

PLEASE PLACE YOUR ORDER BY **5:00 PM THURSDAY, DEC. 19TH** FOR PICKUP DEC. 24TH FROM 8AM-12PM

Christmas Breakfast & Brunch

Fresh Squeezed Orange Juice
 Fresh Fruit Salad
 Katie's Cranberry Scones (Ready-to-Bake)
 Devonshire Cream & Raspberry Preserves
 English Sausage Rolls (Ready-to-Bake)
 ~Spicy Mustard
 Roasted Breakfast PeeWee Potatoes
 Quiche Lorraine **OR**
 Veggie Quiche
 \$150 / Serves 6
 suggested wine pairing: Argyle Sparkling Brut Rose

Christmas Dinner

Cranberry & Pistachio Torte with Fresh Fruit & Dried Bread
 Jumbo Mexican Shrimp ~ Cocktail & Remoulade
 Beef Filet Medallions with Red Wine Reduction
 Whipped Mashed Potatoes
 Traditional Mac 'n Cheese **OR** Cornbread Stuffing
 Thompson's Creamed Corn
 Haricot Verts Gremolata
 Poppy Seed Rolls (Ready-to-Bake)
 Petite Red Velvet Bundt Cake
 \$325/ Serves 6
 suggested wine pairing: Domaine Serene Pinot Noir

Breakfast & Brunch Items

Fresh Fruit Salad \$30 / Serves 6-8
 Whole Quiche Lorraine \$38 / Whole Veggie Quiche \$38 / Serves 6-8
 Sinfully Delicious Cheesy Bread (Ready-to-Bake) \$12 / Serves 4-6
 Crème Brulee French Toast \$22 / Serves 4-6
 English Sausage Rolls (Ready-to-Bake) with Spicy Mustard \$25 / Dozen
 Apple Cider Sausage Links \$25 / Dozen
 Cranberry Scones (Ready-to-Bake) Devonshire Cream & Raspberry Preserves \$30 / Half Dozen
 Cinnamon Coffee Cake (Whole 9" Round) \$30 / Serves 8-10
 Pecan Sticky Buns (Ready-to-Bake) \$25 / Serves 4-6

Hors D'oeuvres & Appetizers

Cranberry & Pistachio Cheese Torte with Fresh Fruit & Crackers/Dried Bread \$60 / Serves 8-10
 Antipasti & Veggie Platter with Lemon Zest Ranch Dip and Hummus \$60 / Serves 8-10
 Fresh Fruit & Imported Cheeses with Crackers & Dried Bread \$60 / Serves 8-10
 Brandied Apple-Pecan Brie en Croute with Fresh Fruit & Crackers \$60 / Serves 8-10
 Johnny's Cheese Puffs (Ready-to-Bake) with Savory Mild Pepper Jelly \$20 / Dozen
 Date Rumaki (Dates Wrapped in Bacon with our House Made Teriyaki Glaze) \$40 / 3 Dozen
 Szechuan Potstickers with Ginger Chile Dipping Sauce \$40 / 2 Dozen
 Jumbo Mexican Shrimp with Cocktail Sauce & Remoulade \$60 / 2 Dozen
 Tostada "7-Layer" Dip with House Made Tortilla Chips \$50 / Serves 8-10
 Shredded Beef Taquitos with Chunky Guacamole \$28 / Dozen
 Arturo's Homemade Potato Chips with Pan Fried Onion Dip \$30 / Serves 4-6
 Delicious Dips: Spinach Artichoke, Caramelized Onion, or Swiss Cheese (add chips or dried bread \$6) \$12 / Pint

Soup, Sandwiches & Salads

Potato Cheese Soup OR Fresh Veggie Soup \$12 / Quart
 Assorted Mini Sandwiches (Turkey "Pink Cloud", Roast Beef, & Ham with Swiss) \$50 / Dozen
 Feta Pasta Salad \$30 / Serves 6-8
 Veggie Couscous Salad \$30 / Serves 6-8
 Cranberry Christmas Slaw with Poppy Seed Vinaigrette \$35 / Serves 6-8
 Baby Greens, Dried Cranberries, Bleu Cheese (on the side), Hearts of Palm, Candied Walnuts (on the side) & Raspberry Vinaigrette \$40 / Serves 6-8

