

Our Hot & Fresh Holiday Dinners



Hot & Fresh Holiday Turkey Dinner

Roasted Turkey - 12-14 Lbs.
 Cranberry Orange Relish
 Creamy Mashed Potatoes
 Old Fashioned Cornbread Stuffing
 Turkey Gravy
 Steamed Green Beans with Toasted Almonds
 12 Fresh Baked Rolls & Pumpkin Pie

Serves **8-10** \$ **149⁰⁰**



We're cooking for you this year
 ...just like grandma used to!

"Our" Fire Glazed Spiral Ham Dinner

Our Famous In-House Glazed Ham - 7-8 Lbs.
 Fresh Green Beans & Roasted Shallots
 Garlic Roasted Mashed Potatoes
 Herb Cornbread Stuffing
 Roasted Gravy
 12 Fresh Baked Potato Rolls & Pumpkin Pie

Serves **8** \$ **129⁹⁹**

Butternut Squash Ravioli Dinner

44 Jumbo Butternut Squash Ravioli in Sage Butter Sauce
 Hearts of Romaine Salad
 Topped with Tomatoes, Crostini, Parmesan Cheese & Lemon Tarragon Dressing
 Local Green Beans with Roasted Garlic & Toasted Almonds
 Local Made Rustic Ciabatta Dinner Rolls
 Fresh Fruit Tart from the Bakery of Ben Lomond
 Appetizer: Bruschetta, Provolone, Kalamata Olives,
 Garlic Stuffed Olives served with Garlic Costini

Serves **6-8** \$ **89⁹⁹**

Our Famous Slow Roasted Prime Rib Dinner #1

Slow Roasted Boneless Prime Rib - 4 Ribs
 Twice Baked or Mashed Potatoes
 Traditional Cracked Peppercorn Gravy
 Horseradish Cream Sauce
 Local Green Beans with Roasted Garlic & Toasted Almonds
 12 Fresh Baked Rolls
 9 Inch Ben Lomond Pumpkin Pie

Serves **6** \$ **199⁰⁰**

Don't Forget to Order Early. Supplies are Limited. Dinners can be picked up hot on Thanksgiving Day.



~HOLIDAY MENUS 2015~

*“Let us do the scratch cooking for you,
so you can feel like a Guest at your own Party.”*

Holiday Menu Ideas

Enjoy your Favorite Menu Selection. The Choice is yours!

Classic All-Natural Diestel Turkey Feast
A Gluten-Free Holiday Menu
Vegetarian Menu
Holiday Rack of Lamb
Butternut Squash Ravioli
Maple Glazed Turkey Breast Dinner
Prime Rib Dinner
BLM's Own Famous Fire-Glazed Ham Dinner

Classic All-Natural Diestel Turkey Dinner Feast

All the ingredients necessary for a special Holiday Dinner: an all-natural Diestel Turkey, exquisite Side Dishes, Rolls and a delectable Dessert. **Heating and Preparation 1 ½ to 2 hrs.**

- 12-14 lb. All-Natural Broad-Breasted Free Range Diestel Turkey-fully cooked
- Old-Fashioned Cornbread – 3.5 lbs
- Creamy Mashed Potatoes – 5 lbs
- Savory Turkey Gravy – 28 oz
- Fresh Steamed Green Beans with Shallots & Almonds - 24 oz
- Whole Cranberry Orange Sauce - 10 oz
- Sweet Dinner Rolls – 1 Dozen
- 8” Pumpkin Pie

Serves 10 - 12
\$149.00



Tax Applied for Hot Dinners. Prices Subject to Change. Available for pick-up Nov. 1, 2015 through Jan. 1, 2016

Contact us at millstreetcateringevents.com or call us at 831-336-3910.

REV.: AB-11/04/2015





A Gluten-Free Holiday Menu

- Roast turkey with Apples and Onions
- Green Beans with Goat Cheese, Cranberries and Bacon
- Roasted Spiced Sweet Potatoes and Pears
- Brussels Sprouts with Walnuts and Crispy Bacon
- Garlic and Herb Mashed Potatoes
- Gluten-Free Bread Stuffing
- Gravy
- Cranberry Sauce with Clementine's and Cinnamon
(Ingredients change. Always check product labels for most recent ingredient information)

Serves 10 to 12

Available for pick-up November 1, 2015 through January 1, 2016

\$169.00

Vegetarian Menu

- Harvest Vegetable Shepherd's Pie with Mashed Yams
- Warm Millet Salad with Brussels Sprouts, Creamed Mushrooms and Sage
- Creamy Mashed Potatoes and Parsnips
- Apple Pear Sauce
- Vegan Pumpkin Pecan Pie
- Bottle of Sparkling Apple Cider

Serves 4 for \$65.00

Serves 6 for \$75.00

All Natural Holiday Rack of Lamb Dinner

Savor the mild flavor of California Lamb, raised locally in Dixon , California, and hand-cut to our specifications to make it easy to enjoy for you and your guests. Ready to Roast (Lamb is not cooked and will require oven roasting.) **Heating and Preparation 1 to 1 ½ hrs.**

