

2024 HOLIDAY MENU ~ LAVISHLY DUNN

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PICK UP ONLY, ALL ORDERS MUST BE PLACED BY TUESDAY, DECEMBER 17TH, 2024

Orders must be picked up between 10AM - 2PM on Tuesday, December 24th, 2024 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
(3 QUARTS) **Roasted Red Bliss Potatoes** with Caramelized Onions and Fresh Herbs
(3 QUARTS) **Roasted Winter Vegetable Medley**
(12) **Assorted Rolls** with Sweet Butter
(12) **Individual Chocolate Cake** with Ganache

SERVES 10 - 12 - with Sirloin of Beef \$410.00

SERVES 10 - 12 - with Tenderloin of Beef \$475.00

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
(4 QUARTS) **Roasted Red Bliss Potatoes** with Caramelized Onions and Fresh Herbs
(4 QUARTS) **Roasted Winter Vegetable Medley**
(24) **Assorted Rolls** with Sweet Butter
(18) **Individual Chocolate Cake** with Ganache

SERVES 14 - 18 - with Sirloin of Beef \$550.00

SERVES 14 - 18 - with Tenderloin of Beef \$725.00

ADDITIONAL ENTREES

Sliced Boneless Country Hams (5lbs) \$85.00
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) \$220.00
Tuscan Spiced Tenderloin of Beef with Red Wine Sauce - SERVES 6 - 10 (5lbs) \$300.00
Boneless Herb Roasted Leg of Lamb with Michigan Cherry Jus - SERVES 6 - 10 (5lbs) \$200.00
Chicken, Broccoli & Ziti - SERVES 10-12 \$65.00

DESSERT

Pies: Pumpkin, Apple or Blueberry \$24.00
Cranberry Ginger Apple Crisp \$30.00
(8) Individual Chocolate Cakes \$48.00

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 \$30/DZ
Miniature Beef Wellington with Horseradish Cream Sauce \$48/DZ
Miniature Philly Cheese Steak Spring Roll with Roasted Garlic Aioli \$42/DZ
Atlantic Sea Scallops wrapped in Applewood Smoked Bacon \$52/DZ
Coconut Shrimp Cake Thai Ginger Sauce \$39/DZ
Maine Crab Cakes with Citrus Aioli \$39/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 \$18.00
Roasted Red Bliss Potatoes with Caramelized Onions and Fresh Herbs - 1 Quart SERVES 4 - 6 \$16.00
Herb Parmesan Risotto
1 Quart SERVES 4 - 6 \$20.00
Homemade Mac and Cheese
1 Quart SERVES 4 - 6 \$18.00
Roasted Winter Vegetable Medley
1 Quart SERVES 4 - 6 \$20.00
Sauteed Brussels with Applewood Bacon
1 Quart SERVES 4 - 6 \$24.00
Traditional Stuffing
1 Quart SERVES 4 - 6 \$18.00
Turkey Pan Gravy
1 Quart SERVES 6 - 10 \$16.00
Cranberry Chutney
1 Pint SERVES 4 - 6 \$10.00
Horseradish Cream Sauce
1 Pint SERVES 4 - 6 \$14.00
Cabernet Demi Glace
1 Pint SERVES 4 - 6 \$16.00
Assorted Dinner Rolls \$14.00/DZ