THE Goddess AND GROCER®

CHRISTMAS CATERING MENU



PACKAGES

FAMILY MATTERS
whole roasted turkey 12–14lb
pan gravy with giblets
traditional stuffing • cranberry sauce
yukon gold mashed potatoes
green beans almondine
carrots with orange and ginger
parker house rolls • dutch apple pie

255 serves six

HAM IT UP
sliced Smoking Goose City Ham
with brown sugar glaze
potatoes au gratin • green beans almondine
carrots with orange and ginger
parker house rolls • dutch apple pie

255 serves six

CHRISTMAS DINNER FOR TWO
sliced Smoking Goose City Ham
with brown sugar glaze
potatoes au gratin • green beans almondine
carrots with orange and ginger
parker house rolls • apple-cranberry crisp

85 serves two

VEGAN DINNER FOR TWO
gardener's pie • mushroom gravy
olive oil mashed potatoes
green beans almondine
carrots with orange and ginger
sourdough rolls • apple-cranberry crisp

85 serves two

STARTERS AND SAUCES

LOBSTER BISQUE 9 pt | 18 qt
pint serves 2 | quart serves 3–4

BUTTERNUT SQUASH RISOTTO CAKES V 36
with crispy sage
12 bite-sized cakes

MARYLAND CRAB CAKES 39
with remoulade
12 bite-sized cakes

BAKED BRIE V 35
brown sugar, pecans and cranberries
in puff pastry, served with crostini
serves 6–8

SMOKED SALMON DEVILED EGGS GF 21
with everything bagel seasoning
12 pieces

CLASSIC DEVILED EGGS V, GF 12
12 pieces

HOLIDAY SALAD V 36
mixed lettuces, manchego, cranberries,
spiced walnuts, apples, honey balsamic
serves 6–8

CLASSIC CAESAR SALAD V 36
chopped romaine, shaved parmesan, croutons,
house made caesar dressing
serves 6–8

ARTISANAL CHEESE BOARD V 50
selection of domestic and international cheeses
with crackers, bread, relish, dried fruits and nuts
serves 6

PAN GRAVY WITH GIBLETS, QUART 16

VEGAN MUSHROOM GRAVY, PINT V+ 12

CRANBERRY SAUCE, PINT V+, GF 9.75

V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN FREE

ENTRÉES

SLICED SMOKING GOOSE CITY HAM GF 38
pasture raised, boneless ham, smoked over cherry wood, with brown sugar glaze
2 lbs, serves 4–6

SEARED BEEF TENDERLOIN GF 150
beef tenderloin marinated in red wine and grain mustard - seared medium-rare, served with horseradish cream sauce
serves 6–8

MAPLE GLAZED SALMON FILLET GF 18.50
pomegranate salsa
serves 1

GARDENER'S PIE V+ 15
a delightful blend of white beans, kale, sweet potatoes and cauliflower in a savory sauce, topped with flaky vegan puff pastry
serves 1

BUTTERNUT SQUASH RAVIOLI V 32
crispy sage, brown butter, spiced walnuts, goat cheese
serves 2–3

WHOLE NATURAL TURKEY GF 125
we roast our turkeys with fresh vegetables and aromatics, and include stock for reheating
12–14lbs, serves 6–8

SLICED TURKEY BREAST GF 32
roasted with butter and herbs
2 lbs, serves 4–6

SIDES

2LBS SERVES 4–6

YUKON GOLD MASHED POTATOES V, GF 19
butter, heavy cream, roasted garlic

OLIVE OIL MASHED POTATOES V+, GF 19

POTATOES AU GRATIN V, GF 25
sliced potatoes layered with cream, sharp cheddar, parmesan, garlic, thyme

TRADITIONAL STUFFING V+ 21
caramelized onions, celery, sage, thyme

MAC AND CHEESE V 21
sharp cheddar, gruyère, cavatappi, panko bread crumbs

CIDER-ROASTED BRUSSELS SPROUTS V+, GF 19
thyme, garlic, apple cider

GREEN BEANS ALMONDINE V+, GF 19
almonds, olive oil

CARROTS WITH ORANGE AND GINGER V+, GF 19
garlic, olive oil, fresh herbs

12 PARKER HOUSE DINNER ROLLS V 12
with butter pats

12 SOURDOUGH DINNER ROLLS V+ 15
with vegan butter pats

Please place your order by 12pm on Thursday, December 17th. A credit card is required to secure all orders. Delivery is available for an additional charge, with a 3 hour delivery window.
All dishes will be fully cooked, and will need to be heated for serving.
Heating instructions will be included with your order and can also be found on our website.



SWEETS



CINNAMON ROLLS V 30
ready for heating at your house
with Chef Alysha's cream cheese icing
and festive sprinkles on the side
serves 6

APPLE-CRANBERRY CRISP V+, GF 8 | 40
roasted apples and cranberries
topped with oats, sugar and spice
individual | serves 10–12

AMARETTO EGGNOG CHEESECAKE V 8 | 35
spiced almond eggnog cheesecake
with amaretti graham crumb crust
individual | serves 8

BROWN BUTTER PECAN PIE V 35
pecan caramel filling
serves 6–8

DUTCH APPLE PIE V 35
flame roasted fuji apples
with cinnamon streusel
serves 6–8

CHRISTMAS DESSERT BOX 45
mini dutch apple pie, mini cherry lattice pie,
hand-decorated iced shortbread cookies,
peppermint brownies, festive spritz cookies
cranberry-orange cheesecake, chocolate rum balls

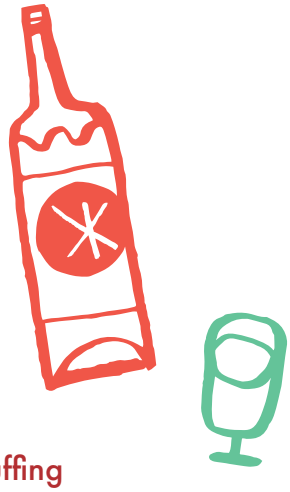
CHRISTMAS LAYER CAKE V 60
red and green vanilla cake with layers of
peppermint buttercream and holiday decorations
serves 12–15

TIRAMISU CAKE V 50
coffee soaked vanilla bean cake,
mascarpone filling, lady fingers,
cocoa dusting and chocolate curls
serves 8

CHRISTMAS COOKIES V 39
hand rolled and decorated iced shortbread cookies
6 cookies

COOKIE DECORATING KIT V 35
holiday cookies with sprinkles and
frosting for family decorating fun!
9 cookies

SOMMELIER SELECTIONS



SPARKLING

Santomè Prosecco Veneto, IT 19 ✳ Stellar to Start
Joseph Cattin Crémant d'Alsace Brut Alsace, FR 25 ✳ Awesome as an Apéritif

WHITE

Aquamarine Sauvignon Blanc Marlborough, NZ 19 ✳ Good for Green Beans
GD Vajra Moscato d'Asti DOCG Piedmont, IT 26 ✳ Perfect for Pie
Crazy Creatures Grüner Veltliner Kremstal, AT 25 ✳ Try with Turkey
House of Brown Chardonnay Lodi, CA 23 ✳ Made for Mashed Potatoes

RED

Béatrice et Pascal Lambert 'Pur Jus' Cabernet Franc Chinon, FR 26 ✳ Superb for Stuffing
Klinker Brick Zinfindel Lodi, CA 26 ✳ Best for Beef Tenderloin
Talley Vineyards Estate Pinot Noir Arroyo Grande Valley, CA 42 ✳ Heavenly with Ham

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.