

Holiday MENU 2021 Dec. 23 - Jan 2, 2022:
Everything is A LA CARTE. Email LaurenMc123@gmail for pricing



APPS:

Platters: *Fruit & Cheese / Charcuterie / Veg & Dip*
Cranberry Brie Puff Pastry Bites
Stuffed Mushrooms (*Sausage or Vegan Spinach-Nut*)
Other options available

MAINS:

2-day brined, Herb-Roasted Turkey (*minimum 8 servings for whole bird*)

- *Whole Bird (8-12 servings) - portioned or left whole*
- *Half Bird (4-6 servings)*

Add: *Gravy, and/or Citrus-cranberry compote*

Beef Tenderloin (*min order 4 svgs*)

Medium-rare

Add: *Red wine jus and/or Horseradish creama*

Lasagna Bolognese

Family style (feeds ~8)

Add: *Garlic Bread*



SIDES:

Creamed Spinach
Maple-Sweet Potatoes
Roasted Lemon Asparagus
GreenBeans (*Casserole OR Almandine*)
Rosemary Roasted Potatoes (*OR Garlic Mashed Potatoes*)
Roasted Butternut Squash, Brussels Sprout, Cauliflower, Cranberry
Sausage-Cornbread Dressing
Homestyle Mac-n-Cheese
White Rolls (*add honey butter*)

SALADS:

Holiday Salad - *shredded Brussels sprouts, lettuce, Craisens, almonds, goat cheese, lemon-honey vinaigrette*

Caprese Stack, *balsamic*

Caesar, Greek OR House Salad

BREAKFAST CASSEROLES:

Each feeds 6-10

- *Savory Sausage (or bacon or Vegetarian), egg, cheese, hash browns*
- *Sweet French Toast (choose: blueberry or cinnamon raisin) with maple syrup*

**** TO ORDER: ****

EMAIL Chef Lauren: by 12/20/2021 to ensure availability

www.LaurensKitchenEdwards.com