

FRESH★CITY★KITCHEN

Holiday Menu



Vegan



Gluten Free



Vegetarian



Order Online

Available for delivery 11/27 - 12/22
72 hours notice needed for all orders



HOLIDAY APPETIZERS



JUMBO SHRIMP COCKTAIL

Served by the dozen \$55
Served with housemade cocktail sauce and lemon.

PORK & KIMCHI POTSTICKERS

Served by the dozen \$50
Served with sweet chili dipping sauce.

PORTOBELLO MUSHROOM CARPACCIO

Serves 10-12 \$60/platter
Served family style with arugula, Parmesan, balsamic drizzle, and crostini.

HOLIDAY BRUSCHETTA

Serves 15-20 \$50/platter
Served family style with roasted butternut squash, whipped ricotta, sage, and chestnuts.

BRIE & PROSCIUTTO CROSTINI

Serves 12 \$50
Golden brown crostini with creamy brie, prosciutto, and balsamic drizzle.

MINI NEW ENGLAND LOBSTER ROLLS

Served in a tray of 16 half-sized rolls \$290
Served with housemade lemon aioli and leaf lettuce.



SOUPS



CLAM CHOWDER \$80

Authentic New England Clam Chowder loaded with clams and slowly simmered in sweet cream with tender potatoes.

LENTIL CHICKPEA STEW \$80

This hearty organic soup features lentils, chickpeas, and tomatoes simmered in an herbed vegetable stock with garden vegetables.

LOBSTER BISQUE \$95

Slow-simmered lobster in a roux-thickened chicken and lobster stock dashed with cream sherry, light cream, and a pinch of white pepper.



SHAREABLE DIPS



HARVEST DIPS \$125

Butternut squash hummus & roasted apple hummus served with crostinis, pita chips, and fresh crudités.

BAKED CRAB DIP \$150

Succulent crab meat, cream cheese, and Old Bay seasoning served with golden brown crostinis.



SEASONAL SALADS



PEAR AND GORGONZOLA SALAD \$85

Mixed greens, sliced pears, gorgonzola cheese, candied pecans, red onions, dried cranberries, and honey-apple vinaigrette.

ROASTED APPLE SALAD \$85

Mixed greens, roasted apples, goat cheese, candied pecans, dried cranberries, and honey-apple vinaigrette.



SLIDERS SERVED BY THE DOZEN



FLANK STEAK SLIDERS \$85

Hand carved flank steak, mixed greens, housemade dijonnaise, and caramelized onions.

MAPLE TURKEY SLIDERS \$60

House smoked maple turkey, creamy brie, apple-cranberry chutney, lettuce, and garden tomatoes.

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ENTREES



ROAST TURKEY DINNER \$30 pp

Roasted & sliced turkey breast (🌱), classic herbed stuffing (🌱), buttery mashed potatoes (🌱), orange-cranberry sauce (🌱), scratch-made turkey gravy (🌱), and roasted Brussels sprouts with bacon and maple syrup (🌱).

HERB ROASTED CHICKEN WITH (🌱) SHALLOT THYME JUS \$30 pp

Juicy roasted chicken breast served with butternut squash rice pilaf and maple glazed cinnamon carrots.

BEEF TENDERLOIN WITH (🌱) ROSEMARY SHALLOT JUS \$45/pp

Tender beef tenderloin served with rosemary golden potatoes and maple roasted Brussels sprouts with bacon.

PORK TENDERLOIN WITH (🌱) CRANBERRY CHUTNEY \$30/pp

Succulent pork tenderloin served with mashed potatoes and maple roasted Brussels sprouts with bacon.

LEMON HERBED SALMON \$30/pp (🌱)

Seasoned Salmon served with butternut squash rice pilaf and maple glazed cinnamon carrots.

BUTTERNUT SQUASH RAVIOLI WITH (🌱) CHESTNUT SAGE CREAM SAUCE

Serves 10 \$160

Butternut squash and pumpkin ravioli simmered in a brown butter-sage cream. Tossed with toasted chestnuts and fresh herbs. Served with freshly baked rolls.

FRESH CITY CHEESE LASAGNA (🌱)

Serves 15 \$160

Tender lasagna noodles layered with ricotta, Parmesan and mozzarella cheese and finished with our house Pomodoro sauce. Served with freshly baked rolls.



DESSERTS



HONEYCRISP APPLEBREAD PUDDING

Serves 10 \$65

A delightful dessert that blends the sweetness of apples with the comforting warmth of a classic bread pudding. Served with a creamy caramel sauce.

TIRAMISU CUPS \$6.50 each

Layers of delicate ladyfinger biscuits delicately soaked in espresso, rich mascarpone cheese and dusted with cocoa. Elegantly presented in a single-serving cup.

HOLIDAY MINT CHIP CAKE POPS

\$48/dozen 2 dozen minimum

Festive & sweet, these pops are a perfect holiday treat.

GINGERBREAD COOKIE PLATTER

Serves 10 \$40

Immerse your taste buds in the flavors of the season with ginger, clove, cinnamon, and molasses swirling through each bite of this nostalgic cookie.



BEVERAGES



HOT APPLE CIDER \$35

Served by the box (serves 10)

HOT CHOCOLATE \$35

Served by the box (serves 10)

CLASSIC HOT CHOCOLATE BAR \$8/pp

Hot chocolate served with just the right amount of delicious seasonal toppings.

Whipped cream, peppermint candy, cinnamon, marshmallows, sprinkles, toffee chips, and chocolate chips.

THE ULTIMATE GOURMET

HOT CHOCOLATE BAR \$15/pp

Decadent fudge swirl hot chocolate served with a mouthwatering display of seasonal toppings and gourmet additions, creating the ultimate cup of hot chocolate.

Fresh-made whipped cream, milk chocolate stirring spoons, churros, peppermint candy, cinnamon, marshmallows, sprinkles, toffee chips, white chocolate chips, and marshmallow squares.