HOLIDAY MENU

29-18 QUEENS PLAZA S, QUEENS
(718) 392-2406

70 PINE ST., NEW YORK
(917) 261-4530
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For all catering inquiries or to place an order please email:

jordan@cityacresmarket.com



HOLIDAY SIDES

Small (serves 8 people) /Large (serves 15 people) — Small / Large

- BUTTERNUT SQUASH SOUP — $6.99 PINT / $11.99 QUART
- CREAMY POTATO WITH BACON CHEDDAR AND SCALLIONS SOUP
- CARROT & GINGER SOUP
- ITALIAN WEDDING SOUP
- CLAM CHOWDER
- CORN CHOWDER

TURKEY GRAVY
- CRANBERRY RELISH — $11.99
- CREAMED SPINACH (quarts only)

- **LEMON ROASTED POTATOES** — $50.00 / $80.00
  Roasted Idaho potatoes with garlic, lemon, oregano and olive oil.

- **MASHED POTATOES** — $50.00 / $80.00
  Classic side dish, mashed Idaho potatoes seasoned and mixed with light cream and butter.

- **MASHED SWEET POTATOES** — $50.00 / $80.00
  Sweet potatoes mashed and mixed with honey and brown sugar.

- **CANDIED YAMS** — $50.00 / $80.00
  Baked yams over a graham cracker crust, topped with marshmallows and a drizzle of honey.

- **MULTICOLOR QUINOA** — $60.00 / $95.00
  Quinoa with cranberries, yellow peppers, scallions, sliced almonds and raspberry vinaigrette.

MEAT STUFFING — $50.00 / $80.00
Savory stuffing made with sausage, sirloin, celery and onions, combined with hand cut artisanal bread.

- **VEGETABLE STUFFING** — $50.00 / $80.00
  Savory stuffing without the sausage! Made with fresh vegetables, dried cranberries and our hand cut artisanal bread.

DESSERTS

Small (serves 8 people) /Large (serves 15 people) — Small / Large

- **FRESH BAKED PIES** — $28.00 / EACH
  Buttery, flaky crust with irresistible pie filling. Your choice of Apple Pie, Pecan Pie or Pumpkin Pie

- **COOKIE PLATTER** — $55.00 / $85.00
  Assortment of fresh baked cookies including chocolate chip, oatmeal raisin, rainbow cookies and more!

- **DESSERT PLATTER** — $55.00 / $85.00
  Assortment of cookies, chocolates and crumb cakes.

CITY ACRES CLASSIC HOLIDAY DINNERS

PACKAGE A - TURKEY — $299.00
(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

PACKAGE B - TURKEY — $399.00
(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

PACKAGE C - LONDON BROIL — $349.00
(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

PACKAGE D - HAM — $299.00
(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

PACKAGE E - BRISKET — $349.00
(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

PLEASE PLACE ORDERS 72 HOURS IN ADVANCE

PLATTERS

Small (serves 8 people) /Large (serves 15 people) — Small / Large

- **CRUDITÉ PLATTER** — $60.00 / $90.00
  Vegetables include celery, baby carrots, cauliflower, broccoli, cucumbers, cherry tomatoes, peppers and zucchini, served with ranch or hummus.

- **DIP AND CHIP PLATTER** — $55.00 / $85.00
  Hummus, guacamole and salsa, served with our signature flour tortilla chips.

- **ASSORTED CHEESE PLATTER** — $90.00 / $130.00
  A staple at any event. Enjoy an assortment of Brie, Holland Gouda, N.Y. Mild Cheddar, Jailsberg Swiss, Fresh Mozzarella and Pepper Jack. The platter is garnished with fresh berries, grapes and crackers.

- **BAKED BRIE PLATTER** — MARKET PRICE
  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.

- **BRUSCHETTA PLATTER** — $55.00 / $85.00
  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.

