HEATING INSTRUCTIONS INCLUDED)

\$ 475.00 SERVES 4 TO 6 PEOPLE

## **MENU TWO**

ASSORTED ENCORE BREAD BASKET WITH BUTTER

### **STEAKHOUSE SALAD**

CHOPPED ICEBERG LETTUCE, BEEFSTEAK TOMATOES,  
CRUMBLLED BLEU CHEESE, TOPPED W/CRISPY ONION RINGS

### **BUFFET**

ROASTED PRIME RIB OF BEEF

POTATO GRATIN

CREAMED SPINACH, TENDER BABY LEAVES OF SPINACH, - AND RICH CREAM SAUCE

GRILLED VEGETABLES

### **DESSERT**

EGGNOG RICE PUDDING

CHOCOLATE COCONUT MACARON

APPLE TART

\$ 375.00 SERVES 4 TO 6 PEOPLE

## **MENU THREE**

ASSORTED ENCORE BREAD BASKET WITH BUTTER

### **SALAD**

MESCLUN, BUTTERNUT SQUASH, APPLE. DRIED CRANBERRIES,  
PECANS, CIDER VINAIGRETTE

### **BUFFET**

FRESH ROASTED TURKEY WITH PAN GRAVY

SWEET POTATO & PECAN STUFFING

YUKON GOLD SMASHED POTATOES

GREEN BEAN "CASSEROLE"

BRUSSEL SPROUTS, PARSNIPS, CARROTS

### **DESSERT**

PUMPKIN PIE

CHOCOLATE CHERRY MOUSSE

APPLE TART

\$ 200.00 SERVES 4 TO 6 PEOPLE