

tis the season

2023

HOLIDAY MENUS

table

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Hanukkah menus

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Christmas menus

05

Hanukkah Menu

a la

carte

FRIED BRUSSELS SPROUT SALAD (VT, GF)
mixed greens, candied walnuts, goat cheese,
and pomegranate molasses vinaigrette
7.00 pp

MESCLUN AND GREEN APPLE SALAD (VT)
blue cheese, pomegranate seeds,
and white balsamic vinaigrette
7.00 pp

BARBEQUE BRISKET (GF)
15.50 pp

WINTER SPICED CHICKEN (GF)
16.00 pp

HONEY LIME SALMON (GF)
15.50 pp

HOUSE MADE POTATO LATKES (VT)
with sour cream and apple sauce
6.00 pp (2)

GREEN BEANS WITH ALMONDS (VT, GF, CN)
5.00 pp

CHALLAH ROLLS (VT)
9.00 pp (6)

MINI JELLY DONUTS (VT)
4.00 pp (2)

PETITE SWEET POTATO CUPCAKES (VT)
5.00 pp (2)

please note:
each entrée must be ordered in
quantities of 5 or more.

Hanukkah Menu

meal for

5

CHALLAH ROLLS (VT, NF)

BARBEQUE BRISKET (GF)

HOUSE MADE POTATO LATKES (VT, NF)

with sour cream and apple sauce

GREEN BEANS WITH ALMONDS (VT, CN)

MINI JELLY DONUTS (VT)

\$160

Christmas Menu

Hors d'oeuvres

by the dozen

CANDIED APPLE GOAT CHEESE BALLS (VT)

25.00

CHICKEN ROSEMARY TARTLETS

20.00

HONEY BOURBON MEATBALLS

24.00

VEGETABLE EMPANADAS (VT)

30.00

BUTTERNUT SQUASH RISOTTO BALLS (VT)

25.00

MINI BEEF WELLINGTONS

45.00

FIG TARTS (VT)

40.00

HAM BISCUITS

28.00

CHORIZO STUFFED DATES WRAPPED IN

APPLEWOOD SMOKED BACON (GF)

36.00

HORS D'OEUVRE PACKAGE

butternut squash risotto balls, mini beef wellingtons,
honey bourbon meatballs, chicken rosemary tartlets,
and fig tarts

\$70.00 (30/6 of each variety)

assortment

Dips and Salads

dips

ARTICHOKE AND SUN-DRIED TOMATO DIP (VT, GF*)

served with sliced baguettes

40.00 (serves 8)

BUFFALO CHICKEN DIP (GF*)

served with sliced baguettes and carrot sticks

40.00 (serves 8)

salads

FRIED BRUSSELS SPROUT SALAD (VT)

mixed greens, candied walnuts, goat cheese, and
pomegranate vinaigrette

35.00 (serves 5)

MESCLUN AND APPLE SALAD (VT)

with blue cheese, pomegranate seeds, and
white balsamic vinaigrette

35.00 (serves 5)

*Dips are gluten-free without
accompanying sliced baguettes

Entrées

the main event

JIM BEAM GLAZED HAM (GF)

14.00 pp

APPLE AND BUTTERNUT SQUASH

SHORT RIBS (GF)

25.00 pp

WINTER SPICED CHICKEN (GF)

16.50 pp

SAGE PESTO ROASTED TURKEY (GF, CN)

14.00 pp

CRANBERRY, THYME, AND CITRUS
CRUSTED SALMON

16.00 pp

EGGPLANT CAPONATA PHYLLO STAR (V)

16.50 pp

please note:
each entrée must be ordered in
quantities of 5 or more.

Perfect pairings

side dishes

HERBED FOCACCIA STUFFING (VT)

40.00 (serves 8)

POTATO AND CARROT AU GRATIN (VT, GF)

42.00 (serves 8)

MAPLE GLAZED BUTTERNUT SQUASH (VT, GF)

30.00 (serves 6+)

ROASTED BRUSSELS SPROUTS (V, GF)

36.00 (serves 6+)

GINGER GLAZED CARROTS (V, GF)

28.00 (serves 6+)

CANDIED SWEET POTATO MASH WITH
MARSHMALLOW TOPPING (VT, GF)

38.00 (serves 8)

HOLIDAY HARVEST WILD RICE (V, GF, CN)

38.00 (serves 8)

bread

CHEDDAR AND LEEK BISCUITS (VT)

served with herb butter

20.00 (8)

BRIOCHE ROLLS (VT)

9.00 (6)

Desserts

HOLIDAY COOKIES (VT)

3.25 pp (2)

RASPBERRY FINANCIERS (VT)

4.75 pp (3)

RED VELVET CHEESECAKE BARS (VT)

4.75 pp

PETITE SWEET POTATO CUPCAKES (VT)

5.00 pp (2)

BROWN BUTTER BOURBON CAKES (VT)

5.75 pp

MINI SWEET POTATO PIES (VT)

4.50 pp

Sweet shots

PEPPERMINT CHOCOLATE MOUSSE (V)

CARAMEL CHEESECAKE (V)

RICH CHOCOLATE GANACHE (V)
AND COFFEE BUTTERCREAM

petite dessert shots

4.50 ea

Chocolate bark

SERGE'S TRADITIONAL HOLIDAY BARK (V, CN)

PEPPERMINT BARK (V)

CHRISTMAS PARTY BARK (V)

please note:
each item must be ordered in a
quantity of 5 or more.

5.50 pp