



Christmas Eve Menu 2021

The Chef's Table will begin taking orders on Tuesday November 30th. **We expect to sell out early!!**

STATIONARY HORS D'OEUVRES

French Cream Brie in Puff Pastry with Dried Fruit, Nuts & Baguette
4.5oz Brie serves 4-6 people \$16.00

Individual Cool Noodle Salad with Lo Mein Noodles & Julienne
Vegetables served in Mini Take Out Boxes
(min of 10) \$3.50 each

The Cured Cheese & Charcuterie Board
serves 12-16 people \$55.00

HORS D'OEUVRES

All priced per dozen

*Hand Wrapped Maple Glazed Scallops in Bacon \$30.00

Maine Crab Cakes with Chipotle Aioli \$30.00

Chicken Pot Stickers with Sweet Soy Reduction \$24.00

Miniature Beef Wellington with Béarnaise Aioli \$30.00

Mini Cheeseburger Sliders w/ Balsamic Ketchup \$45.00

Corn, Red Pepper & Cilantro Fritters with Roasted Red
Pepper Coulis \$20.00

SIDE DISHES

*Scalloped Potatoes \$55.00 (half pan -serves 10-12)

*Mashed Yukon Gold Potatoes \$15.00 per quart

*Wild Rice \$15.00 per quart

*Oven Roasted Root Vegetables \$18.00 per quart

*Green Bean Almondine \$17.00 per quart

*Honey Glazed Carrots \$15.00 per quart

Dinner Rolls \$9.00 dozen

ENTREES

* Chicken Piccata with Lemon Caper Sauce
(serves 12) \$95.00

* Chicken Marsala
(serves 12) \$95.00

* Whole Tuscan Tenderloin of Beef with Béarnaise Aioli
(serves 10-12) \$245.00

* Herb Crusted Sirloin Roast with Horseradish Sauce
(serves 10-12) \$150.00

Fig Braised Boneless Beef Short Ribs
(per 6 each) \$55.00

*Ginger & Dijon Crusted Spiral 1/4 Ham with Pommery
Mustard
(serves 8-10) \$48.00

Classic Meat & Cheese Lasagna
(serves 10-12) \$36.00

Tuscan Vegetable Lasagna
(serves 10-12) \$36.00

Garlicky Shrimp & Bowtie Pasta with Fresh Herbs, Lemon
and Asparagus
(serves 10-12) \$85.00

Macaroni and Cheese
(serves 10-12) \$25.00

Crispy Chicken Tenders with Sweet & Sour \$24.00 per dozen

SOUP

* Butternut Puree Soup (vegan)
\$15.00 per quart

SALADS

*Arugula & Radicchio Salad with Oven Roasted Acorn Squash, Pomegranate Seeds, Roasted Pecans, Goat Cheese and Cider Vinaigrette
(\$48.00 serves 10 / \$90.00 serves 20)

*Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots & Balsamic Vinaigrette
(\$37.00 serves 10 / \$70.00 serves 20)

BRUNCH

French Toast Bake with Oatmeal & Toasted Pecan Crumble with Blueberry Compote (serves 8-10) \$36.00

Chocolate Croissants – \$18.00 per 1/2 dozen

Quiche Lorraine – Ham and Swiss – 9” \$29.00

Broccoli & Cheese Quiche - 9” - \$28.00

DESSERTS

Assorted Bars & Squares
Butterscotch Bars, Chocolate Brownies, Raspberry Squares,
Blueberry Squares & Lemon Curd Squares
\$22.00 - dozen

Holiday Yule Log (order early, limited quantities available) - \$85.00

Festive Holiday Sugar Cookies
\$24.00 - dozen

Dessert Shots:
Chocolate Stack \$15.00 - per half dozen
Pecan Turtle - \$15.00 - per half dozen

All orders come with complete re-heating instructions. Orders must be picked up on Friday, December 24th between 9am-2pm. Delivery is available for an additional charge and is subject to location, please inquire for delivery fees. All prices are subject to 7% Massachusetts tax and 3% Administrative fee. Orders must be pre paid by Cash, Check, MasterCard, Visa or American Express to be considered confirmed. Order by phone or by email 781-826-3320 info@tctcatering.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform us if a person in your party has a food allergy.
(* Designates Gluten Free)