

2020 HOLIDAY MENU ~ LAVISHLY DUNN

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PICK UP ONLY, ALL ORDERS MUST BE PLACED BY THURSDAY, DECEMBER 17TH, 2020

Orders must be picked up between 10AM - 2PM on Thursday, December 24th, 2020 at 46 Rockland Street, Hanover, MA

SMALL DINNER PACKAGE

(1 SMALL PLATTER) **Harvest Salad** with Baby Mixed Lettuces, Cranberries, Candied Pecans, Crumbled Goat Cheese and Cranberry Vinaigrette

Herb Marinated & Grilled Sirloin of Beef OR Herb Marinated & Grilled Tenderloin of Beef

with Horseradish Cream Sauce or Cabernet Pan Jus

(2 QUARTS) **Roasted Red Bliss Potatoes** with Caramelized Onions and Fresh Herbs

(2 QUARTS) **Roasted Winter Vegetable Medley**

(12) **Assorted Rolls** with Sweet Butter

(8) **Individual Chocolate Cake & Chocolate Ganache**

SERVES 4 - 6 - with Sirloin of Beef \$250.00

SERVES 4 - 6 - with Tenderloin of Beef \$325.00

LARGE DINNER PACKAGE

(1 LARGE PLATTER) **Harvest Salad** with Baby Mixed Lettuces, Cranberries, Candied Pecans, Crumbled Goat Cheese and Cranberry Vinaigrette

Herb Marinated & Grilled Sirloin of Beef OR Herb Marinated & Grilled Tenderloin of Beef

with Horseradish Cream Sauce or Cabernet Pan Jus

(3 QUARTS) **Roasted Red Bliss Potatoes** with Caramelized Onions and Fresh Herbs

(3 QUARTS) **Roasted Winter Vegetable Medley**

(24) **Assorted Rolls** with Sweet Butter

(14) **Individual Chocolate Cake & Chocolate Ganache**

SERVES 12 - 16 - with Sirloin of Beef \$375.00

SERVES 12 - 16 - with Tenderloin of Beef \$515.00

ADDITIONAL ENTREES

Sliced Boneless Country Hams (5lbs) \$70.00

Whole Turkey - Fully Cooked with Gravy and Cranberry Sauce - SERVES 10 \$125.00

Herb Marinated and Grilled Sirloin of Beef with Horseradish Cream - SERVES 6 - 10 (5lbs) \$200.00

Tuscan Spiced Tenderloin of Beef with Red Wine Sauce - SERVES 6 - 10 (5lbs) \$250.00

Boneless Herb Roasted Leg of Lamb with Michigan Cherry Jus - SERVES 6 - 10 (5lbs) \$200.00

Chicken, Broccoli & Ziti - SERVES 10-12 \$55.00

DESSERT

Cheesecake (Serves 14) \$50.00

Cranberry Ginger Apple Crisp \$25.00

(8) Individual Chocolate Cakes \$36.00

6" Chocolate Tart - Ganache & Raspberries (GF) \$16.00

HORS D'OEUVRES

Artisan Cheese Platter with Grapes, Dried Fruits, Crostini and Assorted Crackers

SERVES 15 - 20 \$100.00

Charcuterie Platter Genoa Salami, Hot Capicola, Prosciutto, Whole Grain Mustard, Cheddar, Brie, Cornichons and Grapes with Crostini

SERVES 15 - 20 \$135.00

Hot Artichoke Fondue with Crostini

1 Quart SERVES 12 - 15 \$45.00

Shrimp Cocktail Horseradish Cocktail Sauce \$36/DZ

Truffled Mac and Cheese Bites \$24/DZ

Miniature Beef Wellington with Horseradish Cream Sauce \$36/DZ

Miniature Philly Cheese Steak Spring Roll with Roasted Garlic Aioli \$36/DZ

Atlantic Sea Scallops wrapped in Applewood Smoked Bacon \$42/DZ

Coconut Shrimp Cake Thai Ginger Sauce \$36/DZ

Maine Crab Cakes with Citrus Aioli \$36/DZ

SIDES & SAUCES

Harvest Salad SERVES 20 - 25 \$85.00

Baby Mixed Lettuces, Cranberries, Candied Pecans, Crumbled Goat Cheese with Cranberry Vinaigrette

Winter Salad SERVES 20 - 25 \$100.00

Mixed Baby Lettuces, Roasted Bosc Pears, Danish Blue Cheese and Toasted Hazelnuts with Cinnamon Hazelnut Vinaigrette

Roasted Garlic Mashed Potatoes

1 Quart SERVES 4 - 6 \$16.00

Roasted Red Bliss Potatoes with Caramelized Onions and Fresh Herbs - 1 Quart SERVES 4 - 6 \$12.00

Herb Parmesan Risotto

1 Quart SERVES 4 - 6 \$18.00

Homemade Mac and Cheese

1 Quart SERVES 4 - 6 \$16.00

Roasted Winter Vegetable Medley

1 Quart SERVES 4 - 6 \$16.00

Sauteed Brussels with Applewood Bacon

1 Quart SERVES 4 - 6 \$16.00

Traditional Stuffing

1 Quart SERVES 4 - 6 \$12.00

Turkey Pan Gravy

1 Quart SERVES 6 - 10 \$10.00

Cranberry Chutney

1 Pint SERVES 4 - 6 \$6.00

Horseradish Cream Sauce

1 Pint SERVES 4 - 6 \$10.00

Cabernet Demi Glace

1 Pint SERVES 4 - 6 \$12.00

Assorted Dinner Rolls

\$8.00/DZ