



2025 Christmas Eve and Day Dinner Delivery

Full Size Serves 18-20, Half Size Serves 8-10, Quarter Serves 4-6 (based on ½ - ¾ cup serving)

Pricing includes delivery and tax.

Minimum order = \$250

Last day to order/modify an existing order: Thursday, December 18th 12pm (unless spots sell out earlier)

TO ORDER: Please email your complete order to chef@winepairsevents.com, please be sure to **include quantities**. Please be sure to **include your full address, any special instructions for delivery** (gate codes, etc.) **what time you plan to have dinner and a cell number that can be texted on delivery day**. Deliveries are first come first served and not guaranteed until you receive a confirmation. It is always recommended that you contact me early to ensure your delivery location/time can be met!

Holiday Mains: (Recommendation is ½ - ¾ lb of protein per person. Weight is taken prior to cooking)

Butter + Garlic Roasted Turkey Breast: Bone in turkey breast, marinated in fresh herbs, garlic and butter and roasted to perfection. This can be ordered cooked and ready to slice, or cook yourself with instructions. \$18/lb 3 lb min.

Thyme Roasted Duck Confit: Whole duck legs with fresh thyme and seasoned with sea salt and white pepper. Submerged in duck fat then slow-roasted. Fall off the bone tender. We recommend finishing the duck under your broiler for that crispy-skin perfection. \$20/ea 3 min.

Stuffed Cornish Game Hens: Game hens dressed in garlic-herb butter and stuffed with herbs de Provence wild rice slow roasted until tender. Served with au jus on the side. \$28/ea 2 min.

10-Hour Braised Pork Belly: Boneless pork belly with an aromatic spice rub and submerged in au jus, then slow roasted. This is fall-apart tender so will arrive chilled to allow you to reheat in your own vessel. Please allow an additional 10 minutes to bring this up to temperature. We also recommend finishing this under the broiler. \$19/lb 3 lb min.

Classic Beef Bourguignon: Made the traditional French way with slow braised chuck roast, center bacon, carrot, onion, shallot, mushroom, Burgundy and Cognac. Served with a side of fresh parsley. Great on its own or served over mashed potatoes. \$16/lb 4 lb min.

Mustard and Garlic Rubbed Slow Roasted Beef Brisket: Baking spice, Dijon and garlic savory rub, slow roasted until fork tender. Served with au jus on the side. \$20/lb 3 lb min.

Spice Rubbed Beef Tri-Tip: Braised Tri Tip rubbed in a sweet and savory blend of spice and seasonings. Braised until fork tender, unless otherwise requested. \$22/lb 3 lb min.

Wine Braised Lamb Shanks: Whole lamb shanks slow braised in red wine and rosemary. Served with au jus on the side. \$20/shank 3 min.

Holiday Sides:

Balsamic Braised Brussels Sprouts: Small sprouts cut in half, seasoned and dressed in olive oil then braised until firm-tender. Finished with a drizzle of aged balsamic. \$67/Full \$42/Half \$28/Qtr

Roasted Broccoli Rabe: Fresh rabe dressed in butter and garlic seasoning then roasted. \$67/Full \$42/Half \$28/Qtr

Creamed Spinach: Fresh chopped spinach added to a 3-cheese bechamel sauce and lightly seasoned. Also works great as a sauce! \$72/Full \$47/Half \$30/Qtr

Rosemary Romano Roasted Butternut Squash: Fresh cut butternut squash roasted with fresh rosemary and romano cheese, finished with a touch of whipping cream. \$72/Full \$47/Half \$30/Qtr



Caramelized Eggplant + Romano Risotto: Slow cooked risotto with caramelized eggplant, finished with whipping cream and romano cheese. \$110/Full \$75/Half \$47/Qtr

Cream Cheese + Chive Mashed Red Skins: Skin-on, chunky mashed potatoes with butter, cream, cream cheese, sea salt, white pepper and chive. \$77/Full \$52/Half \$32/Qtr

4-Cheese Russet Gratin: Finely sliced seasoned potatoes layered with white cheddar, gruyere and mozzarella. Topped with whipping cream and a final layer of parmesan and mozzarella. Baked until bubbly. \$92/Full \$62/Half \$38/Qtr

Holiday Stuffing: Herb bread stuffing made with chicken broth and white wine. Mixed with sautéed celery and onion, fresh chopped cranberries, country sausage and chopped hazelnuts. \$105/Full \$70/Half \$42/Qtr

Couscous Salad: Pearl couscous cooked in chicken stock and white wine with charred walnut, dried currant, Tuscan kale, blackened portobello and caramelized eggplant. \$92/Full \$62/Half \$38/Qtr

Black Truffle Mac + Cheese: Shell pasta in white cheddar, gruyere and truffle cheddar cheese sauce with black truffle sea salt, romano and panko topping. \$125/Full \$85/Half \$50/Qtr

Mushroom Au Jus Gravy: 4 different mushroom varieties, seasoned and sautéed in red wine and beef au jus reduction. Thickened with a touch of corn starch. A great compliment to any of the red meat options. \$25/1qt \$15/1pt \$8/cup

Raspberry – Sage Sauce: Seasoned poultry stock and butter thickened with a butter-flour roux then finished with fresh sage and pulled, fresh raspberries. Perfect with any of the poultry or pork meat options. \$30/1qt \$20/1pt \$13/cup

Holiday Soups:

Holiday Pozole: Slow braised pork stew in aromatic spice + red chili sauce with sweet onion and hominy. Served with cilantro, radishes and shaved cabbage, on the side. \$92/Full \$62/Half \$38/Qtr

Chef Erin's Honeymoon Stew: Meatballs made with chicken sausage + pork sausage (can also be made with turkey in lieu of pork), thyme zucchini, blackened mushroom, fresh spinach, caramelized red onion and herbed pearl couscous in fresh bruschetta and chicken broth. This will deliver with the meatballs and broth separate from the veggies and couscous. \$100/Full \$70/Half \$44/Qtr

Holiday Desserts:

Chef Erin's Dark Chocolate Soft Brittle: 72% dark chocolate with a touch of cream for a softer, creamier texture. Ingredients are added into the chocolate mixture then spread out to cool and broken into pieces. Suggested add-ins: dried bing cherry, salted butterscotch caramel, hazelnuts, espresso bean, black pepper and sea salt. Add-ins are flexible. \$40/24oz \$22/12oz

Mini Desserts: Mini desserts in 3oz disposable cups with lids, comes with mini spoons, minimum 4 for each flavor. \$20/per order (4, 3oz)

Key Lime Pie: Graham cracker crust with key lime filling and topped with whipped cream.

Spiced Apple Pie: Butter cookie crust with spiced apples topped with brown sugar walnut crumb.

Tiramisu: Coffee liquor-soaked lady fingers topped with nutmeg spiced whipped mascarpone and shaved dark chocolate.

Peanut Butter Pie: Chocolate cookie crust with chunky peanut butter mousse and topped with whipped cream.

Smores Pie: Graham cracker crust with chocolate mousse and topped with marshmallow cream and graham crumble.