



CHRISTMAS EVE 2020

PLEASE PLACE YOUR ORDER BY **4:00 PM SATURDAY, DEC. 19TH** (OR UNTIL WE SELL-OUT)

PICK-UP THURSDAY DECEMBER 24TH 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

\$150 / Serves 4-6

suggested wine pairing: McBride Sisters Brut Rose

Christmas Dinner

Cranberry & Pistachio Cheese 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
 Haricots Verts Gremolata
 Dill Rolls (Ready-to-Bake)

Triple Layered Christmas Cake: Chocolate Kahlua, Red Velvet & Crème
 \$350/ Serves 4-6

suggested wine pairing: Domaine Serene Pinot Noir

Breakfast & Brunch Items

Fresh Fruit Salad \$30 / Serves 6-8
 Whole Quiche Lorraine \$30 / 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 \$28 / Dozen
 Apple Cider Sausage Links \$25 / Dozen
 Cranberry Scones (Ready-to-Bake) Devonshire Cream & Raspberry Preserves \$10 / 2 Pack
 Cinnamon Rolls (Ready-to-Bake) \$12/ 2 Pack
 Cinnamon Coffee Cake (Whole 9" Round) \$30 / Serves 8-10

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
 Brandied Apple-Pecan Brie en Croute with Fresh Fruit & Crackers \$60 / Serves 8-10
 Date Rumaki (Dates Wrapped in Bacon with Our House Made Teriyaki Glaze) \$40 / 3 Dozen
 Szechuan Potstickers with Ginger Chile Dipping Sauce \$25 / 1 Dozen
 Jumbo Mexican Shrimp with Cocktail Sauce & Remoulade \$30 /1 Dozen
 Tostada "7-Layer" Dip with House Made Tortilla Chips \$35 / Serves 4-6
 Chicken & Cheese Taquitos with Chunky Guacamole \$28 / Dozen
 Arturo's Homemade Potato Chips with Pan Fried Onion Dip \$30 / Serves 4-6
 Delicious Dips: Spinach Artichoke **OR** Caramelized Onion \$12 / Pint (add tortilla chips \$6)

Soup, Sandwiches & Salads

Homemade Pork & Hominy Posole with Assorted Toppings \$20 / Quart
 Assorted Mini Sandwiches (Turkey "Pink Cloud", Roast Beef, & Ham with Swiss) \$55 / Dozen
 Feta Pasta Salad \$25 / Serves 4-6
 Veggie Couscous Salad (small pearl pasta) \$25 / Serves 4-6
 Julie's Christmas Coleslaw ~ Poppy Seed Vinaigrette \$25 / Serves 4-6

Baby Greens, Dried Cranberries, Bleu Cheese (on the side), Hearts of Palm, Candied Walnuts (on the side) & Raspberry Vinaigrette \$30 / Serves 4-6

Additional Items on Reverse

Sides, Dressings & More

OMG Mac 'n Cheese \$22 / Quart **OR** \$12 / Pint
Whipped Mashed Potatoes \$20 / Quart
Refried Beans **OR** Spanish Rice \$6 / Pint
"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 \$22 / Quart
Haricots Verts Gremolata \$22 / Quart
Creamed Spinach \$22 / Quart
Dill Rolls (Ready-to-Bake) \$10/ Half Dozen

Classic Entrees

Beef Filet Medallions with Red Wine Reduction \$125 / Serves 4-6
Beef Brisket with Hunter Gravy \$85 / Serves 4-6
Tamales with Sauce: Green Chile Chicken **OR** Red Chile Pork \$25 / Half Dozen
Red Chile Cheese Enchiladas \$20 / Half Dozen
Honey Glazed Spiral Cut Ham \$90 / 7-8 lbs.

Raw, Brined & Seasoned, Ready-to-Roast French Cut Turkey Breast with one quart Savory Turkey Gravy \$75 / 8 lbs.

