

# Christmas Menu 2022

please place your orders by Fri, 12/16<sup>th</sup> by 3pm

all pickups will be Saturday, 12/24 There will be 3 pick up windows 9am-11am | 11am -1pm | 1pm - 3pm

## et al Fresh Cocktail Mixes

just add your own spirits! \$20 per qt | serves 4-8

### Peppermint-in

fresh mint syrup blended w/ a touch of cranberry serve w/ candy cane dust rim

### Blood Orange Champagne Cocktail

fresh blood orange juice w/ a touch of ginger & fresh lime juice

### Pomegranate Sparkler

pomegranate & lime juices add your spirits & prosecco garnish w/pomegranate seeds

## et al's Hors d'Oeuvres Collection

handmade bite-sized Bites 24pcs per order

### Goat Cheese & Pistachio \$56

hand rolled & drizzled w/ chestnut honey

### Dijon Dill Shrimp \$84

poached shrimp tossed

### Steak Frites \$76

filet of beef on gaufrette chips topped w/ aioli

### Macaroni & Cheese "Bites" \$56

topped w/ truffle oil

### Seared Tuna \$95

on wonton crisp w/ pickled ginger & wasabi cream

### Mini Potato Pancakes \$65

w/ smoked salmon & crème Fraiche

### Asian Lacquered Meatballs \$65

w/ star anise & hoisin

### et al Pigs in a Blanket \$50

w/ Dijon mustard

### Porcini Crostini \$54

### Short Rib Tacos \$80

### Miniature Lump Crab Cakes \$96

w/ house-made tartar sauce

## Entertaining Platters

sm serves 8-12 lg serves 16-20

Artisan Cheese Board w/ Dried & Fresh Fruits, fig cake Flatbreads & Quince paste sm \$95 / lg \$175

Vegetable Crudit  w/ Green Goddess & Roasted Red Pepper Dips sm \$65 / lg \$150

Pate & Charcuterie w/ mustards, cornichon, & bread sm \$125 / lg \$195

Seafood Platter • Shrimp, Crab Cocktail, Lobster Meat, & Seared Tuna sm \$175 / lg \$350

Deviled Egg Bar 1 dz deviled eggs w/ toppings / \$70

Traditional deviled eggs served with scallions, bacon, snipped fines herbs, capers, smoked salmon

Baked Brie in Puff Pastry mini \$50 lg \$95 layered w/ fresh jams & dried fruits w/ French baguette

## Soup

- Lobster Bisque \$30 qt
- Wild Mushroom Soup \$14qt
- Roasted Tomato Fennel Bisque \$14qt

## Salads

½ pan and each serves 8-10 \*\* (all toppings come on the side)\*

- Winter Crunch Salad 8-10 \$70  
Baby organic kale, Shaved Brussels Sprouts & Fennel, Shaved Parmesan, sliced  
toasted almonds, & citrus maple vinaigrette
- Christmas Salad 8-10 \$75  
baby kale & arugula tossed w/ pecans, goat cheese, citrus & pomegranate seeds  
Champagne vinaigrette

## Dinner

- Spiral Cut Bourbon Glazed Ham whole 8-10 \$160  
served w/ cheddar biscuits, Parker house rolls, mustard & pepper jelly
- Basil Crusted Beef Tenderloin whole 8-10 \$350  
served w/ horseradish cream, red onion jam & Parker house rolls
- Cedar Plank Salmon w/ Tuscan Salsa Verde whole \$160
- Beef Bourguignon w/ buttered noodles 1 pan feeds 8-10 \$75
- Dijon Rosemary Rack of Baby Lamb Chops \$75 per rack  
served w/ minted mustard

Add-on a dozen  
assorted Dinner Rolls  
\$20

## Desert

- Build Your Own Profiteroles \$42  
w/ vanilla & chocolate custards & chocolate sauce 12  
per order to serves 4
- 9" Pavlova topped w/ lemon curd, whipped  
cream & berries serves 6 \$50
- Gluten Free Chocolate Torte w/ Raspberry  
Sauce \$65
- Bouche de Noel \$85  
A traditional vanilla cake w/ Mocha French buttercream  
meringue mushrooms & chocolate bark

## Accompaniments

½ pan each serves 8-10

- Savory Gruyere Bread Pudding \$50
- Whipped Potatoes \$65
- Scallop Potatoes \$85
- Haricot Verts w/ Oven-Dried Tomatoes \$75
- Honey-Roasted Baby Vegetables \$70
- Brussels Sprouts w/ Red Onion & Bacon \$70

## Holiday Cookie Platters

sm \$75 / med \$105 / lg \$140

## Christmas Morning Menu

- French Toast Bread Pudding cinnamon maple glaze ½ pan 8-10 \$85
- Sliced Seasonal Fruit 8-10 \$65
- et al's Quiche \$ 35 each
- Grilled Vegetables & Cheddar Quiche Lorraine (bacon & gruyere) Goat Cheese Tomato & Basil
- Smoked Salmon Platter 8-10 \$150  
Garnished w/ chopped onion, chopped egg, capers, & lemon served w/ bagels & black bread.