

Holiday Catering Menu – Nov & Dec 2011

HOLIDAY APPETIZERS

Wild Mushroom, Gruyere & Roasted Chicken Pinwheels with Red Onion Marmalade & Sun Dried Tomatoes
\$44.99 | serves 10-15

Brie, Honey Bay Pear & Candied Walnut Crostini
\$44.99 | serves 10-15

HOLIDAY BREAD

Asked for again this year – a new holiday tradition!

Brioche Pull Apart Rolls with Walnut- Sage Pesto
\$20.99 per dozen

SOUPS

1 quart equals four 1 cup servings
Tahitian Squash with Roasted Apple & Ginger
\$12.99 per quart

Roasted Tomato with Truffle Oil
\$12.99 per quart

MAIN COURSE

House Brined & Herb Roasted Turkey Breast
Rubbed with Butter, Fresh Herbs & Spices
\$36.99 | Serves 4-6

Herb & Spice Seared Whole Beef Tenderloin Fillet with Red Onion Marmalade & Fresh Horseradish Sauce
\$228.99 | serves 12-15

TRIMMINGS

Roasted Garlic Mashed Potatoes
\$21.99 | Serves 6-8 & includes 1 pint turkey gravy

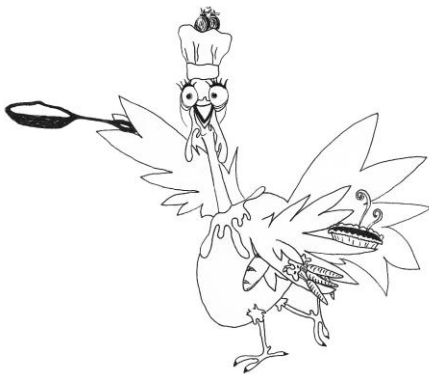
Cranberry Walnut Bread Dressing
\$24.99 | Serves 6-8
*Gluten Free: \$27.99 | serves 6-8

Braised Rainbow Chard & Sweet Kale Gratin
with Crispy Shallots
\$32.99 | Serves 6-8

DESSERTS

Pumpkin Cheesecake with Cinnamon-Pecan Crust \$34.45 | serves 8

Bourbon Pecan Pie
\$28.25 | serves 8



These Seasonal Menu Selections can be combined with our year-round Pick Up & Delivery Menu.

All orders require 3 day's notice and must be confirmed by our staff.

www.MAINCOURSECA.com

Staff a Chef or Server for your Party

Our Private Chefs start at \$60 per hour and Servers start at \$30!

A professional helper will make all of the difference at your party at a very reasonable price!