

LEVELS OF SERVICE

PICK-UP

Pick-up your Holiday feast on Christmas Eve between 10:00am-3:00pm at our NEW catering location **OR** pick-up the day prior from 9:00am-3:00pm. Please note that all catering orders will require re-heating.

DELIVERY DROP OFF

Have your Holiday feast delivered right to your front door on Christmas Eve between 9:00am-3:00pm **OR** the day prior from 9:00am-3:00pm. Christmas Eve deliveries require a \$200 minimum and a \$50 delivery charge for one hour window and are only available within our 10 mile radius. Please note that delivery orders can be delivered hot and ready to serve or cold with re-heating instructions.

FULL SERVE EVENT

Have a full serve event and our servers will set-up, serve and clean up your Holiday feast. Please note that full serve events require a 30% production fee based on your total + servers holiday rates + additional rental costs. Please note that all holiday events must have a \$500 food minimum.

Christmas Eve orders must be placed by Monday, December 18th, 2017.

Call now to place your order.

(310) 784-1070

WWW.LISASBONAPPETIT.COM



Lisa's Bon Appetit
EVENTS & CATERING

WINTER 2017
HOLIDAY
Catering Menu

WWW.LISASBONAPPETIT.COM

...don't forget the sweets!

SOUPS, SALADS & SANDWICHES

Holiday Petites **\$1.90/Per Sandwich**

White and wheat knot rolls filled with an assortment of cranberry pecan chicken salad, turkey pesto & cranberry, ham, swiss & dijon and roast beef, cheddar & horseradish.

Fig & Pear Salad **VG GF \$29.50/Small Bowl | \$55.00/Large Bowl**

Field greens, dried figs, pears, bleu cheese, caramelized pecans and champagne vinaigrette.

Pomegranate Spinach Salad **VG GF \$35.00/Small Bowl | \$65.00/Large Bowl**

Spinach topped with pomegranate, mandarins, feta, quinoa, and greek yogurt vinaigrette.

California Bleu **GF \$29.50/Small Bowl | \$55.00/Large Bowl**

Field greens topped with bleu cheese crumbles, chopped bacon, dried cranberries, caramelized pecans, and raspberry vinaigrette.

Wild Mushroom Bisque **VG NF \$11.95/Per Quart**

Wild & white mushrooms in creamy white broth.

Autumn Minestrone **VG \$10.95/Per Quart**

Carrots, potatoes, butternut squash, tomatoes, pasta, kale, & kidney beans in a vegetable broth.



BAKED BREADS & BUTTERS

Honey Cinnamon Butter **VG NF \$9.25/Per Half Pint**

Rosemary Garlic Butter **VG NF \$9.25/Per Half Pint**

White & Wheat Knot Rolls **VG \$0.55/Per Roll**

Cheddar Bacon Biscuits **\$17.95/Per Dozen**

Corn Bread Muffins **VG NF \$14.65/Per Dozen**



BAKED GOODS

Harvest Dessert Bars **VG \$1.25/Per Bar**

An assortment of dessert bars including caramel apple cream cheese, pecan pie, gingerbread pumpkin, peppermint brownie & white chocolate cranberry.

Holiday Cookie Assortment **VG \$8.45/Per Dozen**

An assortment of Russian tea cakes, pecan twists, sea salt dulce leche thumbprints, chocolate almond butters and coconut macaroons.

Sugar Cookie Cut-Outs **VG NF Sm: \$2.25 | Lg: \$3.75**

Available shapes include snowmen, snowman faces, snowglobes, snowflakes, candy canes, christmas trees, boots & mittens. [See photo above right for custom cookie examples.]

Gingerbread Man Cookies **VG NF Sm: \$0.95 | Lg: \$1.75**

English Trifle **VG (Serves 15) \$39.95/Per Trifle**

Two layers of sherry spiked vanilla pound cake, raspberry preserves, vanilla custard and fresh fruit in a beautiful glass trifle bowl [\$5.00 refund for returned glass trifle bowls].

Gingerbread Pudding **VG (Serves 15) \$29.95/Per Pudding**

Gingerbread & croissant bread baked in a cinnamon custard. Served with whiskey sauce.

10" Pumpkin Cheesecake **VG (Serves 12) \$28.45/Per Cheesecake**

Pumpkin flavored cheesecake on a cookie crumble crust and topped with streusel.

10" Chocolate Peppermint Cheesecake **VG (Serves 12) \$28.45/Per Cheesecake**

Chocolate crust filled with mint cheesecake, topped with ganache & topped with peppermints.

Bûche de Noël **VG (Serves 15) \$35.00/Per Yule Log**

Moist vanilla sponge cake filled with chocolate mousse, frosted with ganache and decorated as a yule log complete with holly berries and holiday decor.

12" Pumpkin Pecan Tart **(VG Serves 12) \$25.95/Per Tart**

Tart shell filled with creamy pumpkin, caramelized pecans and drizzled in chocolate.

