

December 19
Drop Off Option 5:30-6:00

Cheese & Charcuterie Platter
Smoked Salmon Deviled Eggs

Butterfly Pea Flower Tea Marinated Egg Whites, Smoked Salmon, Spices

Chef's Salad

Homemade Dill Ranch &
Yuzu Sesame Vinaigrette

IN A PREHEATED OVEN AT 350 DEGREES

Beef Bourguignon | 30 minutes, lid off, bottom shelf

Tri Tip, Bacon, Onion, Carrot, Mushroom, Cabernet Sauvignon Reduction

Miso Braised Cod | 20 minute, lid off, top shelf

Pickled Red Onion, Cucumber, Sushi Rice

Garlic Confit Mashed Potato | 30 minute, lid on, stir halfway through

Butter, Mushroom Stock, Heavy Cream

Roasted Brussel Sprouts | 20 minute, lid off, top shelf

Balsamic Glaze, Parmesan

Root Vegetables & Broccolini

Garlic Soy Glaze

Note: Keto/DF/GF/Mushroom-free

Do: Cheese, Charcuterie, Deviled Eggs,
Salad, Ranch, Beef Bourguignon (separate box with keto sweetener)
Cauliflower Rice & Veggies (separate box)

Don't: *Yuzu Vinaigrette (not Keto), Cod & Rice (not Keto),
Potato (not Keto, contains mushroom), Balsamic Glaze (not Keto),
Garlic Soy Glaze(not Keto).*

Quote: \$1050 for 14 guests

Quote includes food, delivery, and heating instructions.
Quote does not include service, clean up, utensils, or serving plates.