

HOLIDAY SIDES	
Small (serves 8 people) /Large (serves 15 people)	Small / Large
● BUTTERNUT SQUASH SOUP ● CREAMY POTATO WITH BACON, CHEDDAR AND SCALLIONS SOUP ● CLAM CHOWDER ● CORN CHOWDER ● MATZO BALL SOUP	\$4.99 pint / \$9.99 quart
○ TURKEY GRAVY ● CRANBERRY RELISH ● CREAMED SPINACH	
○ LEMON ROASTED POTATOES Roasted Idaho potatoes with garlic, lemon, oregano and olive oil.	\$35/\$60
● MASHED POTATOES Classic side dish, mashed Idaho potatoes seasoned and mixed with light cream and butter.	\$35/\$60
● MASHED SWEET POTATOES Sweet potatoes mashed and mixed with honey and brown sugar.	\$35/\$60
● CANDIED YAMS Baked yams over a graham cracker crust, topped with marshmallows and a drizzle of honey.	\$40/\$70
○ MULTICOLOR QUINOA Quinoa with cranberries, yellow peppers, scallions, sliced almonds and raspberry vinaigrette.	\$50/\$85
MEAT STUFFING Savory stuffing made with sausage, sirloin, celery and onions, combined with hand cut artisanal bread.	\$40/\$70
● VEGETABLE STUFFING Savory stuffing without the sausage! Made with fresh vegetables, dried cranberries and our hand cut artisanal bread.	\$40/\$70
● APPLE AND SWEET POTATO TZIMMES Fresh cut apples and sweet potatoes combined with raisins, orange peel, orange juice, honey, brown sugar, cinnamon and ginger.	\$40/\$70
● POTATO LATKES Traditional crispy and delicious latkes, served with apple sauce and sour cream.	\$24 a dozen
DESSERTS	
Small (serves 8 people) /Large (serves 15 people)	Small / Large
● FRESH BAKED PIES Buttery, flaky crust with irresistible pie filling. Your choice of Apple Pie, Pecan Pie or Pumpkin Pie	\$15 each
● COOKIE PLATTER Assortment of fresh baked cookies including chocolate chip, oatmeal raisin, rainbow cookies and more!	\$40/\$70
● DESSERT PLATTER Assortment of cookies, chocolates and crumb cakes.	\$40/\$70

CITY ACRES CLASSIC HOLIDAY DINNERS	
PACKAGE A - TURKEY (Serves 8-10 people) 12-14 lbs fully cooked Turkey 1 quart Turkey Gravy 2 quarts soup (Butternut Squash or Corn Chowder) 1 pint Cranberry Relish your choice of Vegetable or Meat Stuffing your choice of Steamed or Grilled Vegetables your choice of Mashed Idaho or Mashed Sweet Potatoes your choice of Apple Pie, Pecan Pie or Pumpkin Pie	\$229
PACKAGE B - TURKEY (Serves 10-14 people) 16-18 lbs fully cooked Turkey 2 quarts Turkey Gravy 3 quarts soup (Butternut Squash or Corn Chowder) 1 quart Cranberry Relish your choice of Vegetable or Meat Stuffing your choice of Steamed or Grilled Vegetables your choice of Mashed Idaho or Mashed Sweet Potatoes 2 pies – Choice of Apple Pie, Pecan Pie or Pumpkin Pie	\$359
PACKAGE C - LONDON BROIL (Serves 8-10 people) London Broil with Portobello Mushrooms 1 quart Mushroom Gravy 2 quarts soup (Butternut Squash or Corn Chowder) your choice of Multicolor Quinoa or Pumpkin Ravioli your choice of String Bean Almondine or Holiday Butternut Squash your choice of Mashed Idaho or Mashed Sweet Potatoes your choice of Apple Pie, Pecan Pie or Pumpkin Pie	\$229
PACKAGE D - HAM (Serves 8-10 people) Honey Glazed Spiral Ham 1 quart Pineapple Ham Sauce 2 quarts soup (Butternut Squash or Corn Chowder) 1 pint Creamed Spinach Your choice of Multicolor Quinoa or Strawberry Spinach Salad Your choice of Steamed or Grilled Vegetables Your choice of Mashed Idaho or Mashed Sweet Potatoes Your choice of Apple Pie, Pecan Pie, or Pumpkin Pie	\$229
PACKAGE E - BRISKET (Serves 8-10 people) Slow Roasted First Cut Brisket 1 quart Brisket Gravy 2 quarts Butternut Squash Soup 1 pint Apple Sauce Your choice of Steamed or Grilled Vegetables Apple and Sweet Potato Tzimmes 1 Assorted Cookie Platter	\$199
PLEASE PLACE ORDERS 72 HOURS IN ADVANCE	

HOLIDAY MENU

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PLATTERS		SALADS		POULTRY		PASTA	
