



## 2023 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 for holiday delivery**

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

**Butter + Garlic Roasted Turkey Breast:** Full 1/2 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 stuffed with fresh thyme and seasoned with sea salt and white pepper. Submerged in duck fat then slow-roasted. Arrives fully cooked, but we recommend you finish the bird for 20 minutes in your own oven for that crispy-skin perfection. \$30/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, it's fall-apart tender. Arrives pulled with au jus on the side. \$14/lb      3 lb min.

**Stuffed Pork Loin:** Pork tenderloin butterflied and stuffed with gruyere, cranberry and kale, then wrapped in prosciutto. Cooked to medium and ready to slice, or cook yourself with instructions. \$18/lb      4 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.

**Wine Braised Beef Short Ribs:** Bone-in ribs with an oregano + black pepper rub, slow braised in wine. Served with au jus on the side. \$12/bone      6 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.

**Lamb Osso Bucco:** Lamb shanks slow roasted in red wine and consommé and shredded, portobello and eggplant, tomato ragu. \$14/lb      4 lb min.

### **Holiday Sides:**

**Pancetta Braised Brussels Sprouts:** Small sprouts cut in half, seasoned with salt and pepper and braised with Italian style bacon until firm-tender. \$67/Full      \$42/Half      \$28/Qtr

**Sautéed Haricot Vert:** French green beans julienned and sautéed in olive oil, white wine and garlic, finished with lemon juice. \$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

**Russet + Parsnip Mash:** Finely pureed parsnip combined with mashed russet potatoes, butter, cream, sea salt and white pepper. \$92/Full      \$62/Half      \$38/Qtr

**Mashed Sweet Potatoes:** Roasted sweet potatoes mashed with butter, cream, sea salt, white pepper and nutmeg. \$77/Full      \$52/Half      \$32/Qtr

**Holiday Stuffing:** Herb bread stuffing made with chicken broth and white wine, 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:

**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 and porcini broth, finished with cream. Topped with bacon and romano cheese (comes 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 Israeli/pearl couscous in fresh bruschetta chicken broth. This will deliver with the meatballs & 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, comes with mini silver 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.

Strawberry Shortcake: Butter cookie crust w/fresh strawberries in jam topped with whipped cream and sponge cake.

Coconut Cream: Chocolate cookie crust with coconut cream filling topped with shredded coconut and 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.