



HOLIDAY DINNER MENUS

Dinner 1 - \$36 pp

Chopped Caesar Salad with Handmade Croutons & Parmesan Cheese
Classic Italian Lasagna with Beef & Sausage
Vegetarian Lasagna with Grilled Zucchini, Yellow Squash & Mushrooms
Side Vegetable
Fresh Garlic Rolls
Dessert

Dinner 2 - \$36 pp

Garden Salad w/ Tomatoes, Cucumbers, Carrots, Creamy Avocado Dressing
Penne Pasta with Grilled Chicken, Green and Yellow Squash, Feta & Parmesan
Cheese in a Creamy Vodka Tomato Sauce
Side Vegetable
Herbed Focaccia Bread
Dessert

Dinner 3 - \$40 pp

Baby Greens, Bell Peppers, Avocado, Pears, Pomegranates, Cider Dressing
Grilled Scottish Salmon
Wild Rice Pilaf
French-Style Green Beans
Beehive Rolls
Dessert

Dinner 4 - \$40 pp

Garden Salad w/Tomatoes, Cucumbers, Carrots, Creamy Avocado Dressing
Marinated & Grilled Pork Tenderloin
Orzo Pasta - Risotto Style - Broth & Aromatics
Roasted Root Veggies
French Bread
Dessert

Dinner 5 - \$42 pp

Baby Spinach Salad w/Strawberries, Candied Pecans, Feta Cheese,
White Balsamic & Honey Vinaigrette
Beautiful Maple Glazed Ham
Potato Gratin with Garlic Cream, Thyme and Three Cheeses
Steamed Asparagus
Fresh Baked Beehive Rolls
Dessert

Dinner 6 - \$44 pp

Butter Leaf Lettuce, Honey Crisp Apples, Candied Walnuts,
and Manchego Cheese, Champagne Vinaigrette
Slow-Roasted Whole Turkey w/ Traditional Stuffing
Classic Mashed Potatoes w/ Gravy
Bourbon Glazed Yams
Parker House Rolls
Dessert

Dinner 7 - \$46 pp

Arugula & Mizuna Greens, Dried Cherries, Sliced Pears, Toasted Walnuts
& Goat Cheese, Lemon & Apple Cider Vinaigrette
Garlic & Rosemary Roast Beef
Buttermilk & Chive Smashed Potatoes w/ Au Jus
Roasted Baby Carrots
Fresh Baked Beehive Rolls
Dessert

Dessert Options

Chocolate Fudge Cake
w/Vanilla Ice Cream

Lemon Pound Cake
w/Cream & Berries

Apple Pie

Chocolate Cream Pie

Apple & Berry Crisp
w/Cinnamon Cream

Croatian Apple Cake
w/Ginger Cream

Pumpkin Pie

Classic Pecan Pie

Cherry Pie

Chocolate Pecan Pie

- ❖ *Pricing for the above menus are based on groups of 6 people or more*
- ❖ *Drop Off, Delivery, Service and Private Chef charges may apply*
- ❖ *Substitutions or variations - such as vegetarian options, available upon request*
- ❖ *Orders must be placed 72 hours in advance via email: julie.allora@gmail.com*