

# CHRISTMAS | CATERING MENU



JAMIE HOLLANDER

CATERING & EVENTS

**OVEN-READY FILET MIGNON****\$34.95 per pound**

A tender filet mignon is trussed, seasoned and seared in our kitchen and set on a bed of mushrooms, shallots and onions – all ready to be roasted in your oven. Includes one pint of Demi-Glace.

**OVEN-READY SALMON FILET****\$28.95 per pound**

A trimmed, seasoned and glazed filet of our signature Scottish Salmon, ready to be roasted in your oven. Choose Sweet Chile, Apricot or Teriyaki Glaze.

**APPLE AND CORNBREAD STUFFED TURKEY BREAST****\$19.99 per pound**

Boneless, all-natural turkey breast, seasoned and stuffed with caramelized apple and cornbread stuffing, then roasted and finished with aromatic herbs and sea salt. The price includes gravy.

**EGGPLANT PARMESAN****Small \$44 Large \$88**

Slices of Italian eggplant, lightly breaded and fried golden brown, layered with marinara sauce, mozzarella and Parmesan, then baked.

**BUTTERNUT SQUASH LASAGNA****Small \$48 Large \$96**

Sweet butternut squash layered with ricotta cheese, pasta and fresh herbs, then baked.

**CRAB CAKE PLATTER****One size (12 crab cakes) \$120**

Handmade, super-lump crab cakes served with our white wine and shallot sauce.

**PINEAPPLE-GLAZED SMOKED HAM****\$10.50 per pound**

Our boneless, Pennsylvania-raised hams are smoke-house-cured before being roasted and glazed with grainy mustard and pineapple-infused glaze. Unsliced and glazed, ready to reheat.

**SAUSAGE LASAGNA****Small \$48 Large \$96**

Fresh pasta sheets layered with our marinara sauce, sweet Italian sausage, spinach, ricotta, mozzarella and Parmesan, then baked.

**FOUR CHEESE BAKED ZITI****Small \$38 Large \$76**

Thick marinara sauce mixed with four cheeses and ziti, then baked until golden brown.

**MEATBALLS WITH MARINARA SAUCE****Small \$38 Large \$76**

Our homemade meatballs served with delicious marinara sauce.

We are closed on Christmas Day; all orders will need to be picked up on Sunday, December 24th at your scheduled pick-up time.

The following pick-up time slots are available. A time slot must be selected.

10am-12pm // 1pm-2:30pm // We close at 3pm

**MINI MARYLAND-STYLE CRAB CAKES**

\$36 per dozen / \$3 per piece

Served with lemon-chive aioli

**BUTTER PECAN SHRIMP**

\$33 per dozen / \$2.75 per piece

Served with bourbon mustard sauce

**MINI PHILLY-STYLE CHEESESTEAK SLIDERS**

\$33 per dozen / \$2.75 per piece

Angus beef, onions, banana peppers and Cheez Whiz® on toasted buns

**MINI ASIAN CHICKEN MEATBALLS**

\$30 per dozen / \$2.50 per piece

With sesame hoisin glaze; served on a chopstick

**CRISPY, COCONUT-ENCRUSTED SHRIMP**

\$30 per dozen / \$2.50 per piece

Served with duck sauce

**LOLLIPOP LAMB CHOPS**

\$36 per dozen / \$3 per piece

Herb-marinated and served with mint pea pesto

**CLASSIC SPANAKOPITA**

\$24 per dozen / \$2 per piece

Served with saffron aioli sauce

**PORCINI MUSHROOM ARANCINI**

\$30 per dozen / \$2.50 per piece

Crispy risotto balls stuffed with porcini mushrooms and served with marinara sauce.

## SIGNATURE PARTY PLATTERS

**SHRIMP COCKTAIL**

Small \$52 Medium \$104 Large \$156

Peeled and deveined all-natural shrimp with our own cocktail sauce.

**ANTIPASTO TRAY**

Small \$65 Large \$85

Mortadella, Genoa salami, black pepper salami, seasonal pickles, roasted tomatoes, olives, hand-stretched mozzarella, extra sharp provolone, Peppadew peppers, cornichons, balsamic-cured onions, artisanal bread and gourmet crackers.

**CHEESE & FRUIT TRAY**

Small \$65 Large \$85

An assortment of five domestic and imported cheeses served with dried fruit, assorted nuts, artisanal breads and gourmet crackers.

### BUTTERMILK HERB BISCUITS

\$24 per dozen

Our extra-large fluffy biscuits made with wheat flour, buttermilk, savory herbs and Cabot cheddar.

