

CHRISTMAS EVE DINNER 2018

Relax and enjoy Christmas Eve with your family and friends. Pick up dinner at the café and with simple heating and serving directions you can have a great meal and enjoy yourself too!!! All orders must be placed by Weds December 19th at 2pm. Pick up your order by 1:30pm on Monday December 24.

Call 860-658-5000, or email

harvestcafe@sbcglobal.net to place your order.

We book up fast...don't wait! This package menu is available through New Year's Eve.

Only choose ONE entrée per 8 guests.

You may increase guest counts on this menu in increments of 8 only.

No substitutions.

Appetizer Choice: choose one

- Veggie Spring Rolls with Sweet and Sour
- Potato Ravioli with wasabi dip
- Sausage Stuffed Mushrooms
- Tequila Lime Shrimp
- Buffalo Chicken Dip with crackers

Salad or Soup:

- Butternut Apple Soup
- Tomato Basil Bisque

- Cape Cod Salad: baby greens, cucumber, Carrot, grape tomatoes, cranberries, scallions Gorgonzola-side, toasted walnuts-side, Honey balsamic dressing-side

Bread: choose one

- Loaf of Sourdough Bread or
- Assorted Rolls with butter

HARVESTCAFEBAKERY.COM

NAME: _____

PHONE: _____

PICK UP DATE: _____

PICK UP TIME: _____

EMAIL: _____

SPECIAL INSTRUCTIONS:

Entrées: choose one menu

- Beef Strip loin**, marinated in herbs, balsamic and shallots. Served with horseradish sauce
Roasted Fingerling Potatoes
Sautéed Tiny Green Beans with
Fresh Red Pepper
\$275.00

- Roasted Salmon Filet** with Vidalia Onions, Fennel and Herbs
Wild Rice Pilaf
Sautéed Tiny Green Beans with
Fresh Red Pepper
\$265.00

- Garlic and Herb Tenderloin of Beef**
Chantilly horseradish sauce or béarnaise sauce (choose to have it plattered, serve room temp or you can leave whole and warm/carve yourself)
Boursin Mashed Potatoes
Sautéed Tiny Green Beans with
Fresh Red Pepper
\$339.00

- Roasted Turkey Breast**
Served with gravy and cranberry-apple chutney
Boursin Mashed Potatoes
Herbed Bread Stuffing
Sautéed Tiny Green Beans with
Fresh Red Pepper
\$245.00

FAMILY ENTERTAINING:

Appetizers:

- () Veggie Spring Rolls with dip 17 dz
- () Oriental Potato Ravioli with wasabi dip 16 dz
- () Dried Fruit Cheeseball 1lb 13
- () Tequila Lime Shrimp 21dz
- () Buffalo Chicken Dip 11
- () Spinach and Artichoke Dip 10
- () Holiday Meatballs (beef) 19 qt

Antipasto Wreath: charcuterie meats and cheeses with rosemary garnish 95

Casseroles: ½ Pan serves 8-12

Full Pan serves 18-24

Macaroni and Cheese:

topped with buttered parmesan breadcrumbs

½ pan: \$46/ full \$92

ADD Crumbled BACON ½ pan 50/full 100

ADD Garlic roasted tomatoes ½ pan 48/full 96

Baked Ziti: layers of ziti baked with ricotta, parmesan, mozzarella and marinara ½ 40/ full 80
With meatballs or sausage ½ 50/full 100

Sausage and Peppers: Sweet and hot Italian sausage with tricolor peppers, onions, roasted garlic and marinara sauce ½ 65/ full 130

Baked Chicken and Broccoli Rigatoni: Boneless chicken breast strips, broccoli, rigatoni pasta and garlic baked with a lemon-basil alfredo and parmesan cheese. ½ 52/full 104

Tortellini Rosa:

Cheese tortellini, spinach, roasted zucchini, plum tomatoes in a garlic tomato alfredo sauce

½ 50/full 100

Add chicken or sausage: ½ 60/ full 120

DELICIOUS LASAGNA:

½ pan/full pan

- Triple Cheese Lasagna 47/94
- Lasagna with Italian Sausage 50/100
- Roasted Veggie Lasagna 50/100
- Meatball Lasagna 50/100
- Spinach and Wild Mushroom
- With alfredo and marinara 59/118

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SPECIAL INSTRUCTIONS:

SIDE DISHES:

Small: 1 ½ Quart Casserole serves 6-10

Large: 13 X 9 Serves 10-16

Traditional Bread Stuffing

() sm. 16 () lg. 30

Boursin Mashed Potatoes

() sm. 19 () lg. 36

Sweet Potato Pecan-Praline Bake

() sm. 18 () lg. 34

Herb Roasted Fingerling Potatoes

() sm. 18 () lg. 34

Tiny Green Beans with sautéed red pepper and garlic:
3pp/min order 6 people

CHRISTMAS MORNING SAVORY:

Quiches: \$19.99 ea

() Quiche Lorraine

() Broccoli Cheddar

() Spinach and Tomato

() Ham and Cheese

() Sausage and Mushroom

() Roasted Veggie

() Asparagus, Red Pepper and Boursin

Baked Egg Strata: ½ pan serves 8-12 / 45 each

() Bacon, caramelized onion, cheddar and shredded potatoes

() Spinach, feta, cheddar, garlic and onion

Baked French Toast: ½ pan serves 8-12 / 49 each

() Egg Nog French Toast: egg nog custard, italian bread and fresh raspberries. Raspberry sauce on the side.

() Triple Chocolate Croissant French Toast