- Rack of Lamb encrusted in a crusted, hand-packed Rosemary Dry Rub – 2 full racks
- Creamy Garlic Mashed Potatoes
- Local Fresh Green Salad with Shallot Vinaigrette
- Shallot Demi-glace Sauce
- Fresh Seasoned Green Beans with Julienned Red Onions – 18 oz
- 7" New York Style Cheesecake with Raspberry Sauce

Serves 4 – 6

\$99.95



Tax Applied for Hot Dinners. Prices Subject to Change. Available for pick-up Nov. 1, 2015 through Jan. 1, 2016

Contact us at millstreetcateringevents.com or call us at 831-336-3910.

REV.: AB-11/04/2015



Butternut Squash Ravioli Dinner

All the ingredients necessary for a Special Holiday Dinner: Butternut Squash Ravioli, side dishes, Rolls and a delectable Dessert. **Heating and Preparation 45 minutes**

- 48 Jumbo Butternut Squash Ravioli with Sage Butter and Walnuts
- Romaine Hearts, Roasted Croutons, Tomatoes, Parmesan Cheese with Creamy Basil Dressing – 8 Halves
- Fresh Seasoned Green Beans with Garlic & Julienned Red Onions – 24 oz.
- Rustic Ciabatta Rolls – Dozen
- 7” New York Style Cheesecake with Raspberry Sauce

NOTE: Vegetarian contains Eggs and Dairy.

Serves 6 – 8
\$89.99



All White Meat Turkey Breast

Are you hosting a smaller Thanksgiving this Year? Rather than have a Whole Turkey-just try our Herb-Roasted Turkey Breast!

- Fully Cooked Oven Roasted Boars Head White Meat Turkey Breast (4 Pounds)
- Fresh Garden Greens with Roasted Shallots and Almonds
- Cornbread
- Roasted Mashed Potatoes
- Turkey Gravy
- Classic Cranberry Relish
- Dinner Rolls
- Traditional Pumpkin Pie

Serves 4
\$99.99



Tax Applied for Hot Dinners. Prices Subject to Change. Available for pick-up Nov. 1, 2015 through Jan. 1, 2016

Contact us at millstreetcateringevents.com or call us at 831-336-3910.

REV.: AB-11/04/2015



Intimate Holiday Dinner

Having a cozy, more intimate Holiday this Year? Keep it Classic with our unbeatable Traditional Thanksgiving Dinner.

- Half Roasted Turkey (6-8 Pounds)
- Fresh Green Beans with Roasted Shallots and Almonds
- Cornbread Stuffing
- Mashed Potatoes
- Turkey Gravy
- Classic Cranberry Relish
- Dinner Rolls
- Traditional Pumpkin Pie

Serves 4

Natural: \$89.99

Organic: \$99.99



Corporate or Personal Dinner Parties

Let us take care of the prep for your Holiday Dinner. Just place an order in advance and then simply pick up a fully-cooked Thanksgiving meal with all the trimmings. You'll spend less time in the kitchen and more time enjoying the company of family and friends.

- Roasted all Natural Diestel Turkey in Broth
- Cornbread Stuffing
- Mashed Potatoes
- Turkey Gravy

- Fresh Green Beans with Roasted Shallots & Almonds
- Dinner Rolls
- Cranberry Relish
- Pumpkin Pie and Apple Strudel

Minimum Order for 25

\$16.99 per Person



Tax Applied for Hot Dinners. Prices Subject to Change. Available for pick-up Nov. 1, 2015 through Jan. 1, 2016

Contact us at millstreetcateringevents.com or call us at 831-336-3910.

REV.: AB-11/04/2015





Home for the Holidays Feast Slow Roasted Prime Rib Dinner #2

All the ingredients necessary for a Special Holiday Dinner: A USDA Choice Beef Prime Rib, Exquisite side dishes. Rolls and a delectable Dessert. **Heating and Preparation 1 to 1 ½ hrs.**

- Herb Crusted Prime Rib (5 Ribs)
- Shitake Mushroom and Cipolini Onion Sauté
- Creamy Horseradish
- Field Greens Salad served with Glazed Pecans, Cranberries, Crumbled Bleu and Balsamic Vinaigrette
- Twice Baked Potatoes or Roasted Garlic Mashed Potatoes
- Fresh Green Beans with Roasted Shallots & Sliced Almonds
- Pumpkin Pie
- Pecan Pie



Serves 8
\$249.99

BLM's Original Fire-Glazed Ham Dinner

We've done the work for you with our sumptuous Ham Dinner. All you have to do is heat and serve! A complete chef-developed meal, including all Natural Dessert, sides and Special Ham Glaze featuring Maple Syrup, Molasses and Apple Cider.

Heating and Preparation 2 to 2 ½ hrs.