Desserts & Confections

Snoball Cookies, Pecan Bars, White Cranberry Magic Bars **OR** Peppermint Shortbread \$13 / Half Dozen
Holiday Sprinkled Snickerdoodle Cookies \$12 / Half Dozen
Sugar Cookie Decorating Kit (Ready to Bake) \$40
Triple Layered Christmas Cake: Chocolate Kahlua, Red Velvet & Crème Layers with Cream Cheese Frosting \$35 / Serves 4-6
Traditional Apple Pie **OR** Cherry Pie \$25 / Serves 8-10
Chocolate Mousse Dessert Shots **OR** New York Cheesecake Dessert Shots \$18 / Half Dozen

Individual Christmas Eve Dinner \$55pp PRE-ORDER NOW (Sells out fast!)

Fresh Fruit & Imported Cheeses with Crackers, Shrimp Cocktail, Date Rumaki, Filet Mignon, Whipped Mashed Potatoes, Creamed Corn, Baby Greens, Dinner Roll, Triple Layer Christmas Cake, Cranberry Magic Bar & Peppermint Shortbread.

Wine Pairings & Suggestions

Reds

Cherry Pie ~ Pinot Noir \$20
California, Monterey

Domaine Serene '2015 ~ Pinot Noir \$75
Oregon, Willamette Valley

White & Rose

Quintessa ~ Sauvignon Blanc \$30
California, Napa Valley

McBride Sisters ~ Brut Rose \$25
Oregon, Willamette Valley

2020 has given us so many things to contemplate and pray about. With the world (and everyone in it) facing new realities and events that challenge what we've known, I am thankful to have time-honored traditions to come back to. Perhaps this year it will be enough to find our blessings in health and kindness - and to remember just how abundant things around us truly remain. And in this year more than anything - my daughters, my staff and I all want to express our most sincere wishes to you and your family. We are all so grateful for the loving community you foster all around. Please keep it safe, keep it kind, and stay just the way you are...

Hugs, Pumpkin Pie & Lots of Whipped Cream,

Alicia

Accepting orders until **SATURDAY, DEC. 19TH** (or until we sell-out) FOR PICKUP THURSDAY, DEC. 24TH FROM 8AM-12 PM

Reminder: Alicia's will be closed Christmas Day returning Wednesday, January 6th 2021

Heating Instructions - Bring items to room temperature first

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| Beans (Refried, Soupy, or Peruvian) | Transfer to an oven safe dish and 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 | Filet is prepared medium rare. Bake covered at 325° for 10-15 minutes, or 25-30 for well done. |
| Brie en Croute | Bake in foil @ 350 ° for 20-25 minutes. |
| 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. |
| Cinnamon Rolls (Ready-to-Bake) | Thaw out in refrigerator overnight. Remove from refrigerator & let rise for about 1 hour before baking. Preheat oven to 325°. Place in the middle of the oven and bake uncovered for 25-30 minutes. Remove from oven, cover and bake additional 10-15 minutes. Remove from oven and spread with frosting while cinnamon rolls are warm. |
| Corn, Thompson's Creamed | Heat in an oven-safe 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 °. |
| 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) | Reheat in microware for 2-3 minutes, or transfer to an oven-safe container and 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. |
| Potatoes, Breakfast | 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. 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 30-35 minutes @ 350°. Remove cover for the last 5 minutes. |
| Potstickers | Remove ginger chile sauce from container. 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, Petite | Thaw out the scones in refrigerator the day before. Preheat oven to 350°. Large Scones: 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. Petite Scones: To maintain shape place in pre-greased muffin pan. Bake 325° 20-25min or until golden brown. |
| 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. |

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| Spinach, Creamed | Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 25-30 minutes @ 350°. |
| Tamales w/ Sauce (Any Variety) | Bring tamales to room temperature. Steam tamales standing up in large pot with steamer insert using salted water. Steam for approximately 15 minutes. Alternately, reheat in microwave on high for 2-4 min. |
| Taquitos (Any Variety) | Reheat uncovered at 350° for 7 – 10 minutes. |
| Turkey, Raw French Cut Breast | For a <u>raw, ready to cook turkey breast</u> , leave in baking bag & refrigerate overnight. We placed your turkey breast in a roasting pan. Leave in the bag to cook. Bring Turkey to room temperature. Preheat your oven to 350°. Cook for 1 3/4 to 2 hours, OR UNTIL MEAT THERMOMETER READS 165 DEGREES in the deepest part of the breast. |
| Turkey, Raw | For a <u>raw, ready to cook turkey</u> 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. |
