



Christmas Dinner 2022

Place Orders by Thursday 12/15

Pick-up Saturday, December 24th between 11am-2pm

Visit our Website to Order Online emilyscafeandcatering.com

Party Platters

Cheese Board chef's selection from: wedges of Stilton, Vermont cheddar, Brie, Boursin, Dill Havarti, Parmigiana Reggiano, Pecorino, Aged Gouda, Jarlsberg, dried fruits and nuts, Crostini, crackers, flatbreads

\$70 small tray - serves 15 / \$140 large tray - serves 24-30

Tapas Mix Manchego cheese, goat cheese topped with walnut honey, marinated feta, chorizo, apricots, almonds, stuffed grape leaves, hummus, crostini, flatbreads, and crackers

\$96 large tray (large only - serves 24-30)

Shrimp Cocktail traditional cocktail sauce and lemon wedges

\$80 - serves 10

Pastry Encrusted Baked Brie stuffed with raspberry preserves, crostini, flatbreads, crackers

\$75 - serves 20

Hors d'oeuvres

2 Dozen Minimum Per Type

\$18/dozen

Bite Size Lump Crab Cakes topped with Chipotle Aioli

Sesame Crusted Chicken Skewer drizzled with Thai Peanut Sauce

\$24/dozen

Spiked Scallops Wrapped in Bacon

Bite Size Beef Wellingtons with Dijonaise

\$30/dozen

Wagyu Beef Burger with Cheddar and Sauteed Onion

Main Fare

Rosemary Roasted Side of Salmon served whole over tender field greens with lemon aioli and roasted corn chutney, lemon wedges, cucumbers, capers, onions
\$180.00 (serves 15)

Ready to Roast Seared Beef Tenderloin, red onion relish & horseradish cream, served with soft brioche rolls
\$190.00 (serves 10-15)

Chicken Picatta sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs \$60 half hotel pan (serves approx. 12) \$120 full hotel pan (serves approx. 24)

Pan-Seared Crab Cakes (3 oz.) with chipotle aioli
\$48 per dozen

Baked Macaroni and Cheese
\$36 half pan / \$72 full hotel pan

Butternut Squash & Spinach Gratin layered with parmesan and béchamel, parmesan herb crust \$70 half pan (serves 12)

Sides & Salads

Small - Serves up to 4 / Large - Serves up to 12

Roasted Garlic Mashed Yukon Gold Potatoes Sm. \$16 / Lg. \$48

Maple Whipped Sweet Potatoes Sm. \$16 / Lg. \$48

Roasted Haricot Vert with Garlic and Shallots Sm. \$20 / Lg. \$60

Honey Thyme Roasted Carrots Sm. \$16 / Lg. \$48

By the Bowl: Small bowl serves up to 7 / Large bowl serves up to 15

Baby Arugula Salad crumbled gorgonzola, cranberries, and slivered almonds, apple-cider vinaigrette
\$28.00 small/ \$48 large

Candied Pecan Salad mixed field greens, crumbled goat cheese, dried fruit, apple cider vinaigrette \$28 small / \$48 large

Holiday Cookies and Dessert Bar Tray - Raspberry Linzer Cookies, Powder Sugar Dusted Pecan Balls, Decorated Sugar Cookies, Biscotti, Pecan Bars, Lemon Bars, Brownie Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies - sm. tray serves 12 - \$72