

2018 Holiday Take Out Menu



feast
your eyes
.....
CATERING

STARTERS

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| Rack of Baby Lamb Chops G (8 chops) | \$24.00 | per rack |
| FYE's Famous Chopped Chicken Liver G | \$9.75 | pint |
| Shrimp Cocktail G (50 pieces) | \$79.50 | platter |
| Baked Brie en Croute cranberries & apples | \$65.00 | each |
| French Baguette | \$3.75 | each |
| Hand-Wrapped Franks in Pastry | \$18.00 | dozen |
| Crudite Platter VG (8-12 por.) lemon herb aioli | \$49.00 | platter |
| Handmade Hummus VG | \$7.75 | pint |
| Toasted Pita Chips | \$3.95 | half lb. |

SOUPS & FIRST COURSES

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| Butternut Squash Soup G | \$8.95 | quart |
| Silky Cauliflower Soup V | \$8.95 | quart |
| Exotic Mushroom Soup G | \$9.75 | quart |
| Homemade Chicken Soup G | \$8.95 | quart |
| FYE's Matzo Balls (1 is enough!) | \$2.75 | each |
| Asparagus Salad VG heirloom tomato, mint parsley, meyer lemon vinaigrette | \$5.75 | portion |
| Butternut Squash Agro Dolce VG cranberries, crisp shallots, frisee | \$6.50 | portion |
| Orchard Salad VG granny smith apples, dried cranberries, walnuts, cider vinaigrette | \$4.50 | portion |

MAIN COURSES

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|---|----------|---------|
| Fresh Whole Roasted Turkeys G - all turkeys are fully prepared, carving extra | | |
| Small Turkey 10-12 lb. - includes 1 quart of gravy | \$65.00 | |
| Med Turkey 14-16 lb. - includes 1.5 quarts of gravy | \$95.00 | |
| Large Turkey 20-22 lb. - includes 2 quarts of gravy | \$120.00 | |
| Roasted Turkey Breast G (10-16 por) w/ 1 qt gravy | \$75.00 | each |
| Smoked Turkey Breast G (10-16 por) w/ 1 qt gravy | \$75.00 | each |
| Herb-Crusted Turkey Breast G (10-15 por) - 1 qt gravy | \$75.00 | each |
| Maple Apricot-Glazed Ham G (approx. 7 lbs.) | \$85.00 | each |
| Herb-Grilled Baramundi G (4-8 por.) beluga lentils, confetti of haricot verts & carrots, warm lemon vinaigrette | \$95.00 | pan |
| Cherrywood-Smoked Salmon G (10-12 por) w/ a pint of our cucumber-labne sauce | \$128.00 | side |
| Chatham Cod G (4-8 por.) meyer lemon fondue | \$48.00 | pan |
| Jumbo Lump Crab Cake (min 10) lemon caper rouille | \$6.50 | each |
| Boneless Chicken Marbella G (10 por.) prunes, olives, capers, thyme wine sauce | \$68.00 | pan |
| Pomegranate Seared Chicken G (10-16 por.) | \$68.00 | pan |
| Beef Tenderloin G (10-15 por.) horseradish cream or cabernet demi glace | \$195.00 | platter |
| Braised Beef Brisket G (10-16 por.) dried fruits & gravy | \$90.00 | pan |
| Braised Boneless Lamb Shanks (8-10 por.) pomegranate glaze, braised chickpeas, lamb jus | \$120.00 | pan |
| Stuffed Yukons VG (10 por.) wild mushroom ragout, cauliflower couscous, butternut squash, cranberry reduction | \$75.00 | pan |

GRAVY, RELISH, ETC.

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| Cranberry-Orange Relish VG | \$5.95 | pint |
| Turkey Gravy G (flourless) | \$4.50 | pint |
| Handmade Strawberry Applesauce VG | \$7.75 | pint |

VEGETABLES • minimum 6 portions •

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|--|---------|---------|
| Roasted Asparagus VG preserved lemon | \$4.95 | portion |
| String Beans VG red peppers, shiitake mushrooms | \$3.75 | portion |
| Oven-Roasted Fall Vegetables VG | \$3.95 | portion |
| Eggplant Artichoke Terrine (10-16 por.) braised spinach & roasted red peppers | \$36.00 | each |
| Tuscan Kale and Leek Fondue VG sunchokes & hen of the woods | \$10.75 | portion |
| Braised Brussels Sprouts G | \$4.50 | portion |
| Corn Poblano Pudding | \$3.95 | portion |
| Creamed Spinach with Mascarpone G | \$5.75 | portion |

SAVORY INDULGENCES

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|--|--------|---------|
| Yukon Gold Hand-Whipped Potatoes G | \$3.50 | portion |
| Cardamom-Honey Yams & Sweet Potatoes G | \$3.50 | portion |
| Sweet Potato Smash G marshmallow topping | \$3.50 | portion |
| Lacy Potato Latkes | \$3.50 | each |
| Sweet Potato Latkes | \$3.25 | each |
| Zucchini Latkes | \$3.25 | each |
| Savory Old-Fashioned Bread Stuffing | \$2.95 | portion |
| Oyster & Sausage Stuffing | \$4.75 | portion |
| Cornbread Stuffing apples & apricots | \$3.95 | portion |
| Quinoa, Kale, Brown Rice & Lentil Stuffing VG | \$4.75 | portion |
| Cranberry Nut Bread (2 lb. loaf) | \$9.75 | loaf |
| Pumpkin Pecan Bread (2 lb. loaf) | \$9.75 | loaf |
| Cornbread (2 lb. loaf) | \$7.75 | loaf |

DESSERTS

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|---|---------|------|
| Double Crust Apple Pie (8-10 por.) | \$28.00 | each |
| Rum-Pumpkin Pie (8-10 por.) | \$22.00 | each |
| Pecan Pie (8-10 por.) | \$28.00 | each |
| Mile High Banana Cream Pie (8-10 por.) | \$38.00 | each |
| Olive Oil Cake w/ orange confit | \$25.50 | each |
| Raspberry Almond Macaroons G | \$18.00 | lb. |
| Chocolate Dipped Macaroons G | \$18.00 | lb. |
| Parisienne Macarons G | \$22.75 | doz. |
| Fleur de Sel Chocolate Caramel Tartlets | \$28.00 | doz. |
| Chocolate Truffle Cake 9" (14-18 por.) | \$45.00 | each |
| Mocha Fudge Cake 9" (14-18 por.) | \$26.00 | each |
| Our Award Winning Noisettine 9" (8-10 por.) | \$39.00 | each |
| Pumpkin Cheesecake ginger snap crust | \$34.00 | each |
| Decorated Holiday Cupcakes | \$4.75 | each |
| Fancy Holiday Cookie Box (3 lbs.) | \$92.00 | box |
| Bouche de Noel | \$75.00 | each |

G = Gluten Free

V = Vegan Items

Call Us To Place Your Order:

215.634.3002
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