Additional Items on Reverse

***Many items available in our front coolers beginning Wednesday December 18th!**

Sides, Dressings & More

Traditional Mac 'n Cheese \$22 / Quart (also available with lobster, add \$20)
Whipped Mashed Potatoes \$20 / Quart
Marcia's Rice Casserole \$22 / Quart
Refried Beans OR Spanish Rice \$13 / Quart
"Far from Canned" Cran-Raspberry Sauce \$16 / Pint
Savory Turkey Gravy OR Hunter Gravy \$16 / Quart
Cornbread Apple-Sausage Stuffing \$20 / Quart
Scalloped Potatoes Au Gratin \$22 / Quart
Thompson's Creamed Corn \$20 / Quart
Haricot Verts Gremolata \$20 / Quart
Creamed Spinach \$20 / Quart
Orange-Poppy Seed Rolls (Ready-to-Bake) OR Dill Rolls (Ready-to-Bake) \$16 / Dozen

Classic Entrees

Beef Filet Medallions with Red Wine Reduction \$95 / Serves 4-6
Beef Brisket with Hunter Gravy \$75 / Serves 4-6
Tamales with Sauce: Corn & Cheese, Green Chile Chicken OR Red Chile Pork \$25 / Half Dozen
Green Chile Chicken Enchiladas \$20 / Half Dozen
Honey Glazed Spiral Cut Ham \$90 / 7-8 lbs.
Raw, Brined & Seasoned, Ready-to-Roast Turkey with 2 quarts Savory Turkey Gravy \$175 / 22-24 lbs.

Desserts & Confections

Pecan Bars OR White Cranberry Magic Bars OR Peppermint Shortbread \$24 / Dozen
Snoball Cookies \$22 / Dozen
Hand Painted Holiday Cookies \$30 / Dozen
Petite Red Velvet Bundt Cake with Peppermint & Toasted Pecans \$40 / Serves 6-8
3-Layered Christmas Cake: Chocolate Kahlua, Red Velvet & Crème Layers with Cream Cheese Frosting \$60 / Serves 10-12
Pecan Pie, Traditional Apple Pie OR Cherry Pie \$38 / Serves 8-10
Chocolate Mousse Dessert Shots OR New York Cheesecake Dessert Shots \$18 / Half Dozen

Individual Christmas Eve Dinner \$45pp

Fresh Fruit & Imported Cheeses with Crackers, Shrimp Cocktail, Date Rumaki, Beef Tenderloin, Whipped Mashed Potatoes, Creamed Corn, Baby Greens, Dinner Roll, Red Velvet Cake, Cranberry Magic Bar & Peppermint Shortbread.

Wine Pairings & Suggestions

Reds

Domaine Serene Pinot Noir \$75

Oregon, Willamette Valley

Bellacosa Cabernet Sauvignon \$20

California, Healdsburg

White & Rose

Illumination Sauvignon Blanc \$35

California, Napa Valley

Argyle Sparkling Brut Rose \$30

Oregon, Willamette Valley

The Holiday Season is here, and at Alicia's we love to assist you in making the merriest of memories. Be it with friends or family, we hope that you share in all the joy and delight the season has to offer. We promise to deliver fresh, homemade food and confections for you to bring to gatherings and into your homes this Holiday. May you and yours delight in all of the wonderment of this most special time.

Happy Holidays from me, my daughters, and the entire Alicia's staff.

Hugs, Pumpkin Pie & Lots of Whipped Cream,

Alicia

PLEASE ORDER BY **5:00 PM THURSDAY, DEC. 19TH** FOR PICKUP TUESDAY, DEC. 24TH FROM 8AM-12 PM

Reminder: Alicia's will be closed Christmas Day returning Thursday, January 2nd 2020