### GARLIC BREAD

\$4 per loaf

Garlic, olive oil, parsley and Parmesan cheese on a loaf of classic crusty bread

Desserts Serve 8 People

## DESSERTS

Desserts by Soulberry

### APPLE GALETTE

\$20.00

A freeform French tart, or a delicious pie made without a pie plate

### PECAN PIE

\$27.00

Roasted pecans, pure Vermont maple syrup and brown sugar

### PUMPKIN PIE

\$27.00

This classic comes with a container of traditional whipped cream

### CHEESECAKE

\$40.00

Traditional, creamy, decadent cheesecake

### APPLE WALNUT CHEESECAKE

\$40.00

Traditional creamy cheesecake topped with apples, walnuts and cranberries

### PUMPKIN CHEESECAKE

\$40.00

Combining pumpkin pie and a classic cheesecake in one dessert, it's a popular choice and a new tradition

**TRADITIONAL MASHED POTATOES**

Small \$15 Large \$30

Russet potatoes, simmered until tender and then whipped with sweet butter and cream.

**ROASTED SWEET POTATOES**

Small \$16 Large \$32

Discs of orange-glazed sweet potatoes roasted with candied walnuts for a perfect balance of sweet and savory.

**CARAMELIZED APPLE & CORNBREAD STUFFING**

Small \$17 Large \$34

Locally-grown apples and savory cornbread tossed with fresh cranberries and toasted walnuts.

**OVEN ROASTED VEGETABLES**

Small \$18.50 Large \$37

Fresh brussels sprouts with cauliflower and carrots, oven-roasted with fresh herbs, shallots and garlic.

**GREEN BEANS WITH LEMON AND PARMESAN**

Small \$18.50 Large \$37

Delicate green beans sautéed with finely minced garlic and shallots then tossed with lemon zest, Parmesan cheese, cracked peppercorns and sea salt.

**CLASSIC KALE SALAD**

\$12 per quart

Shredded kale with Pecorino cheese, currants, toasted almonds and lemon vinaigrette

**ROASTED BUTTERNUT SQUASH SOUP**

\$11 per quart

Autumn's finest squash, slowly simmered with aromatic vegetables and puréed into a silky-smooth, slightly sweet soup.

**TURKEY GRAVY**

\$10 per quart

Rich and complex, full of hearty turkey flavor

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**FRESH SALADS**


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**TUSCAN SPINACH SALAD**

Small \$36 Large \$72

Baby spinach with roasted bell peppers, shaved Parmesan cheese, marinated giant white beans, crispy red onions and balsamic vinaigrette.

**GARDEN SALAD**

Small \$30 Large \$60

Mixed field greens tossed with shaved carrots, cucumbers and sliced red onions. Dressed with herbed-balsamic vinaigrette.

**CAESAR SALAD**

Small \$30 Large \$60

Our classic Caesar salad with crisp, chopped romaine, shaved Parmesan cheese, crunchy Parmesan-herb croutons and a flavorful Caesar dressing.

**HOLIDAY TOSSED SALAD**

Small \$33 Large \$66

Mixed field greens with cucumbers, carrots, scallions, cranberries, toasted pecans, chèvre and herbed balsamic vinaigrette.

**PARTY PLATTERS**

Small serves 8-12; Large 16-20

**SHRIMP COCKTAIL**

Small (about 36 shrimp) serves 8; Medium (about 72) serves 16; Large (about 108) serves 24

**HOT HORS D'OEUVRES**

We suggest 2-4 pieces per guest. Sold by the piece, minimum order of any type is one dozen.

**THE SIDES**

Small serves 4-6; Large 8-12

**SOUP**

One quart serves 2-3

**SALADS**

Small serves 10; Large serves 20

**GLAZED HAM**

Approximate weights: Small 8 pounds; Large, 16 pounds. Small serves 10-14; Large 20-25

**STUFFED TURKEY BREAST**

Served sliced. Order 12 oz per person.

**OVEN-READY FILET MIGNON & SALMON FILET**

One filet serves 8-12. For dinner-sized portions, consider using one filet per 8 guests.

**ITALIAN ENTREES**

Small serves 8-12 people; Large serves 16-20 people

**GARLIC BREAD**

One loaf serves 3-4

**BAKED GOODS**

Biscuits are sold by the dozen.

**GOURMET COOKIE & SWEET TRAYS**

About 3 pieces per person. Small serves 15; Medium 25; Large 35.

*Please call us for guidance, we will be happy to assist you. 215 862 9809. A valid credit card is required to place an order. Credit cards will be processed prior to pick-up.*

**ORDER DEADLINE IS 3PM ON MONDAY, DECEMBER 18TH.**

Any orders taken after Monday, December 18th are subject to availability and will be assessed a 10% service fee. A limited selection of Holiday specials will be available on Sunday in the prepared foods case; first come, first serve.

**A valid credit card is required to place your order. Credit cards will be processed prior to pick-up.**

- Cooking and reheating instructions are included with orders at pick-up.
- We have gluten and dairy-free options, although all food is made in the same kitchen. Please ask for details.

**HOW TO PICK-UP**

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