



2021 Christmas Eve + Day Dinner Delivery

Delivery Date: Time: Location:

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

Pricing includes local delivery and sales tax.

Minimum order = \$200 for holiday delivery (for smaller orders, please inquire about additional delivery dates)

Order Deadline: Monday, December 20th 2021

To order: Please contact at chef@winepairsevents.com. Please include your order, full address, cell phone number and the time you plan to eat dinner. You will be emailed an invoice through Square, which can be easily paid with a credit card. Cash is also accepted, please note that when ordering. Your invoice will also include a ½ hour delivery window for your delivery day. Please be sure to review all the information within your invoice. You will receive a text from me when delivery is enroute. If you would like to add wine to your order, please inquire about current selections.

Please note: Reheating is recommended. Please plan to have your oven set at 250 degrees. All items will have heating instructions. Items will arrive warm and will require 20-30 minutes in a preheated oven. If you'd like you can "hold" items in your oven at 200 degrees for up to 2 hours.

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. \$12/lb 8 lb min

Butter + Garlic Roasted Turkey Breast: Full 1/2 turkey breast, marinated in fresh herbs, garlic & butter and roasted to perfection. \$14/lb 3 lb min.

18+ Hour Slow Roasted Pork: A Chef Erin Classic! Bone -in pork shoulder, stuffed with fresh sage and slow roasted in wine and consommé. \$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. \$16/lb 3 lb min.

Mustard and Garlic Rubbed Slow Roasted Beef Brisket: Baking spice, Dijon and garlic savory rub, slow roasted until fork tender. \$18/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. \$18/lb 3 lb min.

Wine Braised Beef Short Ribs: Bone- in beef short ribs with a coffee + black pepper rub, slow braised in wine. \$10/bone 4 min.

Wine Braised Lamb Shanks: Whole lamb shanks slow braised in red wine and rosemary. Served with au jus on the side. \$15/bone 4 min.

Lamb Osso Bucco: Lamb shanks slow roasted in red wine and consommé and shredded, portobello and eggplant, tomato ragu. \$12/lb 4 lb min.

Holiday Sides:

Pancetta Braised Brussels Sprouts: Small sprouts cut in half, seasoned with salt & pepper and braised with Italian style bacon until firm-tender. \$65/Full \$40/Half \$25/ Qtr

Sautéed Haricot Vert: French green beans sautéed in olive oil, white wine & garlic, finished with lemon juice.



\$70/Full \$45/Half \$28/ Qtr

Rosemary Romano Roasted Butternut Squash: Fresh cut butternut squash roasted with fresh rosemary & romano cheese, finished with a touch of whipping cream. \$70/Full \$45/Half \$28/ Qtr

Butternut Squash + Pancetta Risotto: Slow cooked risotto with minced butternut squash & diced Italian style bacon, finished with whipping cream & parmesan cheese. \$105/Full \$70/Half \$42/ 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 & romano cheese. \$105/Full \$70/Half \$42/ Qtr

Cream Cheese + Chive Mashed Red Skins: Skin on chunky mashed red skins with butter, cream, cream cheese, sea salt, white pepper & chive. \$75/Full \$50/Half \$30/Qtr

Traditional Mashed Potatoes: Creamy mashed russet potatoes with butter, cream, sea salt & white pepper. \$75/Full \$50/Half \$30/Qtr

Mashed Sweet Potatoes: Roasted sweet potatoes mashed with butter, cream, sea salt, white pepper & nutmeg. \$75/Full \$50/Half \$30/Qtr

Candied Sweet Potato Casserole: Sweet potatoes with sugar, eggs, salt, butter, milk and vanilla extract, whipped and topped with pecan crumble. \$80/Full \$55/Half \$33/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. \$90/Full \$60/Half \$36/Qtr

Israeli Couscous Salad: Israeli/Pearl couscous cooked in chicken broth & white wine with charred walnut, dried currant, Tuscan kale, blackened portobello & caramelized eggplant. \$80/Full \$55/Half \$33/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: Portobello, Shitake & Crimini mushrooms sautéed in 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:

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). \$90/Full \$60/Half \$36/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 & herbed Israeli/pearl couscous in fresh bruschetta chicken broth. This will deliver with the meatballs & broth separate from the veggies & couscous. \$95/Full \$65/Half \$39/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. \$35/24oz \$18/12oz

Mini Desserts: Mini desserts in 3oz disposable cups, comes with mini silver spoons, minimum 4 for each flavor. \$14/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.

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