



Epicurean **CHRISTMAS MENU**

hors d'oeuvres

Choose Three (3)

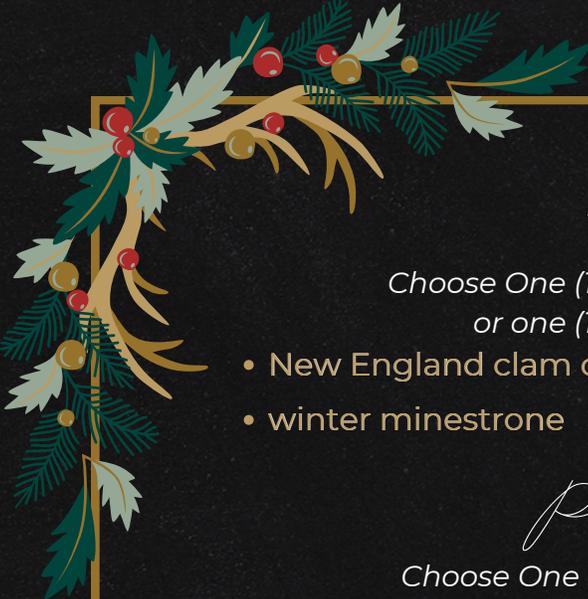
Add additional hors d'oeuvres starting at \$4.50

- arancini with marinara
- mini crab cakes with remoulade (+ \$1.00)
- classic shrimp cocktail with lemon & cocktail sauce
- pork potstickers with teriyaki glaze & scallions
- goat cheese with salted caramel, nuts & dried fruit, served with buttered crostini
- lobster mac and cheese bites with tarragon aioli (+ \$1.50)
- bacon-wrapped goat cheese-stuffed dates
- seared tuna skewers with house pickled cucumber, ginger & wasabi aioli (+ \$1.00)
- puff pastry bites with smoked salmon, dill cream cheese & caviar
- lamb meatballs with green goddess dip
- honey-whipped ricotta with pita
- sausage-stuffed mushrooms
- beef tenderloin sliders with horseradish cream & red onion marmalade
- clams casino (+\$1.00)

salads

Choose One (1)

- baby gem Caesar salad: baby gem lettuce, Caesar dressing, herbed croutons, & shaved parm
 - winter harvest salad: mixed greens, roasted pears, candied walnuts, goat cheese, & cranberry vinaigrette
- 
- 



soups

Choose One (1) **Soup** |or| one (1) **Pasta**
or one (1) of each for +\$5.00

- New England clam chowder
- winter minestrone

pastas

Choose One (1) **Soup** |or| one (1) **Pasta**
or one (1) of each for +\$5.00

- truffle mushroom gnocchi with shaved parmesan and herb cream
- penne vodka with fresh basil and parmigiano-reggiano
- lobster ravioli with champagne cream & chive oil

proteins

Choose One (1). (Additional Proteins starting at \$14pp)

*A surcharge will apply if you are dividing your protein selection among more than one option.

- **Beef Tenderloin:** accompanied by your choice of two (2) sauces: • au jus • horseradish cream • au poivre • red wine pan sauce
 - **Herb-Roasted Brined Turkey Breast:** with cranberry-port reduction & Chef Mike's gravy
 - **Bourbon Brown Sugar Glazed Ham**
 - **Parmesan-Crusted Chilean Sea Bass:** served over Mediterranean vegetable blend with lemon caper beurre blanc
 - **Braised Short Ribs:** with red wine demi-glacé
 - **Chicken Saltimbocca:** with prosciutto & sage in white wine pan sauce
 - **Eggplant Rollatine:** with ricotta, fresh basil, & tomato pomodoro
- 
- 



sides

Choose Two (2)

Add additional sides starting at \$4.00

- truffle mashed potatoes
- tri-color roasted potatoes with rosemary & garlic
- whipped sweet potatoes with candied pecan topping
- roasted root vegetables with garlic & olive oil
- haricots verts almondine with lemon zest
- wild rice pilaf with dried cranberries & pecans
- cacio e pepe broccolini
- sweet corn pudding
- Epicurean signature stuffing
- honey-glazed carrots with pistachio gremolata



starting at \$65 per person

Delivery available | *food is prepared & delivered cold & ready to reheat

To Order

Call: 570.388.2911 | or | Email: epicureanbooking@gmail.com

Order Deadline: Monday, December 16th

Add dessert to your table with our
curated holiday collection from:
Electric City Bakehouse