Heating Instructions - Bring items to room temperature first

Beans (Refried, Soupy, or Peruvian)	Warm at 350° uncovered for 20-30 minutes. Or microwave for 5 – 7 minutes covered with saran. If they are too thick, you can add a little water and stir.
Beef Brisket	Bake covered at 300° for 1 hour.
Beef Filet Medallions	Bake covered at 325° for 20-30 minutes, until heated through.
Brie en Croute (Ready-to-Bake)	Bake in foil @ 350 ° for 20-25 minutes.
Cheese Puffs, Jonny's (Ready-to-Bake)	Ready to Bake (do not defrost). 400° approx. 25min or until golden brown.
Cheesy Bread, Sinfully Delicious (Ready-to-Bake)	Place oven rack 4 inches under broiler and preheat broiler. Place cheesy bread(s) on a foil-lined sheet. Broil until hot and bubbly, about 5-7 minutes.
Corn, Thompson's Creamed	Bake in an 8 x 10 Pyrex dish @ 350 uncovered for about 15-20 minutes. You can also microwave for 4-5 minutes covered with saran.
Crème Brulee French Toast	In a large nonstick frying pan, melt 2 Tbs. butter (or more if you're Alicia) and gently warm slices over medium heat until heated through. Alternately, place in a microwave-safe dish, cover with plastic wrap, and heat 3-4 minutes until warm. Serve with your selection of fresh fruit.
Date Rumaki	Remove condiments/toppings. Place in microwave on high for 1–2 minutes. Top with pineapple, green onion, and sesame after Date Rumaki is hot.
Dip: Spinach-Artichoke	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350 °.
Dip: Swiss Cheese	Reheat in microwave or place in a saucepan, over low flame, until heated through.
Dressing (Any Variety)	Remove plastic lid and cover with foil. Heat covered for 20 minutes @ 350 °. Uncover and heat an additional 10-12 minutes.
Enchiladas (Any Variety)	Cover in foil & heat @ 325° for 15-20 minutes
Gravy (Any Variety)	Reheat in microwave or place in a saucepan, over low flame, until heated through.
Ham, Glazed	Bake covered at 350° for 35 minutes.
Haricots Verts (Green Beans)	Remove plastic lid. Remove gremolata cup and cover with foil or transfer to oven safe dish and cover. Bake at 300 ° for about 10 minutes, or microwave for 4 – 6min. Sprinkle haricots verts with gremolata just before serving.
Mac 'n Cheese	Remove plastic lid & cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350 °. Remove cover for the last 5 minutes or until topping is crisp.
Marcia's Rice	Bake at 350° covered for 15 minutes. Remove cover and bake an additional 15 minutes
Pecan Sticky Buns (Ready-to-Bake)	Thaw out in refrigerator overnight. Remove from refrigerator & let rise for about 1 hour before baking. Preheat oven to 350°. Place pan on a rimmed baking sheet (to catch any drips); bake uncovered for 35-45 minutes. Remove from oven and let sit for 5 minutes, pouring off any excess butter in the pan before turning sticky buns over onto a platter. BE CAREFUL - contents are HOT! Serve immediately.
Pork Tenderloin (Any Variety)	Bake covered at 250° for 45 minutes.
Potatoes, Breakfast	Microwave until warm, 3-5 minutes.
Potatoes, Mashed	Pop the lid of container & heat in microwave for 5-8 minutes. Stir to fluff & serve. You may want to add additional butter and/or cream to get desired consistency.
Potatoes, Scalloped	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes.
Potstickers	Reheat at 350° for 12-15 minutes uncovered. Ginger Chile Dipping Sauce is served at room temperature.
Quiche, Whole (Any Variety)	Cover with foil & reheat @ 350° for 15-20 minutes or reheat in microwave for 5-8 minutes on high.
Rice (Any Variety)	Add 4 tablespoons of water and microwave for 4 – 6 minutes covered with saran.
Rolls (Ready-to-Bake)	Roll dough comes frozen. Keep frozen until 3 1/2 hours before you wish to serve. Remove from freezer and place into greased muffin tins. Allow to rise at room temperature for 3 hours. Bake at 350 degrees for 20 minutes.
Sausage Links	Place in a microwave-safe dish, cover with plastic wrap, and heat 3-4 minutes until warm.
Sausage Rolls	Do <u>not</u> defrost. Preheat oven to 350°. Place on rimmed baking tray and put in the center of the oven. Bake for 25 minutes until golden brown.
Scones: Large	Thaw out the scones in refrigerator the day before. Preheat oven to 350°. Place on baking tray and put in the center of the oven. Bake for 25-30 minutes. If they are browning too fast, reduce oven to 325° for the last 10 minutes.
Soup (Any Variety)	Place in a saucepan over low flame until heated through. If the soup seems too thick, you can thin it with cream, milk, broth or water. If provided, serve with garnish.
Spinach, Creamed	Pop the lid of container & heat in microwave for 5-8 minutes. Stir & serve.
Tamales w/ Sauce (Any Variety)	Add 2" of salted water a large deep steamer. Add tamales standing up, bringing the water to a boil on high heat. Reduce the heat to medium-high and steam covered for approx. 15 minutes.

Taquitos (Any Variety)

Reheat uncovered at 350° for 7 – 10 minutes.

Turkey, Raw

For a raw, ready to cook turkey leave in baking bag & **refrigerate** overnight. We placed your turkey upside down in the roasting pan. Leave turkey upside down and in the bag to cook. Bring Turkey to room temperature. Preheat your oven to 350°. 20 – 24lb cook for 3 - 3 1/2 hours OR UNTIL MEAT THERMOMETER READS 180 DEGREES deep in the thigh. If you stuff your turkey, add 30 minutes to cook time. Remove from oven, cover with foil and let sit for 30 minutes before slicing. If turkey sticks to bag, gently loosen bag from turkey before opening bag.
