

# Holiday Menus!

By Fresh from the Kitchen



Pick two entrees & two sides to build your package. All meals come with our holiday salad, fresh baked rolls with whipped butter, filtered ice water, fresh brewed coffee with cream, and petite sweets. Appetizers are available as an add on, as are late night snacks and drink enhancements like our hot cocoa bar!

Your package includes dinner plate, linen napkin, water goblet, dinner fork & knife

## Buffet Entree:

select one beef carving station option:

Citrus Glazed Ham  
Beef Wellington (+eight)  
Smoked Beef Brisket with Jus  
Peppercorn Roast Beef with Brandy Cream Sauce  
Prime Rib\* with Au Jus and Horseradish Cream  
Beef Tenderloin\* with Cabernet Peppercorn Sauce (+eight)

## Buffet Entree:

select your second protein option:

Roasted Salmon Filets with Maple Dijon Cream Sauce (add six)  
Whole Roasted Herb Chicken (bone in)  
Grilled Rosemary Chicken with Sherry Mushrooms  
Grilled Pork Tenderloins with Cranberry Bleu Cheese Relish  
Carved Turkey with Giblet Gravy  
Chicken Saltimbocca + Sage Beurre Blanc (+four)

## Sides:

*add additional sides for six dollars each*

Yukon Gold Mash Potatoes | Red-Skinned Garlic Mashed Potatoes | Rice Pilaf | Traditional Stuffing with Cranberry Sauce  
Butternut Squash and Apple Casserole | Wild Rice Pilaf | Roasted Rosemary-Garlic Potatoes | Dill and Parsley Red Potatoes  
Candied Yams | Our Signature Cream Corn | Asparagus | Au Gratin Potatoes | Three Cheese Pesto Tortellini  
Mixed Vegetable Medley | Haricot Verts (French Green Beans) | Steamed Broccoli with Garlic | Sugar Snap Peas  
Sautéed Yellow and Green Zucchini | Glazed Carrots | Roasted Vegetable Medley

## Petite Sweet Tables:

*chef's whim of delectable homemade sweets such as:*

profiteroles; dark chocolate peppermint cheesecake cones; pecan tarts; fresh fruit tarts; German chocolate brownies  
shooters; macarons; truffles; cake pops

Price per person: 62.00 per person ~ 40 person minimum

Set up fee: 300.00 and up depending on guest count ~ wait staff, 30.00/hour per each staff, four hour minimum

\*these items can be served undercooked or raw, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

[www.freshfromthekitchenllc.com](http://www.freshfromthekitchenllc.com) | 602-694-2878 | [info@freshfromthekitchenllc.com](mailto:info@freshfromthekitchenllc.com)