



## *CHRISTMAS DAY MENU*

### FRESHLY BAKED TREATS

Assorted NY Bagels  
Mini Croissants  
Assorted Mini Muffins  
Assorted Mini Scones  
Cinnamon Twists  
Bundt Cake (marble, banana or blueberry)

### ENTRÉES (SERVES 8-10)

Smoked Salmon Platter garnished with capers, lemon wedges, shaved red onion & sliced tomato  
Whole Poached Salmon garnished with cucumber scales and creamy dill sauce  
California Apple Salad with mixed greens, sliced grapes, apples, walnuts & gorgonzola cheese  
Whole Quich: Quiche Lorraine, Spinach & Mushroom, Asparagus & Roasted Tomato, Broccoli & Cheddar  
Individual 3" Quiche Tartlets (*Sold By The Dozen*)  
Cream Cheese Platter, Your Choice Of: Plain, Scallion, Cinnamon Raisin, Veggie, Low-Fat Plain

### CHRISTMAS DINNER SOUP

No-Fat Split Pea Soup (*quart serves 2-3*)  
Wild Mushroom Soup (*quart serves 2-3*)

### APPETIZERS

Vibrant vegetable crudités with creamy dill dip served in a country basket  
Small (*serves 6-8*) Medium (*serves 12-16*) Large (*serves 18-25*)  
Baked Brie stuffed with cinnamon apples served on a platter with crackers & berries (*serves 15-20*)  
Maryland Crab Puffs served with caper tarter dipping sauce  
Sausage Stuffed Mushrooms  
Traditional Potato Pancakes  
Fresh Mozzarella, Tomato & Basil Skewers  
Filet of Beef on Garlic Toast



## CHRISTMAS DAY MENU

### ENTREES

- Pepper Coated Filet Mignon (*Sliced or Whole*)  
Whole Beef Wellington Duxelle  
Individual Beef Wellington  
Brown Mushroom Gravy Au Jus  
Orange Raspberry Roasted Duck Halves  
Herb Roasted Turkey  
Small 10-12 lbs (*serves 6-8*) Medium 18-22 lbs (*serves 10-12*) Large 30-32 lbs (*serves 15-20*)  
Herb Roasted Turkey Breast (Sliced)  
Turkey Gravy  
Glazed Baked Ham  
Boneless Half Ham (*Serves 8-10*)  
Honey Dijon Glazed Salmon Squares  
Vegetable Lasagna (*half tray – serves 8-10*)  
Sausage & Beef Lasagna (*half tray – serves 8-10*)  
Boneless Chicken Breast stuffed with Spinach & Mushroom Risotto  
Boneless Chicken Breast stuffed with Ham & Ricotta

### ACCOMPANIMENTS

- Traditional Wild Mushroom Stuffing  
Yukon Gold Mashed Potatoes  
Maple Glazed Smashed Sweet Potatoes  
Potato Au Gratin topped with Seasoned Bread Crumbs & White Cheddar  
Acorn Squash stuffed with Butternut Squash, Cranberries, Apples & Walnuts  
Organically Grown Wild Rice with Cranberries  
Organically Grown Cous Cous with Butternut Squash, Edamame & Cranberries  
Pappardelle Pasta with Shaved Spinach, Sundried Tomatoes and Shaved Parmesan  
Tender Asparagus Medley  
Green Bean Medley  
Roasted Vegetables  
Roasted Brussel Spouts  
Italian Mixed Green Salad served with Balsamic Dressing  
Chunky Cranberry Chutney  
Cinnamon Apple Sauce



## *CHRISTMAS DAY MENU*

### SWEET ENDINGS

Buche De Noel with Christmas Decor

Decorative Christmas Sugar Cookies

Strawberry & Blueberry French Tarts

Decadent Chocolate Mousse Cake

Pear & Almond Torte (*serves 8-12*)

Fruit Salad topped with Seasonal Berries

Chocolate Bombs

White Chocolate Christmas Holiday Stars with Silver Dragees

Vanilla & Chocolate Holiday Cupcakes (*packed in ½ dozen*)

Assorted Dessert Bars & Cookies Small (*serves 6-8*) Medium (*serves 12-16*) Large (*serves 18-25*)

Pies - Apple, Apple Crumb, Pumpkin, Pecan, Coconut Custard,

Apple Berry, Peach, Blueberry, Blueberry Crumb

••••