Small (serves 8 people) /Large (serves 15 people)	Small / Large	Small (serves 8 people) /Large (serves 15 people)	Small / Large	Small (serves 8 people) /Large (serves 15 people)	Small / Large	Small (serves 8 people) /Large (serves 15 people)	Small / Large
CRUDITÉ PLATTER Vegetables include celery, baby carrots, cauliflower, broccoli, cucumbers, cherry tomatoes, peppers and zucchini, served with ranch or hummus.	\$40/\$70	CHICADO CAESAR Romaine with grilled chicken, tomatoes, avocado and shaved Parmesan, served with our signature creamy Caesar dressing.	\$45/\$75	CHICKEN MARSALA Thinly sliced chicken cutlet sautéed with mushrooms, butter and white wine sauce.	\$50/\$90	BAKED PASTA CARBONARA Pancetta, onions, bacon and mixed cheeses in a light creamy white sauce.	\$45/\$80
DIP AND CHIP PLATTER Hummus, guacamole and salsa, served with our signature flour tortilla chips.	\$40/\$70	FALL SALAD Arugula, butternut squash, brussels sprouts, feta, cranberries, quinoa and walnuts, served with jalapeño cashew dressing.	\$45/\$75	CHICKEN PARMIGIANA Thinly sliced breaded chicken cutlet and fresh mozzarella, served with our signature marinara.	\$50/\$90	BAKED ZITI Baked ziti with our fresh marinara sauce, mozzarella and ricotta cheese.	\$40/\$70
ASSORTED CHEESE PLATTER A staple at any event. Your choice of 4 or 8 cheeses elegantly plattered. Name your cheeses or our cheesemonger would be delighted to assist you. The platter is garnished with fresh berries, grapes and crackers.	\$80/\$110	MARKET SALAD Kale, roasted broccoli, roasted sweet potatoes, avocado, dried cranberries, green onions and pumpkin seeds, served with a jalapeno cashew dressing.	\$45/\$75	MAPLE DIJON CHICKEN Grilled chicken with dijonnaise mustard, mustard seeds and maple syrup.	\$50/\$90	HOLIDAY PUMPKIN RAVIOLI Seasonal ravioli stuffed with delicious pumpkin filling.	\$45/\$80
BAKED BRIE PLATTER Brie cheese stuffed with cranberries, golden raisins, and strawberry preserves, wrapped in puff pastry, washed with egg yolk and dressed in sesame seeds. Baked to perfection and garnished with fresh berries and table crackers.	\$75 (serves 20)	STRAWBERRY SPINACH SALAD Fresh baby spinach and strawberries with black and white sesame seeds and toasted sliced almonds, served with our signature strawberry vinaigrette.	\$40/\$60	STUFFED CORNISH HEN Succulent Cornish game hen with apricot glaze, stuffed with our wild rice, golden raisins and cranberries.	\$16.99 each	LINGUINE WITH WHITE CLAM SAUCE Linguine with chopped and whole clams in a creamy garlic and oil white sauce with parsley.	\$50/\$85
BRUSCHETTA PLATTER Store made bruschetta consists of fresh chopped tomatoes, olive oil, minced garlic, Italian parsley, basil and a touch of balsamic vinegar, served with our signature flour tortilla chips.	\$40/\$70	YUM FOR YOUR TUM Spring mix, grilled chicken, shredded carrots and cabbage, mango, bean sprouts, cashews and crunchy noodles, served with our peanut dressing.	\$45/\$75	ROASTED WHOLE TURKEY Enjoy our delicious store roasted turkey! (pre-cooked weight) 10-20 pounds	\$2.99/LB uncooked \$5.99/LB cooked	MAC AND CHEESE Al dente elbow pasta with our signature creamy cheese sauce.	\$40/\$70
SMOKED SALMON PLATTER Thinly sliced smoked nova elegantly plattered. Includes slivered ripe tomatoes, red onions and capers. Served with toasts.	\$80/\$110					MEAT LASAGNA Grandma style meat lasagna, layers of meat sauce, mozzarella and ricotta cheese.	\$55/\$95
JUMBO SHRIMP COCKTAIL PLATTER Fresh steamed jumbo shrimp served with lemon wedges and our signature cocktail sauce.	Market Price					ORECCHIETTE WITH BROCCOLI RABE Orecchiette pasta, sweet sausage and sautéed broccoli rabe with garlic and olive oil.	\$45/\$80
