



HOLIDAY MENU

Please place orders by Friday, December 20th
 Pick up is Tuesday, December 24th, 8AM-2PM
 CLOSED December 25, 26, January 1, 2, 3 and 4th

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.....	\$40.50 (serves 10-15)
Crudit� Platter with Spinach Dip and Fresh Vegetables.....	\$55.95 (serves 10-15)
Chick Pea Dip with Homemade Pita Toasts.....	\$38.50 (serves 10-15)
Colossal Shrimp Cocktail.....	\$35.50 dozen
Asparagus Wrapped in Provolone and Prosciutto.....	\$25.95 dozen
Baked Stuffed Clams Oreganata.....	\$32.95 dozen
Brie en Filo with Raspberry.....	\$32.95 dozen
Chicken and Cheese Quesadillas with Salsa.....	\$25.95 dozen
Coconut Shrimp with Apricot Mustard.....	\$35.50 dozen
Franks in Pastry with Spicy Mustard.....	\$22.95 dozen
Mini Beef Wellington with Wild Mushroom Dip.....	\$32.95 dozen
Mini Lump Crab Cakes with Traditional Tartar Sauce.....	\$32.95 dozen
Scallops Wrapped in Bacon.....	\$32.95 dozen
Grilled Baby Lamb Chops in Tzatziki Sauce.....	\$60.00 dozen
Stuffed Mushrooms with Italian Sausage and Herbs.....	\$29.95 dozen

SOUPS

Roasted Potato and Fennel Soup.....	\$11.99 quart
Sweet Potato & Chestnut Ginger Soup.....	\$13.99 quart

SALADS

Tricolor Salad with Radicchio, Arugula, and Endive with Shaved Parmesan & Red Wine Honey Vinaigrette.....	\$5.99
Winter Salad with Spinach, Arugula, Almonds, Apples and Goat Cheese Apple Honey Vinaigrette.....	\$5.99

ENTREES

Whole Beef Wellington with Merlot Sauce.....	\$275.00 (serves 12)
Individual Beef Wellington with Merlot Sauce.....	\$36.99 each
Herb and Pepper Roasted Beef Tenderloin with Merlot Sauce.....	\$250.00 (serves 12)
Herb Crusted Boneless Prime Rib of Beef with Au Jus (4lb minimum).....	\$35.00 lb. (raw weight)
Roasted Frenched Rack of Lamb with Merlot Sauce (8 bone: serves 2).....	\$36.00 rack
Honey Baked Spiral Sliced Ham with Apricot Mustard (7-10 lbs. serves 8-10).....	\$9.99 lb. (raw weight)
Fresh Roasted Maryland Turkey.....	\$9.99 lb. (raw weight)
	12-16lbs: serves 10-14 16-20lbs: serves 14-20
Herb Crusted Sole Filet with Francaise Sauce.....	\$21.99 portion
Shrimp Oreganata (6 per portion).....	\$19.99 portion
Roasted Salmon with Lemon, Dill, White Wine & Capers.....	whole side (4lbs.) OR half side (2lbs.) \$22.99lb.
Shrimp Scampi (6 per portion).....	\$19.99 portion

ACCOMPANIMENTS

Asparagus with Butter and Herbs.....	\$13.99 lb.	Traditional Turkey Gravy.....	\$12.99 qt.
Green Beans with Toasted Almonds.....	\$12.50 lb.	Yukon Gold Mashed Potatoes.....	\$12.99 lb.
Homemade Creamed Spinach.....	\$12.99 lb.	Twice Baked Potatoes with Cheddar.....	\$6.99 each
Honey Glazed Baby Carrots.....	\$12.99 lb.	Red and Yellow Roasted New Potatoes.....	\$11.99 lb.
Pur�e of Butternut Squash.....	\$12.99 lb.	Traditional Herb Stuffing.....	\$12.99 lb.
Saut�ed Seasonal Mushrooms with Garlic & Butter.....	\$14.99 lb.	Whipped Sweet Potatoes.....	\$12.99 lb.

FRESH BAKERY ROLLS priced by whole dozen only

Multigrain Rolls.....	\$14.99 dozen	Cranberry Walnut Rolls.....	\$14.99 dozen
Ciabatta Rolls.....	\$14.99 dozen	Assortment.....	\$14.99 dozen

DESSERTS

Fresh Fruit Platter with Raspberry Sauce.....	\$50.50 small	Snowman Cup Cake.....	\$8.00
.....	\$70.50 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.....	\$60.00	and an Edible Chocolate Hat.....	\$50.00

VEGAN COMPLETE DINNER--- \$59.95 a Person (No Substitutions)

- Creamy Cauliflower Soup
- Mixed Greens, Roasted Pear, Toasted Walnuts, Orange & Sliced Fennel; Served in a Sweet Dijon Vinaigrette
- Spinach & Mushroom Pie
- Chocolate Pecan Truffles

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.