SMOKED SALMON PLATTER — MARKET PRICE
Thinly sliced smoked nova elegantly plattered. Includes slivered ripe tomatoes, red onions and capers. Served with toasts.

JUMBO SHRIMP COCKTAIL PLATTER — MARKET PRICE
Fresh steamed jumbo shrimp served with lemon wedges and our signature cocktail sauce.

ASPARAGUS WRAPPED WITH PROSCIUTTO AND BRIE — $36.00 / DOZEN
Crisp grilled asparagus wrapped with Brie cheese and Prosciutto di Parma. Heavily garnished with shaved Parmesan cheese.

ITALIAN ANTIPASTO PLATTER — $90.00 / $130.00
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.

- **FRESH FRUIT PLATTER** — $60.00 / $90.00
  Fresh fruit including pineapple, watermelon, cantaloupe, honeydew, grapes, orange slices and fresh berries.

SALADS

Small (serves 8 people) / Large (serves 15 people) — Small / Large

CHICADO CAESAR — $65.00 / $90.00
Romaine with grilled chicken, tomatoes, avocado and shaved Parmesan, served with our signature creamy Caesar dressing.

- **FALL SALAD** — $65.00 / $90.00
  Arugula, butternut squash, brussels sprouts, feta, cranberries, quinoa and walnuts, served with jalapeño cashew dressing.

- **MARKET SALAD** — $55.00 / $80.00
  Kale, roasted broccoli, roasted sweet potatoes, avocado, dried cranberries, green onions and pumpkin seeds, served with a jalapeno cashew dressing.

- **STRAWBERRY SPINACH SALAD** — $55.00 / $80.00
  Fresh baby spinach and strawberries with black and white sesame seeds and toasted sliced almonds, served with our signature strawberry vinaigrette.

YUM FOR YOUR TUM — $55.00 / $80.00
Spring mix, grilled chicken, shredded carrots and cabbage, mango, bean sprouts, cashews and crunchy noodles

BEEF & PORK

Small (serves 8 people) /Large (serves 15 people) — Small / Large

ASIAN FLANK STEAK — $155.00 / $250.00
Thinly sliced, served with teriyaki sauce and dressed with scallions.

BOTTOM ROUND ROAST BEEF — $14.99/LB
Tender and slow roasted.

CITRUS BRAISED PORK CHOPS — $85.00 / $135.00
Pork chops braised with oranges, pineapple and lemon.

HONEY GLAZED SPIRAL HAM — $85.00 / $135.00
A holiday favorite, smoked sliced spiral glazed ham served with pineapple wedges.

LEG OF LAMB — MARKET PRICE
Slow roasted.

LONDON BROIL WITH GRILLED PORTOBELLO MUSHROOMS — $120.00 / $190.00
Top round London broil grilled to your specifications and served with our mushroom sauce and portobellos.

PORK BELLY — $85.00 / $135.00
Latin style pork belly, naturally salted with a dash of pepper and parsley, roasted to perfection with fresh oregano.

SAUSAGE AND PEPPERS — $55.00 / $85.00
Sautéed sweet sausage, tri color peppers, onions, thyme and our signature fresh marinara sauce.

STANDING RIB ROAST — MARKET PRICE
Marbled, rich, juicy and tender.

● VEGETARIAN ○ VEGAN

POULTRY

Small (serves 8 people) / Large (serves 15 people)	Small / Large
CHICKEN MARSALA Thinly sliced chicken cutlet sautéed with mushrooms, butter and white wine sauce.	**$80.00 / $130.00**
CHICKEN PARMIGIANA Thinly sliced breaded chicken cutlet and fresh mozzarella, served with our signature marinara.	**$80.00 / $130.00**
MAPLE DIJON CHICKEN Grilled chicken with dijonnaise mustard, mustard seeds and maple syrup.	**$80.00 / $130.00**
STUFFED CORNISH HEN Succulent Cornish game hen with apricot glaze, stuffed with our wild rice, golden raisins and cranberries.	**$16.99 EACH**
ROASTED WHOLE TURKEY Enjoy our delicious store roasted turkey! (pre-cooked weight) 10-20 pounds	**$8.99/LB RAW WEIGHT**

