

2022 HOLIDAY SOCIAL MENU

GETTING STARTED...

COLD APPETIZERS

(Serves 8-10 Guests)

Baked Brie *en Croute* – Fig Jam, Caramel, Crostini & Candied Pecans – \$75

Jumbo Shrimp Cocktail – with Bloody Mary Dipping Sauce – \$85

Festive Crudité – Asparagus, Assorted Peppers, Haricots Verts, Carrots, English Cucumbers, Celery, Cauliflower & Tomatoes with a Side of Tzatziki Ranch – \$45

Hand Crafted Charcuterie – Prosciutto, Capicola, Genoa Salami, Sharp Provolone, Creamy Brie, Cheddar, Buffalo Mozzarella & Tomato Strips, Fig Spread, Crostini, Grapes, Dried Fruit & Crackers – \$75

HEAT & SERVE APPETIZERS

Mini Jumbo Lump Crab Cakes – Served with Chipotle Mayo – \$30 per Dozen

Potato Pancakes – *With That Golden Crunch* – Served with Scallion Sour Cream – \$36 per 3 Dozen

Quilted Franks with Dusseldorf Mustard – \$17 per Dozen

Jumbo Coconut Shrimp with Pineapple Mango Dipping – \$30 per Dozen

Scallops Wrapped in Smoked Applewood Bacon – \$30 per Dozen

Cheesesteak Dumplings – \$28 per Dozen

Sour Cherry Glazed Lamb Lollipops – \$72 for 16 Lollipops

Mongolian Beef Satay – \$30 per Dozen

Polpette – Mini Meatballs with Sunday Gravy and Served with Mini Torpedo Rolls – \$75

BUILD YOUR OWN HOLIDAY MENU

(Minimum of 6 Guests. All Dinners Come with Rolls & Infused Butter)

SALAD (Pick 1)

Tart Cherry Salad with Mixed Greens, Dried Cherries, Gorgonzola, Maple Candied Pecans & Yellow Peppers served with a Side of Sour Cherry & White Balsamic Vinaigrette

Roasted Beet Salad – Roasted Beets, Pomegranate Seeds, Goat Cheese, Sliced Oranges, Arugula, Toasted Almonds, Toasted Pistachios & Green Onion with Lemon, White Balsamic & Agave Vinaigrette.

Harvest Salad of Mixed Greens, Grilled Pears, Sun Dried Cranberries, Yellow Peppers, Pickled Red Onion, Gorgonzola Cheese, Toasted Almond Slivers & Served with Champagne Mandarin Orange Vinaigrette

Classic Caesar Salad by **foodwerx** with Grape Tomatoes, Roasted Yellow Pepper Ribbons, Brioche Croutons, Chards of Pecorino Cheese, and Finished with Lemon Peppercorn Caesar Dressing

ENTREE (Pick 1)

BEEF

Braised Short Ribs with Red Wine, San Marzano Tomato & Rosemary Bordelaise

8 Ounce Tenderloin Beef, Seared & Served Medium Rare with Natural Au Jus & Horseradish Creme

CHICKEN

Parmesan Crusted Chicken with Arugula, Tomato Bruschetta & Honey Balsamic Drizzle

Butterflied Breast of Chicken with Roasted Peppers, Basil & Sharp Provolone (Herb Lemon White Wine Au Jus)

SEAFOOD

Chilean Sea Bass with a White Wine Butter Sauce

Non-Traditional Shrimp & Jumbo Lump Crab Scampi by **foodwerx** with Citrus White Wine Butter Sauce, Red Pepper Flakes, Parsley, Basil & Lemon Zest. Served with a Side of Rinsed Linguine

VEGETARIAN

Panko Dusted Eggplant Towers with Roasted Red & Yellow Peppers, Roasted
Bruschetta Tomato Mix, Buffalo Mozzarella & White Balsamic & Basil Pesto Drizzle

Marinated Grilled Tofu atop Confetti Chickpea Salad

POTATOES & MORE... (Pick 1)

Creamy Buttermilk Mashed Potatoes

Herb Roasted Fingerling Potatoes with Shallot & Garlic Butter

Wild Wild Rice – Wild Rice Paired with Micro Peppers, Chives, Dried
Cranberries, Dried Apricots & Fennel Butter Au Jus

Mezza Rigatoni Vegetable Primavera

VEGETABLES (Pick 1)

