

CHRISTMAS Catering

CENTER OF THE TABLE

*main courses available hot and ready
or "heat and serve" with included
instructions provided to make your preparation seamless!*

CHRISTMAS DAY "SUNDAY SAUCE"

HOUSE MADE RIGATONI WITH
SAN MARZANO PLUM TOMATO SAUCE AND AN ARRAY OF SLOW COOKED MEATS:
MEATBALLS, SWEET ITALIAN SAUSAGE, BEEF BRACIOLE
\$150, SERVES FOUR TO SIX

OSSO BUCO

SLOW BRAISED PORK SHANKS, NATURAL JUS, ROOT VEGETABLES
\$20 PER PIECE

6oz LOBSTER TAILS

STUFFED WITH A CRAB, LOBSTER AND FRESSELLE SEAFOOD STUFFING
\$30 PER PIECE

GAMBERI INVOLTINI

U10 SHRIMP STUFFED WITH A CRAB, LOBSTER AND FRESSELLE SEAFOOD STUFFING
\$10 PER PIECE

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 / \$35/LB

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 / \$40/LB

TO PLACE AN ORDER: INFO@SOLEVOKITCHEN.COM

ORDER DEADLINE: WEDNESDAY 12/20

PICKUP AVAILABLE ALL WEEK OR CHRISTMAS EVE 10AM - 2PM

**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

ITALIAN SAUSAGE AND FRESSELLE STUFFING / 65 (HALF TRAY)

MEZZALUNA

HALF MOON BUTTERNUT SQUASH RAVIOLI, SAGE BROWN BUTTER / 65 (HALF TRAY)

BABY CARROTS

ROASTED WITH A MAPLE AND BROWN SUGAR GLAZE / 60 (HALF TRAY)

PANZANELLA

HONEYNUT SQUASH, BRUSSELS, FOCACCIA, CIDER VIN, ASIAGO / 60 (HALF TRAY)

CREAMED SPINACH

GARLICKY SPINACH, PARMIGIANO BECHAMEL / 75 (HALF TRAY)

CACIO E PEPE MAC 'N CHEESE

RIGATONI, PARMIGIANO, PECORINO, BLACK PEPPER, BREADCRUMB / 75 (HALF TRAY)

Our full catering menu is also available!