



2022 Christmas Eve + Day Dinner Delivery

To Order: Please email us for availability. Please include your address and planning dining time. Deliveries are scheduled no less than 1 hour prior to planned dining time.

Full Size Serves 18-20, Half Size Serves 8-10, Quarter Serves 4-6 (based on ½ - ¾ cup serving)
Minimum order = \$250 for holiday delivery Pricing includes delivery and tax. (Within most of San Diego County)

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

Whole Roasted Traditional Turkey: Traditional roasted turkey, brined overnight in orange-cranberry cider and roasted to perfection. Ready to slice.	\$14/lb	8 lb min
Butter + Garlic Turkey Breast: Roasted 1/2 breast in herbs de Provence, garlic and butter.	\$16/lb	3 lb min.
18+ Hour Slow Roasted Sage Pork: A Chef Erin Classic! Bone-in pork shoulder, stuffed with fresh sage and slow roasted in wine and consommé until fork tender. Pulled and bone removed, includes au jus.	\$12/lb	3 lb min.
Stuffed Pork Loin: Pork tenderloin butterflied and stuffed with smoked mozzarella, cranberry & kale, then wrapped in prosciutto. Tied, roasted and ready to slice. Cooked to medium.	\$18/lb	3 lb min.
Mustard and Garlic Rubbed Slow Roasted Beef Brisket: Baking spice, chile powder, Dijon and garlic savory rub, slow braised until fork tender.	\$20/lb	3 lb min.
Spice Rubbed Beef Tri-Tip: Braised Tri Tip rubbed in a sweet and savory blend of spices and seasonings. Braised until fork tender, unless otherwise requested.	\$20/lb	3 lb min.
Wine Braised Beef Short Ribs: Extra thick, bone-in beef short ribs with a coffee + black pepper rub, slow braised in wine and seasonings.	\$12/bone	4 min.
Wine Braised Lamb Shanks: Whole shanks slow braised in red wine and rosemary. Served with au jus.	\$18/shank	3 min.
Lamb Osso Bucco: Lamb slow braised in red wine, consommé and rosemary, shredded and topped with au jus. Served with portobello and eggplant, tomato ragu. Lamb can be delivered separate from ragu, if requested.	\$12/lb	4 lb min.

Holiday Sides – Please see size recommendations at the top of the page:

Pancetta Braised Brussels Sprouts: Halved and braised in salt, pepper and Italian bacon.	\$67/Full	\$42/Half	\$28/Qtr
Haricot Vert: French green beans sautéed in olive oil, white wine garlic and lemon.	\$67/Full	\$42/Half	\$28/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
Butternut Squash + Pancetta Risotto: Slow cooked risotto with minced butternut squash & diced Italian style bacon, finished with whipping cream and parmesan cheese.	\$110/Full	\$75/Half	\$47/Qtr
Pumpkin + Sicilian Chicken Sausage Risotto: Slow cooked risotto with pumpkin puree and minced Sicilian chicken sausage (bit of spice to this), finished with whipping cream and parmesan cheese.	\$110/Full	\$75/Half	\$47/Qtr
Cream Cheese + Chive Mashed Red Skins: Skin on chunky mashed red skins with butter, cream, cream cheese, sea salt, white pepper & chive.	\$77/Full	\$52/Half	\$32/Qtr



Traditional Mash: Russet potatoes with butter, cream, sea salt & white pepper.	\$77/Full	\$52/Half	\$32/Qtr
Mashed Sweet Potatoes: Roasted sweet potatoes mashed with butter, cream, sea salt, white pepper & nutmeg.	\$77/Full	\$52/Half	\$32/Qtr
Candied Sweet Potato Casserole: Sweet potatoes with sugar, eggs, salt, butter, milk and vanilla extract, whipped and topped with pecan crumble.	\$82/Full	\$57/Half	\$35/Qtr
Bacon + Sausage Stuffing: Sweet + herb bread stuffing made with chicken broth, with sautéed celery & onion, hickory bacon & country sausage.	\$105/Full	\$70/Half	\$42/Qtr
Cranberry + Chestnut Stuffing: Herb bread stuffing made with chicken broth & white wine, with sautéed celery & onion, fresh chopped cranberries & chopped roasted chestnut.	\$92/Full	\$62/Half	\$38/Qtr
Israeli Couscous Salad: Israeli/Pearl couscous cooked in chicken broth & white wine with charred walnut, dried currant, Tuscan kale, blackened portobello & 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
Traditional Turkey Gravy: Traditional turkey gravy made from pan au jus and turkey consume seasoned with sage & white pepper, reduced and thickened with flour/butter roux and corn starch.	\$25/1qt	\$15/1pt	\$8/cup
Mushroom Au Jus Gravy: Blend of mushrooms sautéed in butter and added to red wine and beef au jus, seasoned with herbs & white pepper, reduced then thickened with a touch of corn starch.	\$25/1qt	\$15/1pt	\$8/cup

Holiday Soups – Please see size recommendations at the top of the page:

Sicilian Style Cassoulet: Ground chicken Sicilian sausage (touch of spice to this) with fire roasted tomato, caramelized red onion, blackened crimini mushroom, white navy beans, cannellini beans, Tuscan kale & porcini broth, finished with cream. Topped with bacon & romano cheese (comes on the side).
 \$92/Full \$62/Half \$38/Qtr

Chef Erin’s Honeymoon Stew: Meatballs made with chicken + pork sausage (can also be made with turkey in lieu of pork), thyme zucchini, blackened mushroom, spinach, caramelized red onion & herbed Israeli/pearl couscous in fresh bruschetta chicken broth. This will deliver with the meatballs & broth separate from the veggies & 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 & sea salt. Add-ins are flexible.
 \$40/24oz \$22/12oz

Mini Desserts: Individual desserts in 3oz disposable cups, with mini spoons, minimum 4 for each flavor. \$16/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.
- Strawberry Shortcake: Butter cookie crust w/fresh strawberries in jam topped with whipped cream & sponge cake.
- Coconut Cream: Chocolate cookie crust with coconut cream filling topped with shredded coconut & Oreo crumble.
- Chocolate Pie: Butter cookie crust with double chocolate mousse and topped with whipped cream.
- Peanut Butter Pie: Chocolate cookie crust with chunky peanut butter mousse and topped with whipped cream.
- Smoers Pie: Graham cracker crust with chocolate mousse and topped with marshmallow cream and graham crumble.