- Spiral Sliced Bourbon Maple Glazed Ham -7 to 9 lbs
- Cheesy Potatoes Gratin -5 lbs
- Fresh Steamed Green Beans with Roasted Shallots -24 oz
- Old-Fashioned Cornbread Stuffing
- Gravy
- Garden Fresh Romaine Salad with Italian Vinaigrette
- 12 Bakery Fresh Butter and Egg Rolls
- 8" Apple Pie
- 8" Pumpkin Pie



Serves 10 - 12
\$149.99

Tax Applied for Hot Dinners. Prices Subject to Change. Available for pick-up Nov. 1, 2015 through Jan. 1, 2016

Contact us at millstreetcateringevents.com or call us at 831-336-3910.

REV.: AB-11/04/2015



Complete Side Dish Collection

All Natural Side Dishes

- 1 Quart Roasted Mashed Potatoes
- 1 Pint Turkey Gravy
- 1 Quart Cornbread Stuffing
- 1 Quart Fresh Green Beans with Roasted Shallots and Almonds
- 1/2 Pint Cranberry Orange Sauce
-

Serves 4 **\$44.99**

\$11 per Person



Complete Side Dish Collection

All Natural Side Dishes

- 2 Quarts Roasted Mashed Potatoes
- 1 Pint Turkey Gravy
- 2 Quarts Cornbread Stuffing
- 4 Quart Fresh Green Beans with Roasted Shallots and Almonds
- 1 Pint Cranberry Orange Sauce

Serves 8 **\$79.99**

\$10 per Person

Holiday Party Platters

- | | |
|--|--------------------|
| 1. Elegant Holiday Sliced Fruit Platter | \$45.00-3 lbs |
| 2. Elegant Holiday Crudités Platter | \$45.99-3 lbs |
| 3. Elegant Holiday Baked Pastry Crusted Brie filled with Cranberries & Walnuts | \$24.00-8 oz round |
| 4. Elegant Holiday Fruit & Cheese Platter served with Crackers | \$55.00-3 lbs |
| 5. Stuffed Egg Tray | \$12.00-Dozen |
| 6. Thai Chicken Satay with Peanut Sauce | \$49.99-2 Dozen |
| 7. Fine Antipasti Platter | \$49.99-4 lbs |
| 8. Crab, Artichoke Dip served with Crackers & Sliced Baguette | \$49.99-2 lbs |



Tax Applied for Hot Dinners. Prices Subject to Change. Available for pick-up Nov. 1, 2015 through Jan. 1, 2016

Contact us at millstreetcateringevents.com or call us at 831-336-3910.

REV.: AB-11/04/2015



A la Carte Holiday Accompaniments

Complete your Holiday Meals with our extensive varieties of fresh prepared Gourmet Side Dishes.

1. Roasted Garlic Mashed Potatoes	\$10.99-2 lbs
2. Olive Oil Smashed Yukon Gold Potatoes (Vegan)	\$9.99-2 lbs
3. Scalloped Potatoes	\$14.99-2 lbs
4. Yukon Gold Potato Gratin	\$14.99-2 lbs
5. Cornbread Herb Stuffing	\$11.99-2 lbs
6. Cornbread & Dried Fruit Stuffing	\$14.99-2 lbs
7. Wild Rice & Cranberry Stuffing	\$14.99-2 lbs
8. Fresh Tuscan Green Beans with Roasted Shallots	\$17.99-2 lbs
9. Brussel Sprouts with Shallots and Pecans	\$17.99-2 lbs
10. Baked canned Yams with Brown Sugar & Pecans	\$10.99-1 lbs
11. Stuffed Acorn Squash with Wild Rice	\$4.99-each
12. Roasted Butternut Squash Salad	\$8.99-1 lbs
13. Mashed Potatoes	\$10.99-2 lbs
14. Maple Whipped Sweet Potatoes	\$12.99-2 lbs
15. Turkey Gravy	\$5.99-Pint
16. Turkey Gravy	\$11.99-Quart
17. Au Jus Sauce	\$5.99-Pint
18. Au Jus Sauce	\$9.99-Quart
19. Classic Cranberry Relish	\$8.99-Pint

Roasted Diestel or Ladino Turkey Selections a la Carte

1. Natural	\$69.99-10 to 12 lbs
2. Organic	\$85.99-10 to 12 lbs
3. Natural	\$89.99-14 to 16 lbs
4. Sliced all White Meat Turkey Breast	\$49.99-3 to 4 lbs

Salads

Host the best Holiday Meal ever with these fresh and delicious Salads.

1. Field Greens with Dried Cranberries, Glazed Pecans and Crumbled Blue Cheese served with Balsamic Vinaigrette Dressing
\$55.00-Family Style
Serves 8
2. Crisp Caesar Salad, house made Croutons, Parmesan Cheese & Caesar Dressing
\$45.00-Family Style
Serves 8



Tax Applied for Hot Dinners. Prices Subject to Change. Available for pick-up Nov. 1, 2015 through Jan. 1, 2016

Contact us at millstreetcateringevents.com or call us at 831-336-3910.

REV.: AB-11/04/2015

