



Christmas Eve – December 24

Poached Shrimp Platter

with zesty cocktail sauce with balsamic vinegar

Dozen - \$35

Caesar Salad

Crisp Romaine lettuce with Colleen's garlicky dressing (no raw eggs are used) with grated Parmesan cheese and homemade croutons.

\$5.50 per person

Christmas Salad

The colors of Christmas shine in this salad of baby spinach, thinly sliced avocado, thinly sliced red onion with dried cranberries. Served with cranberry, rice vinegar and Dijon dressing.

\$6.50 per person

Linguine with Clam Sauce

Something magical happens when you combine sweet and salty clams with just cooked pasta. The linguine cooks to al dente, so that it will absorb plenty of the briny, winey sauce which is full of fresh clams.

\$13 per person

Individual Beef Wellingtons

These elegant puff pastry packages encase tenderloin steak with chopped spinach, blue cheese, sherry caramelized onions, and marinated sauteed mushrooms. *It is delivered frozen. You bake from frozen 55-60 minutes.*

\$24 per person

Optional Sides

Potato & Fennel gratin with cream and Gruyere. – \$6.50 per person

Lemony Cauliflower with hazelnuts & brown butter - \$4 per person



Broccolini (small florets with long thin stems that are edible) sautéed with chopped garlic, lemon zest & lemon juice. \$4 per person

Garlic Bread with sweet roasted garlic. Half loaf -\$5 Whole Loaf \$8

Dessert

Old- Fashioned Pecan Pie - This is a perfect autumn dessert loaded with nuts, with a little verve from orange zest, and not overly sweet. \$4.50 per slice Whole pie - \$29



New Year's Eve – December 30

French Onion Soup (Vegetarian)

Nothing is as satisfying than as French onion soup. Very thinly sliced onions caramelize 40-60 minutes to achieve deep color. The soup is finished with white wine and vegetable broth. Comes with sourdough topped with sharp Cheddar Cheese.

\$7 per serving

Crab Stuffed Mushrooms

Mushrooms are stuffed with a mixture of sauteed aromatic vegetables, Old Bay seasoning, crab meat and grated Gouda. Topped with panko breadcrumbs and baked.

Half Dozen - \$18 Dozen - \$32

Orange Walnut Salad with Sweet-and-Sour Dressing (Vegetarian)

Bibb lettuce, spinach, orange segments, sliced red onion with buttered walnuts & sweet-and-sour dressing.

\$6 per serving

Entrees

Individual Coquilles St. Jacques

A classic French preparation of bay scallops in a creamy sauce with mushrooms & cognac, under a crust of fresh breadcrumbs and Gruyere cheese. *You bake in 20 minutes.*

\$15 per person

Cornish Hens with Apple-Cranberry Rice Stuffing

Cornish hens are stuffed with Royal rice blend with aromatic vegetables, herbs, diced apple and dried cranberries. The hens are roasted and glazed with a mixture of cider, Dijon, maple syrup with a hint of cinnamon.

\$14 per person



Mushroom Risotto with Leeks (Vegetarian, Healthy & Gluten-free)

Risotto has a luxurious "creamy" texture, which comes from slowly adding liquid to short-grained Italian Arborio rice. This dish is hearty with thinly sliced leek, garlic, white wine, vegetable broth, fresh thyme with dried porcini & fresh mushroom. Garnished with Parmesan.

\$11 per person

Optional Side

Roasted Brussels Sprouts and carrots with balsamic vinegar, rosemary, thyme & pecans. \$4 pp

Dessert

Hazelnut Chocolate Torte (Gluten-Free)

This is a dense flourless cake with ground hazelnuts, bittersweet chocolate & hazelnut liquor. Chocolate ganache coating makes it a decadent treat.

\$8 per slice

How to Order

To ensure you get on the list for these holiday menus, order soon. You don't need to order on the website. Just email or call me.

What's Cooking?



A Personal
Chef Service