



HOLIDAY MENU

Please place orders by Tuesday, December 20th
 Pick up is Saturday, December 24th, 9AM-2PM
 CLOSED December 25, 26, January 1, 2, and 3rd

HORS D'OEUVRES

Brie en Croute with Dried Cherries Toasted Almonds and Homemade Toasts.....	\$68.99 (serves 15-25)
Assorted Cheese Platter with Grapes, Strawberries & Crackers.....	\$69.99 small (serves 10-15).....\$89.99 large (serves 15-25)
Seven-Layer Mexican Dip with Tricolor Tortilla Chips.....	\$38.50 (serves 10-15)
Crudit� Platter with Spinach Dip and Fresh Vegetables.....	\$45.95 small (serves 10-15).....\$55.95 large (serves 15-25)
Chick Pea Dip with Homemade Pita Toasts.....	\$35.50 (serves 10-15)
Colossal Shrimp Cocktail.....	\$30.95 dozen
Asparagus Wrapped in Provolone and Prosciutto.....	\$23.95 dozen
Baked Stuffed Clams Oreganata.....	\$26.95 dozen
Brie en Filo with Raspberry.....	\$24.95 dozen
Chicken and Cheese Quesadillas with Salsa.....	\$23.95 dozen
Coconut Shrimp with Apricot Mustard.....	\$27.95 dozen
Franks in Pastry with Spicy Mustard.....	\$20.95 dozen
Mini Beef Wellington with Wild Mushroom Dip.....	\$28.95 dozen
Mini Lump Crab Cakes with Traditional Tartar Sauce.....	\$27.95 dozen
Scallops Wrapped in Bacon.....	\$24.95 dozen
Grilled Baby Lamb Chops in Tzatziki Sauce.....	\$36.95 dozen
Stuffed Mushrooms with Italian Sausage and Herbs.....	\$25.95 dozen

SOUPS

Roasted Potato and Fennel Soup.....	\$9.99 quart
Sweet Potato & Chestnut Ginger Soup.....	\$9.99 quart

SALADS

Tricolor Salad with Radicchio, Arugula, and Endive with Shaved Parmesan & Red Wine Honey Vinaigrette.....	\$4.99
Mesclun Greens with Roasted Pears, Toasted Walnuts, Dried Cranberries & Balsamic Gorgonzola Vinaigrette.....	\$4.99
Winter Salad with Spinach, Arugula, Almonds, Apples, Red Onions and Goat Cheese Apple Honey Vinaigrette.....	\$4.99

ENTREES

Whole Beef Wellington with Merlot Sauce.....	\$230.00 (serves 12)
Individual Beef Wellington with Merlot Sauce.....	\$32.99 each
Herb and Pepper Roasted Beef Tenderloin with Merlot Sauce.....	\$215.00 (serves 12)
Herb Crusted Boneless Prime Rib of Beef with Au Jus (4lb minimum).....	\$29.95 lb. (raw weight)
Roasted Frenched Rack of Lamb with Merlot Sauce (8 bone: serves 2).....	\$29.95 rack
Honey Baked Spiral Sliced Ham with Apricot Mustard (7-10 lbs. serves 8-10).....	\$8.99 lb. (raw weight)
Fresh Roasted Maryland Turkey.....	\$8.99 lb. (raw weight)
8-12lbs: serves 6-10 12-16lbs: serves 10-14 16-20lbs: serves 14-20 20-24lbs: serves 20-24	
Herb Crusted Sole Filet with Francaise Sauce.....	\$19.95 portion
Shrimp Oreganata (6 per portion).....	\$16.99 portion
Roasted Salmon with Lemon, Dill, White Wine & Capers.....	whole side (4lbs.) OR half side (2lbs.) \$18.99lb.
Cilantro Grilled Shrimp (6 per portion).....	\$16.99 portion
Whole Roasted Duckling with Cherry-Orange Sauce (4-5 lbs. serves 2-3).....	\$9.99 lb. (raw weight)

ACCOMPANIMENTS

Asparagus with Butter and Herbs.....	\$10.99 lb.	Traditional Turkey Gravy.....	\$11.99 qt.
Green Beans with Toasted Almonds.....	\$10.50 lb.	Yukon Gold Mashed Potatoes.....	\$10.50 lb.
Homemade Creamed Spinach.....	\$10.50 lb.	Twice Baked Potatoes with Cheddar.....	\$5.99 each
Honey Glazed Baby Carrots.....	\$10.50 lb.	Red and Yellow Roasted New Potatoes.....	\$10.50 lb.
Pur�e of Butternut Squash.....	\$10.50 lb.	Traditional Herb Stuffing.....	\$10.99 lb.
Saut�ed Seasonal Mushrooms with Garlic & Butter.....	\$10.99 lb.	Whipped Sweet Potatoes.....	\$10.50 lb.

VEGAN OPTIONS

Hors D'oeuvres

Spinach and Artichoke Dip GF.....	\$26.95 (4-6 people)
Sweet Potato Quinoa Sliders with a Smoky Aioli GF.....	\$26.95 dz.

Salad

Baby Greens, Roasted Beets, Shaved Onion, Vegan Feta and Toasted Almonds with a Dijon Vinaigrette GF.....	\$9.99
Kale Caesar Salad with a Cashew Caesar Dressing GF.....	\$10.99

FRESH BAKERY ROLLS

Multigrain, Cranberry Walnut, Ciabatta, or Assortment.....	\$10.99 dozen
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DESSERTS

Fresh Fruit Platter with Raspberry Sauce.....	\$45.50 small	Snowman Cup Cake.....	\$8.00
.....	\$65.50 large	Traditional Seven Layer Cake.....	\$35.00
B�che de No�l: Flourless Chocolate Souffl� Cake with		Poinsettia Cake.....	\$50.00
Chocolate Mousse, Decorated as a Yule Log.....	\$60.00	Snowman Head Cake: Vanilla Cake with Chocolate Mousse	
New York Style Cheese Cake.....	\$50.00	and an Edible Chocolate Hat.....	\$50.00

Accompaniments

Roasted Cauliflower, Carrots and Dried Cranberries	
.....	\$10.99 lb.

Individual Entrees

Baked Macaroni and Cheese.....	\$10.99
Lentil Walnut Meatballs with Mushroom Gravy GF (6 per portion).....	\$12.99

Dessert

Chocolate Mousse Pie.....	\$6.00 per piece
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There is no price minimum for ordering. You can order your favorite side dish or your entire meal!

TheCulinaryStudio.com * 631-385-8500

THERE IS A 3.5% CREDIT CARD CONVENIENCE FEE ON ALL CHARGES. ALL PRICES SUBJECT TO CHANGE.