PASTA

Small (serves 8 people) / Large (serves 15 people)	Small / Large
BAKED PASTA CARBONARA Pancetta, onions, bacon and mixed cheeses in a light creamy white sauce.	**$65.00 / $95.00**
• **BAKED ZITI** Baked ziti with our fresh marinara sauce, mozzarella and ricotta cheese.	**$65.00 / $95.00**
• **MAC AND CHEESE** Al dente elbow pasta with our signature creamy cheese sauce.	**$60.00 / $90.00**
MEAT LASAGNA Grandma style meat lasagna, layers of meat sauce, mozzarella and ricotta cheese.	**$75.00 / HALF TRAY**
ORECCHIETTE WITH BROCCOLI RABE Orecchiette pasta, sweet sausage and sautéed broccoli rabe with garlic and olive oil.	**$75.00 / $100.00**
PENNE ALA VODKA Penne pasta with our signature vodka sauce topped with Parmigiano Reggiano.	**$65.00 / $95.00**

SEAFOOD

Small (serves 8 people) / Large (serves 15 people)	Small / Large
ALASKAN KING CRAB LEGS Succulent, served with drawn butter and lemon.	**MARKET PRICE**
BAKED CLAMS Fresh chopped clams mixed with bacon, bread crumbs, garlic, butter and parsley, topped with Parmigiano Reggiano and served with lemon.	**$36.00 / DOZEN**
CALAMARI Tubes and tentacles fried until golden brown and served with our own marinara sauce.	**MARKET PRICE**
COCONUT SHRIMP Jumbo shrimp breaded in panko and coconut flakes, fried until golden brown and served with our signature orange marmalade.	**$36.00 / DOZEN**
CRAB CAKES Fresh lump crab meat blended with butter and bread crumbs, baked and served with our chipotle aioli sauce.	**MARKET PRICE**
GRILLED SALMON TERIYAKI Grilled salmon marinated in our signature teriyaki with scallions and sesame seeds.	**$135.00 / PER SIDE**
GRILLED SALMON WITH LEMON AND DILL Perfectly grilled salmon with lemon juice and fresh dill.	**$135.00 / PER SIDE**
TILAPIA OREGANATA Breaded tilapia filets baked in our white wine sauce.	**$75.00 / $130.00**

VEGETABLE SIDES

Small (serves 8 people) / Large (serves 15 people)	Small / Large
○ **ASSORTED GRILLED OR ROASTED VEGETABLES** An assortment of fresh vegetables including asparagus, carrots, zucchini, eggplant, peppers and mushrooms. Roasted or grilled, your choice!	**$70.00 / $110.00**
○ **BRUSSELS SPROUTS DELIGHT** Fresh brussels sprouts roasted to perfection.	**$60.00 / $90.00**
• **EGGPLANT ROLLATINI** Thinly sliced eggplant cutlets wrapped around fresh mozzarella and ricotta cheese. Breaded then topped with our marinara and Parmigiano Reggiano and baked.	**$70.00 / $110.00**
○ **GRILLED ASPARAGUS WITH LEMON** Grilled asparagus with olive oil and lemon.	**$70.00 / $110.00**
• **HOLIDAY BUTTERNUT SQUASH** Roasted butternut squash with honey and dried cranberries, a holiday must have!	**$70.00 / $110.00**
○ **ROASTED BROCCOLI** Simple dish of fresh broccoli with olive oil and garlic.	**$70.00 / $110.00**
○ **STRING BEAN ALMONDINE** Fresh string beans sautéed in garlic and olive oil topped with slivered almonds.	**$70.00 / $110.00**

CITY ACRES MARKET