12" White Chocolate Raspberry Tart **VG (Serves 12) \$28.00/Per Tart**

Tart shell filled fresh raspberries and covered in sweet white chocolate.



Create your perfect feast for a deliciously memorable Holiday!



HOLIDAY FEASTS

Winter Feast

Our winter feast includes:

Holiday Stuffed Chicken
 Holiday Brisket
 Mashed, Roasted Rosemary **OR** Potatoes Au Gratin
 Holiday Vegetable Side Dish
 Holiday Green Salad **OR** Soup
 Assorted Rolls, Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Medium (Serves 15) **\$295.95**
Large (Serves 30) **\$574.95**

Mistletoe Feast

Our mistletoe feast includes:

Prime Rib with Au Jus & Horseradish
 Mashed, Roasted Rosemary **OR** Potatoes Au Gratin
 Holiday Vegetable Side Dish
 Holiday Green Salad **OR** Soup
 Assorted Rolls, Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Small (Serves 10) **\$269.95**
Large (Serves 20) **\$535.95**

Home for the Holidays Feast

Our home for the holidays feast includes:

Standing Crown Roast Pork
 Cran-Apple Herb Stuffing
 Cran-Apple Chutney Demi Glace
 Mashed, Roasted Rosemary **OR** Potatoes Au Gratin
 Holiday Vegetable Side Dish
 Holiday Green Salad **OR** Soup
 Assorted Rolls, Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Medium (Serves 14) **\$365.95**
Large (Serves 21) **\$565.95**

Thanksgiving Menu available as well!

View more feasts and vegetarian entrees by downloading a copy of our Thanksgiving menu from our website

Dietary Key: **VG** - Vegetarian **GF** - Gluten Free **VN** - Vegan **NF** - Nut Free

ENTREES

Herb Roasted Turkey **GF**

Whole turkey slow roasted with rosemary, sage, thyme and fall aromatic seasonings. Additional \$10 for carved turkeys.

Small (12-14 lbs.) **\$67.95**
Medium (14-16 lbs.) **\$75.95**
Large (20-24 lbs.) **\$112.95**
Extra Large (28-30 lbs.) **\$132.95**

Huntsinger Ranch Natural Turkey **GF**

Natural whole turkey slow roasted with rosemary, sage, thyme and fall aromatic seasonings. Additional \$10 for carved turkeys.

Small (12-14 lbs.) **\$98.95**
Medium (14-16 lbs.) **\$112.95**
Large (20-24 lbs.) **\$169.95**

Honey Glazed Ham **GF**

Sweet caramelized spiral cut honey glazed ham. Pineapple glazed available upon request. Carved off the bone and ready to serve hams are available for an additional \$10.00.

Half (6-7 lbs.) **\$83.95**
Whole (12-14 lbs.) **\$142.95**

Holiday Stuffed Chicken

Tenderized chicken breast stuffed with traditional herb stuffing, breaded and baked. Sliced into medallions and topped with apple brandy cream sauce.

Half Pan (8 Breasts) **\$79.95**
Full Pan (16 Breasts) **\$143.95**

Holiday Brisket **GF**

Slow roasted brisket with shallots & cherries.

Small (10-12 lbs.) **\$92.95**

Sous Vide Prime Rib **GF**

Slow roasted prime rib served with au jus.

Half (6-7 lbs.) **\$164.95**
Whole (14-16 lbs.) **\$329.95**

Standing Crown Roast Pork **GF**

Beautiful standing crown roasted pork served with cran-apple demi glace. Stuffing not included.

Medium (14 Bones) **\$225.75**
Large (21 Bones) **\$331.75**

Let us cater your holiday party!

POT PIE STATION

NEW Station alert! Stay cozy & warm with our savory pot pies!
Available for full serve events, call now to get a quote!

POT PIES

(Choose 2)

Roast Beef, Turkey, Chicken or Vegetarian



\$5.95/PER PERSON

PANINI & SOUP STATION

Our sandwich & soup station has been upgraded for the holidays to pressed panini sandwiches with delicious holiday soup favorites that will be sure to impress your guests. Available for full serve events, call now to get a quote!



SOUP

(Choose 2)

Spicy Pumpkin
Butternut Squash Bisque
Classic Tomato
Wild Mushroom

SANDWICHES

(Choose 3)

Turkey, Brie, Pesto & Cranberry
Honey Glazed Ham, Pineapple Chutney & Swiss Cheese
Tomato Confit, Buffalo Mozzarella & Basil Pesto
Roast Beef, Horseradish Cheese, Mushrooms & Garlic Aioli

\$7.95/PER PERSON

Let us cater your holiday party!

HOLIDAY FIXIN'S BAR

NEW Station alert! Everything you love for the holidays in a martini glass!
Available for full serve events, call now to get a quote!



