

CHRISTMAS Catering

CENTER OF THE TABLE

main courses available as 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
\$20 PER PIECE

6oz LOBSTER TAILS

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

GAMBERI INVOLTINI

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

PRIME RIB OF BEEF

5LB USDA PRIME RIBEYE ROAST SEASONED WITH SEA SALT, CRACKED PEPPER AND HERBS,
COOKED TO YOUR LIKING AND SERVED WITH AU JUS AND HORSERADISH SAUCE / \$300

CHATEAUBRIAND

5LB USDA PRIME TENDERLOIN ROAST SEASONED WITH SEA SALT, CRACKED PEPPER AND HERBS,
COOKED TO YOUR LIKING AND SERVED WITH AU JUS AND HORSERADISH SAUCE / \$300

**TO PLACE AN ORDER EMAIL INFO@SOLEVOKITCHEN.COM
ORDER BY SATURDAY 12/20 FOR PICKUP 12/23 OR 12/24
LAST PICKUP: CHRISTMAS EVE AT 4PM**

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)

BURRATA

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

STUFFED MUSHROOMS

ITALIAN SAUSAGE AND FRESELLE STUFFING / 65 (HALF TRAY)

WEDDING SOUP

CHICKEN SOUP WITH ESCAROLE, TINY MEATBALLS AND PASTINA / 18 (QUART)

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

DELICATA SQUASH, BRUSSELS, PAISANO BREAD, CIDER VIN, ASIAGO / 60 (HALF TRAY)

CREAMED SPINACH

GARLICKY SPINACH, PARMIGIANO BECHAMEL / 60 (HALF TRAY)

CACIO E PEPE MAC 'N CHEESE

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

Our full catering menu is also available!