

Holiday and Christmas Dinner 2015

Hors d' Oeuvres

Wheel of Brie topped with our cranberry
apple relish and candied toasted pecans OR
our house favorite pumpkin apricot with cinnamon
and a dash of nutmeg topping with candied toasted pecans
wrapped up in a buttery pastry and baked til golden brown OR
Gooey Baked Camembert with fresh thyme, ground pepper, salt crystals,
pink peppercorns a little sherry or kirsch
served with crackers and French bread tips
$50.00 serves up to 25 guests

For more hors d' oeuvres options click here



*pictured above

Devils on Horseback
Bacon Wrapped Dates…like eating Candy
$1.75/each

Chilled Jumbo Shrimp with Cocktail Sauce
$2.50/ per Shrimp

Crab Corn Chowder with Sherry or Lobster Bisque made from Fresh Lobster Stock
$16.00/quart serves maximum of 4

Pear Slices topped with Bleu Cheese and Arugula and Wrapped in Prosciutto
$2.50 each





DINNER MENU

Choose One Entrée



*Boneless Prime Rib of Beef with
Au Jus and Horseradish Cream
and Sautéed Mushrooms

*Herb Grilled Tenderloin of Beef with
Wild Mushrooms and Red Wine Sauce

*Roasted Whole Turkey with Sage

*Honey Baked Ham with Brown Sugar

Choose One Salad

Organic Greens, Julienne Granny Smith Apples, Dried Cranberries,
Bleu Cheese Crumbles, Red Onion, Candied Toasted Pecans,
Beets, and Our Favorite Raspberry Vinaigrette

Organic Greens, Julienne Pear, Dried Cranberries,
Toasted Walnuts, Gorgonzola, Blueberries and our
Champagne Pomegranate Vinaigrette

Organic Greens, Blueberries, Blackberries and Raspberries,
Stilton, Toasted Pecans and our Raspberry Vinaigrette





SIDE OPTIONS



Choose Two Starches

Roasted Garlic Smashed Potatoes

Smashed Red or Yukon Gold Potatoes with Boursin or Plain

Roasted Yukon Gold and Sweet Potatoes with Rosemary

Roasted Sweet Potatoes with Cumin and Cinnamon

Traditional Stuffing with Celery and Onion

Stuffing with Golden Currants and Cinnamon and a Dash of Cayenne

Choose One Vegetable

Petite Green Beans with Hazelnut Butter

Winter Layered Torte with Roasted Butternut Squash, Cauliflower, Spinach, Peppers, Caramelized Onions, Eggplant and Sweet Potato Layered with Pecorino Romano

Roasted Vegetables of Peppers, Onions, Eggplant, Fennel, EVO Oil, Garlic and Basil

Pan Roasted Carrots, Parsnips, Celery, Thyme and Onions

Pricing

Turkey or Ham Dinner for 10 $300.00 each additional guest $30.00

Boneless Whole Prime Rib of Beef for 10 $335.00 each additional guest $36.00

Whole Tenderloin of Beef for 10 $350.00 each additional guest $38.00





CHANUKAH MENU



Spin the Dreidel

Beef Brisket with Mushroom Gravy

Potato Latkes with Sour Cream and/or Applesauce

Green Beans with Red Pepper Garnish

Pear Salad with Dried Cranberries, Red Onion, Bleu Cheese, and Walnuts served with a Raspberry Vinaigrette or Pomegranate Champagne Vinaigrette

Challah Rolls – Butter

Jelly Donuts

Chanukah Shaped Cookies

$23.99 Per Person







Desserts

Pumpkin, Apple, Apple Crumb, Pecan, Sour Cherry, and Chocolate Pecan Pies

$25.00/each served 8-10 with Fresh Whipped Cream

Apple Flower Crisp Cupcake with Cinnamon

$4.00/each

Mini Cupcakes ~ Pumpkin Cream Cheese, Peppermint, Red Velvet, Vanilla with Chocolate Icing

Dozen $21.00



Iced Holiday Cookies

Dozen $24.00

French Buche de Noel

$55.00 Feeds 10-12

$45.00 Feed 6-8

Pumpkin Cheesecake

$55.00 feeds 16-20





Important Information:

Please advise us of any food allergies.

Prices are subject to change.

We reserve the right to substitute items of equal or greater value if a selected item becomes unavailable.

Shirley's Catering follows FDA Guidelines regarding the selection, preparation, and cooking of its food. Consuming raw or undercooked meats, seafood, poultry, or eggs can increase your risk of a food borne illness.

See More Menus and Information at

www.shirleyscatering.com

Shirley's Catering

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