



Holiday Menu

Platters

- Jumbo Shrimp Cocktail Platter **\$30 doz**
- Vegetable Crudit  Platter
Small (Serves 10-15) **\$59**
Large (Serves 18-24) **\$79**
- Traditional Cheese Platter
Small (Serves 10-15) **\$69**
Large (Serves 18-24) **\$99**
- Italian Antipasto Platter
Small (Serves 10-15) **\$79**
Large (Serves 18-24) **\$119**
- Chip and Dip Platter **\$65**
 (Choice of 3. Serves 15)
- Baked Brie Platter **\$85**
 (Serves 20)
- Poached Salmon Platter **market price**
 (Serves 10)
- Smoked Salmon Platter
Small (Serves 8-12) **\$89**
Large (Serves 15-20) **\$129**
- Tortilla Basket with Salsa & Guacamole **\$59**
 (Serves 15)
- Sushi Platter **inquire within**

Appetizers (all by the dozen)

- Fried Calamari **\$65** **\$95**
half tray full tray
- Mini Crab Cakes **\$30 doz**
- Puff Pastry with Brie, Cranberries, Raisins and Pecans **\$24 doz**
- Ciliegine Mozzarella and Cherry Tomato Skewers with Balsamic **\$24 doz**
- Baked Clams **\$18 doz**
- Coconut Shrimp with Duck Sauce **\$30 doz**
- Asparagus with Brie and Prosciutto **\$30 doz**
- Mini Lobster Cakes with Chipotle Aioli Sauce **\$30 doz**
- Mini Rice Balls with Wild Mushroom and Fontina Cheese **\$20 doz**
- Chicken Dumplings with Teriyaki Sauce **\$10 doz**
- Vegetable Spring Rolls **\$20 doz**
- Lamb Bites with Rosemary **\$36 doz**
- Pigs n Blanket **\$12 doz**

Soups

- Tomato Bisque **\$9.99 qt**
- Butternut Squash with Marsala and Thyme **\$9.99 qt**
- Wild Rice with Brie **\$10.99 qt**
- Chicken Dumpling **\$9.99 qt**
- Italian Wedding **\$10.99 qt**
- Oyster Chowder **\$15.99 qt**

Salads

- | | x-small
6-8 | small
10-15 | large
18-24 |
|---|----------------|----------------|----------------|
| Gorgonzola \$39 \$49 \$69
Mesclun greens with crumbled Gorgonzola cheese, sweet cranberries and pecans served with balsamic vinaigrette. | | | |
| Cranberry Goat Cheese ... \$45 \$55 \$75
Crisp, colorful mesclun greens, goat cheese, walnuts, cranberries with a balsamic dressing. | | | |
| Caesar \$39 \$45 \$65
Romaine lettuce with parmesan cheese shavings and croutons served with a creamy Caesar dressing. | | | |
| Greek \$39 \$49 \$69
Romaine lettuce, cucumbers, green and yellow peppers, ripe tomatoes, Kalamata olives, stuffed grape leaves, and feta cheese served with red wine vinegar and extra virgin olive oil. | | | |
| Tossed \$39 \$49 \$69
A mix of romaine and iceberg lettuce with shaved carrots, tomatoes, peppers, cucumbers and red onions served with Italian dressing.
A home-style salad made better. | | | |

Pastas

- | | small
8-12 | large
15-20 |
|--|---------------|----------------|
| Penne alla Vodka \$55 \$85 | | |
| Rigatoni Bolognese \$59 \$89 | | |
| Stuffed Shells \$35 \$70
<small>12 pieces 24 pieces</small> | | |
| Tortellini Carbonara with Pancetta & Green Peas \$59 \$89 | | |
| Meat Lasagna \$59 \$89 | | |
| Linguine with White or Red Clam Sauce \$55 \$85 | | |



Entrees

Filet Mignon Roast with Wild Mushroom Gravy raw weight price	\$39.99	lb
Beef Wellington (individual) with Wild Mushroom Gravy	\$16.99	ea
Standing Rib Roast with Brandied Mushroom Gravy on side (min 2 chops, approx 4-6 lbs) raw weight price	\$26.99	lb
Bottom Round Roast Beef (min 3 lbs) raw weight price	\$11.99	lb
Crown Roast of Pork (min 10 chops, approx 6 lbs) raw weight price	\$10.99	lb
Crown Roast of Lamb (min 14 chops, approx 3-4 lbs) raw weight price	\$39.99	lb
Cedar Planked Salmon with Dried Cherries and Orange Glaze	market price	
Teriyaki or Bruschetta Salmon	market price	
Shrimp Scampi with White Rice or Linguine	\$95	\$145
	small 8-12	large 15-20
Veal with Creamy Sundried Tomato Sauce	\$99	\$149
Asian Flank Steak	\$99	\$149
Chicken Marengo with Portobello Mushrooms, Shallots, Thyme and Plum Tomato Sauce	\$75	\$105
Chicken Marsala	\$69	\$99
Chicken Piccata with White Wine, Lemon & Capers ..	\$69	\$99
Glazed Spiral Ham (8-12 lbs)	\$5.99	lb

Sides

String Beans Almondine	\$55	\$75
Grilled Vegetables	\$55	\$85
Asparagus with Lemon and Almonds	\$55	\$85
Grilled Asparagus with Crispy Pancetta and Shaved Parmesan Flakes	\$55	\$85
Vegetable Stuffing	\$45	\$65
Meat Stuffing with Sausage Meat, Apples and Chestnuts	\$45	\$65
Cranberry Relish with Walnuts and Oranges	\$7.99	\$15.99
	PINT	QUART
Creamed Spinach	\$17.99	qt
Roasted Butternut Squash with Cranberries and Red Onions	\$45	\$75
Eggplant Parmigiana	\$65	\$95
Eggplant Rollatini	\$49	\$89
	12 pieces	24 pieces
Saffron Rice Pilaf	\$45	\$65
Red Roasted Potatoes with Rosemary and Thyme	\$45	\$75
Mashed Potatoes or Mashed Sweet Potatoes	\$45	\$75
Potatoes Au Gratin	\$55	\$85
Seafood Salad	\$18.99	lb

Desserts

Fresh Fruit Platter	\$59	\$89
Bread Pudding with Pecans and Caramel Sauce	\$55	half tray
Cookie Platter	\$45	\$65
Pumpkin Cheesecake (9 inch)	\$14.99	ea
Mini Pastry Platter (20 pieces)	\$65	

ALL ORDERS WILL BE PROVIDED WITH REHEATING INSTRUCTIONS

Order Now

All orders must be placed at least 48 hours in advance, and picked up on Christmas Eve by 4 p.m. and 3 p.m. on New Year's Eve.

We accept Mastercard, Visa and American Express.



**CHRISTINA'S
EPICURE**

**1015 Oyster Bay Road
East Norwich, NY
516-922-5500**

www.ChristinasEpicure.com

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