

CHRISTMAS Catering

CENTER OF THE TABLE

pair these main courses with appetizers, sides or pastas from our full catering menu

CHRISTMAS DAY "SUNDAY SAUCE"

SAN MARZANO PLUM TOMATO SAUCE WITH AN ARRAY OF SLOW COOKED MEATS:
MEATBALLS, SWEET ITALIAN SAUSAGE, BEEF BRACIOLE, PORK SPARE RIBS
\$150, SERVES FOUR TO SIX

OSSO BUCO

SLOW BRAISED PORK SHANKS, NATURAL JUS, ROOT VEGETABLES
\$90, SERVES FOUR TO SIX

TURKEY "PORCHETTA"

ORGANIC ROAST TURKEY BREAST STUFFED WITH GARLIC, HERBS AND PANCETTA
\$200 SERVES SIX+

6oz LOBSTER TAILS

STUFFED WITH A CRAB, LOBSTER AND FRESSELLE SEAFOOD STUFFING
\$28 PER PIECE

ZUPPA DE PESCE

LOBSTER, CLAMS, SHRIMP, SCALLOPS, CALAMARI AND MUSSELS IN A
WHITE WINE, GARLIC AND PLUM TOMATO BROTH
\$225 SERVES FOUR TO SIX

PRIME RIB OF BEEF

USDA PRIME RIBEYE ROAST SEASONED WITH SEA SALT, CRACKED PEPPER AND HERBS,
COOKED TO YOUR LIKING AND SERVED WITH AU JUS AND HORSERADISH SAUCE / MP

CHATEAUBRIAND

USDA PRIME TENDERLOIN ROAST SEASONED WITH SEA SALT, CRACKED PEPPER AND HERBS,
COOKED TO YOUR LIKING AND SERVED WITH AU JUS AND HORSERADISH SAUCE / MP

TO PLACE AN ORDER: INFO@SOLEVOKITCHEN.COM

ORDER DEADLINE: TUESDAY 12/20

PICKUP AVAILABLE 12/22, 12/23 AND 12/24

**pickup times are limited and fill up quickly, order early!*

APPETIZERS AND SIDES

SHRIMP COCKTAIL

U10 SHRIMP, SAN MARZANO COCKTAIL SAUCE / 42 (1 DOZEN)

OYSTERS

DUXBURY GEMS, CREAMED SPINACH, HOLLANDAISE, BREADCRUMB / 36 (1 DOZEN)

CLAMS CASINO

BROILED CLAMS WITH BREADCRUMB, PANCETTA, ROASTED PEPPER AND BUTTER / 30 (1 DOZEN)

INSALATA DI MARE

CHILLED SCUNGILLI, SHRIMP AND CALAMARI DRESSED WITH LEMON AND EVOO / 100 (HALF TRAY)

BACALA

GRILLED SALT COD, HOT AND SWEET PEPPERS, CELERY AND OLIVES / 100 (HALF TRAY)

WEDDING SOUP

CHICKEN SOUP, TINY MEATBALLS, ESCAROLE, PASTINE / 18 (QUART)

FONDUTA

PUFF PASTRY WRAPPED BRIE, PINE NUTS, CRANBERRIES / 20 (6" ROUND)

BURRATA

HOT HOUSE HEIRLOOM TOMATOES, FRESH BASIL / 70 (HALF TRAY)

STUFFED MUSHROOMS

LUMP CRAB AND FRESSELLE STUFFING / 65 (HALF TRAY)

BABY CARROTS

ROASTED WITH A MAPLE AND BROWN SUGAR GLAZE / 55 (HALF TRAY)

WHIPPED POTATOES

60/40 RUSSET POTATO TO ORGANIC BUTTER RATIO / 50 (HALF TRAY)

CREAMED SPINACH

GARLICKY SPINACH, PARMIGIANO BECHAMEL / 60 (HALF TRAY)

CACIO E PEPE MAC 'N CHEESE

MINI SHELL PASTA, PARMIGIANO, PECORINO, BLACK PEPPER, BREADCRUMB / 65 (HALF TRAY)

Our full catering menu is also available!