ASPARAGUS WRAPPED WITH PROSCIUTTO AND BRIE Crisp grilled asparagus wrapped with Brie cheese and Prosciutto di Parma. Heavily garnished with shaved Parmesan cheese.	\$30 a dozen	ALASKAN KING CRAB LEGS Succulent, served with drawn butter and lemon.	Market Price	ASIAN FLANK STEAK Thinly sliced, served with teriyaki sauce and dressed with scallions.	\$70/\$115	PENNE ALA VODKA Penne pasta with our signature vodka sauce topped with Parmigiano Reggiano.	\$40/\$70
MINI SPANAKOPITA PLATTER Crispy flaky phyllo dough triangles filled with spinach, onions and feta.	\$24 a dozen	BAKED CLAMS Fresh chopped clams mixed with bacon, bread crumbs, garlic, butter and parsley, topped with Parmigiano Reggiano and served with lemon.	\$30 a dozen	BOTTOM ROUND ROAST BEEF Tender and slow roasted.	\$12.99/LB (minimum 3 lb)		
ITALIAN ANTIPASTO PLATTER A savory combination of aged Italian provolone, ciliegine mozzarella, Genoa salami, sopressata, prosciutto, pepperoni, cappy ham, roasted red peppers, artichoke hearts and imported olives. Served with an artisanal bread platter.	\$80/\$110	CALAMARI Tubes and tentacles fried until golden brown and served with our own marinara sauce.	\$55/\$95	CITRUS BRAISED PORK CHOPS Pork chops braised with oranges, pineapple and lemon.	\$55/\$95		ASSORTED GRILLED OR ROASTED VEGETABLES An assortment of fresh vegetables including asparagus, carrots, zucchini, eggplant, peppers and mushrooms. Roasted or grilled, your choice!
FRESH FRUIT PLATTER Fresh fruit including pineapple, watermelon, cantaloupe, honeydew, grapes, orange slices and fresh berries.	\$55/\$90	COCONUT SHRIMP Jumbo shrimp breaded in panko and coconut flakes, fried until golden brown and served with our signature orange marmalade.	\$24 a dozen	HONEY GLAZED SPIRAL HAM A holiday favorite, smoked sliced spiral glazed ham served with pineapple wedges.	\$55/\$95	BRUSSELS SPROUTS DELIGHT Fresh brussels sprouts roasted to perfection.	\$50/\$85
		CRAB CAKES Fresh lump crab meat blended with butter and bread crumbs, baked and served with our chipotle aioli sauce.	\$4.99 each	LEG OF LAMB Slow roasted.	5-6 LB \$75 / 8-9 LB \$100	EGGPLANT ROLLATINI Thinly sliced eggplant cutlets wrapped around fresh mozzarella and ricotta cheese. Breaded then topped with our marinara and Parmigiano Reggiano and baked.	\$50/\$85
		GRILLED OCTOPUS SALAD Refreshing grilled octopus salad with diced celery and vinaigrette dressing.	75/\$140	LONDON BROIL WITH GRILLED PORTOBELLO MUSHROOMS Top round London broil grilled to your specifications and served with our mushroom sauce and portobellos.	\$70/\$115	GRILLED ASPARAGUS WITH LEMON Grilled asparagus with olive oil and lemon.	\$50/\$85
		GRILLED SALMON TERIYAKI Grilled salmon marinated in our signature teriyaki with scallions and sesame seeds.	\$75/\$140	PORK BELLY Latin style pork belly, naturally salted with a dash of pepper and parsley, roasted to perfection with fresh oregano.	\$55/\$95	HOLIDAY BUTTERNUT SQUASH Roasted butternut squash with honey and dried cranberries, a holiday must have!	\$40/\$70
		GRILLED SALMON WITH LEMON AND DILL Perfectly grilled salmon with lemon juice and fresh dill.	\$75/\$140	SAUSAGE AND PEPPERS Sautéed sweet sausage, tri color peppers, onions, thyme and our signature fresh marinara sauce.	\$50/\$90	ROASTED BROCCOLI Simple dish of fresh broccoli with olive oil and garlic.	\$40/\$70
		STEAMED LOBSTER Sweet, tender and delicious, served with drawn butter and lemon.	Market Price	STANDING RIB ROAST Marbled, rich, juicy and tender.	\$26.99/LB	STRING BEAN ALMONDINE Fresh string beans sautéed in garlic and olive oil topped with slivered almonds.	\$40/\$70
VEGETARIAN VEGAN		TILAPIA OREGANATA Breaded tilapia filets baked in our white wine sauce.	\$75/\$130				