CARVING STATION

(Choose 2)

- Whole Roasted Turkey
- 24 hour Sous Vide Roast Beef
- Honey Glazed Ham
- Roasted Pork Loin

POTATOES

(Choose 2)

- Whipped Sweet Potatoes
- Regular Mashed Potatoes
- Garlic Mashed Potatoes

GRAVIES

- Turkey & Rosemary Brown Gravy

SIDES

(Choose 1)

- Green Beans in Mushroom Sauce
- Honey Glazed Carrots & Candied Pecans

STUFFING

(Choose 1)

- Traditional **OR** Corn Bread Stuffing

TOPPINGS

- Mini Marshmallows & Cranberry Sauce

\$10.95*/PER PERSON

**Martini glasses are not included in the cost per person, but available to rent for an additional \$1.50 per glass.*

Lots of sides to choose from...

...Memories begin with the 1st course!

SIDE DISHES

Traditional Herb Stuffing (Serves 6-8) **\$9.95/Per Quart**

Traditional white bread, celery, onions, rosemary and fall spices baked in a turkey stock.

Cran-Apple Stuffing (Serves 6-8) **\$10.45/Per Quart**

Traditional white bread, cranberries, apples, pecans and fall spices baked in a turkey stock.

Corn Bread & Sausage Stuffing (Serves 6-8) **\$10.45/Per Quart**

Corn bread and Italian sausage baked in house-made turkey stock.

Regular Mashed Potatoes **VG GF NF** (Serves 10-15) **\$29.95/Per Half Pan**

Roasted Garlic Mashed Potatoes **VG GF NF** (Serves 10-15) **\$31.45/Per Half Pan**

Potatoes Au Gratin **VG NF** (Serves 10-15) **\$31.95/Per Half Pan**

Scalloped Potatoes with Cream, Cheddar Cheese and Bread Crumbs.

Yam & Sweet Potato Casserole **VG GF** (Serves 10-15) **\$31.95/Per Half Pan**

Choice of sliced **OR** whipped yam & sweet potatoes.

Classic Blue Lake Green Bean Casserole **VG** (Serves 10-15) **\$31.95/Per Half Pan**

Roasted Parsnips & Carrots **VG GF VN NF** (Serves 10-15) **\$31.95/Per Half Pan**

Brussel Sprouts with Bacon & Onions **GF NF** (Serves 10-15) **\$31.95/Per Half Pan**

Butternut Squash Gratin **VG** (Serves 10-15) **\$31.95/Per Half Pan**

Citrus Roasted Cauliflower & Pumpkin Seeds **GF NF** (Serves 10-15) **\$29.95/Per Half Pan**

Corn, Zucchini & Hatch Chile Casserole **VG GF NF** (Serves 10-15) **\$29.95/Per Half Pan**

Honey Glazed Carrots & Candied Pecans **VG GF NF** (Serves 10-15) **\$29.95/Per Half Pan**

HOUSEMADE CONDIMENTS

Orange Cranberry **VG GF VN NF** **\$4.55/Per Pint**

Turkey Gravy **GF** **\$9.95/Per Quart**

Gluten-free available upon request for \$12.95 a quart.

Cran-Apple Chutney **VG GF NF VN** **\$7.25/Per Pint**

Cran-Apple Demi Glace **NF** **\$9.95/Per Pint**



HOLIDAY DIPS

Blackberry Baked Brie **VG** **\$39.95/Per Brie**

Wheel of french brie topped with blackberry compote, candied pecans, pomegranate seeds, and circled with a beautiful bread wreath.



Gruyere & Bacon Dip **NF** **\$37.95/Per Dip**

Creamy gruyere cheese dip with caramelized onions & bacon. Served with toasted sliced French baguette.

Gorgonzola & Pistachio Torte **VG Sm:** **\$28.95** | **Lg:** **\$42.95**



HORS D'OEUVRES

Sweet Potato Planks **GF NF** **\$25.00/Dozen**

Roasted sweet potato rounds topped with goat cheese, pomegranates & short rib.

Smoked Salmon Toast **\$20.75/Dozen**

Pumpernickle toast topped with lemon dill cream cheese, fresh cucumber, smoked salmon and capers.

Roasted Grape Crostini **VG** **\$18.50/Dozen**

Toasted french baguette topped with whipped feta and slow roasted red grapes.

Truffled Deviled Eggs **GF VG NF** **\$22.00/Dozen**

Traditional deviled eggs topped with truffle & prosciutto.

Turkey Cranberry Stuffing Puffs **\$18.95/Dozen**

Turkey, cranberry & stuffing in a pastry puff.

Melon & Prosciutto Bites **GF NF** **\$22.00/Dozen**

Cantaloupe melon, manchego, prosciutto and basil.

Blackened Shrimp Crisp **GF NF** **\$25.00/Dozen**

Crispy potato topped with cannellini spread and a blackened shrimp.

Beet Hummus & Lemon Bites **VG VN NF** **\$18.00/Dozen**

Pita bread topped with roasted beet hummus topped with lemon sous vide preserve.

