



Our 2017 Holiday Catering Menu

Starter

Classic Cheese, Fruit & Nut Platter

Point Reyes Bleu, French Brie, Widmer Cheddar & Spanish Manchego Cheese, Dried Fruits, Nuts, Strawberries, Grapes, Quince Paste, Crackers & Baguette Slices

\$7 per person - 10 person minimum

Pork

Roasted Pork Tenderloin

Porcini Mushrooms, Herbs d'Provence, Brandy, Shallots & Cream

\$14 per person

Lamb

Lamb Shanks

Port Wine, Dried Apricots, Onions, Clove & Cinnamon

\$14 per shank

Ham

Boar's Head Sweet Sliced Ham

Spice Rubbed, Molasses Mustard Cider Glaze

\$42 (3lb average) - serves 6-12

Beef

Boneless CAB Rib of Beef

Horseradish Cream

1lb - \$29 (4 lb average \$116) - serves 6-8

Sides

Mascarpone Mashed Potatoes

Brussels Sprouts & Cauliflower Gratin

Tri-Colored Carrots with Ginger & Honey

Citrus Couscous with Mint

\$4 per person

Fresh Amish Turkey

We suggest 1lb/person.

Roasted Maple Ginger Glaze with Reisling Gravy

1lb - \$8 (12-16 lb average \$96-\$128)

Duck

Seared Duck Breast

Orange Ginger Sauce

\$16 each - serves 1-2

Cornish Hen

Roasted Cornish Hen

Fresh Thyme, Prunes & Brandy

\$14 each - serves 1-2

Desserts

Christmas Cookie Trays

A beautiful selection of: thumb prints, pistachio, nut horns, kipferls, spritz, red velvet crackle, chocolate coconut, pinwheels, chocolate & vanilla bulls eye, fruitcake, linzer & surprise cookies.

\$32 - Small 2 lb Tray \$45 - Large 3lb Tray

Christmas Cookies

Jumbo Cookie - Christmas Tree, Snowflake, Bell, Santa's Sleigh & Santa (frosted only).

\$4/ea. - Sugar \$4.50/ea. - Frosted

Bûche de Noël (Christmas Log Cake) \$60

Chocolate Genoise Cake filled with Vanilla Custard & Sweet Cherry Compote, Chocolate Ganache Icing, & Meringue Mushrooms

Petits Fours

Pistachio Almond Cake filled with Raspberry and a Fondant Glaze

\$18 - qty. 6

Order Deadline: Saturday Dec. 16

Pick up: Saturday, Dec. 23 from noon-4pm



Call 216.283.3663 and ask for Joan.

J.Pistone

EST. 2000