Roasted Brussels Sprouts with Bacon & Balsamic

Grilled Asparagus & with Red & Yellow Roasted Pepper Ribbons with Lemon
& Sea Salt Infused Olive Oil

Winter Roasted Vegetables

Asiago & Basil Stuffed, Roasted-then-Broiled Roma Tomato Halves with Red
Wine & Agave Vinaigrette Drizzle

PRICING

(Pricing for 6 Guests)

Beef Entrees – \$295. Each Additional Guest \$45

Seafood Entrée – \$295. Each Additional Guest \$45

Chicken Entrees – \$250. Each Additional Guest \$35

Vegetarian entree – \$225. Each Additional Guest \$30

Add a Second Entrée for \$20 per person.

ADDITIONAL CHOICES...SOMETHING FOR EVERYONE

ENTREES

Carved Roasted Tenderloin of Beef with Frizzled Onions, Fried Hot Peppers, Roasted Red Peppers, Horseradish Cream, and Mini Brioche Rolls for Sandwich Making – \$275 (Serves 10-12)

Whole Roasted Turkey – \$9 per pound. (16-24 pound)

Glazed Spiral Ham – \$85 Each (Serves 10-12)

House Made Jumbo Lump Cakes – \$12 each (6 piece minimum)

Seafood Cioppino (YUM!!) with Shrimp, Scallops, Clams, Mussels & Cod. Served with a Side of Orzo & Choice of Salad – \$275 (Serves 10-12)

SIDES

Medium (1/2 Foil) – \$40 (Serves 8-10) – Large (Full Foil) – \$65 (Serves 14-18)

Roasted Brussels Sprouts with Bacon & Balsamic

Penne alla Vodka

Herb Roasted Fingerling Potatoes with Shallot & Garlic Butter

Buttermilk Mashed Potatoes

Grilled Asparagus with Roasted Red & Yellow Pepper Ribbons

Roasted Autumnal Vegetables – Sweet Potatoes, Butternut Squash, Onions, Zucchini, Cauliflower

Asiago & Basil Stuffed Roma Tomato Halves – with a Side of Balsamic Reduction

Baked Macaroni & Cheese (Traditional Creamy Four Cheese)

Buffalo Roasted Cauliflower

SOUP SELECTIONS

(Each Quart Serves 2-3 Guests)

Lobster Bisque – \$15 per quart

Potato Leek – \$12 per quart

SALADS

(6 Guest Minimum, \$4 per Guest)

Harvest Salad of Mixed Greens, Grilled Pears, Sun Dried Cranberries, Yellow Peppers, Pickled Red Onion, Gorgonzola Cheese, Toasted Almond Slivers & Served with Champagne Mandarin Orange Vinaigrette

Classic Caesar Salad by **foodwerx** with Grape Tomatoes, Roasted Yellow Pepper Ribbons, Brioche Croutons & Chards of Pecorino Cheese. Finished with Lemon Peppercorn Caesar Dressing

Tart Cherry Salad with Mixed Greens, Dried Cherries, Gorgonzola, Maple Candied Pecans & Yellow Peppers Served with a Side of Sour Cherry & White Balsamic Vinaigrette

Roasted Beet Salad – Roasted Beets, Pomegranate Seeds, Goat Cheese, Sliced Oranges, Arugula, Toasted Almonds, Toasted Pistachios & Green Onion with lemon, White Balsamic & Agave Vinaigrette

SWEET ENDINGS

Pies – Chocolate Mousse, Apple Crumb, Blueberry Crumb, Mixed Berry Crumb, **or** Pecan – \$30 each.

Cheesecakes – Traditional **or** Salted Caramel – \$40 each

Yule Log with Chocolate Mousse – \$40 each

Mini Dessert Display – Mini Cookies, Pecan Bars, Mini Cheesecakes, Chocolate-Dipped Driscoll Strawberries, Eclairs & Chocolate-Dipped Macaroons – \$60 (30 pieces)

BREAKFAST/BRUNCH

Option #1 – **Egg Frittata with Roasted Peppers, Green Onion & Cheddar**, Home Fried Potatoes & 30 pieces of Bacon – \$95 (Serves 6)

Option #2 – **Egg Casserole with Potatoes, Bacon, Tomatoes & 3 Cheeses**, French Toast Casserole & Fruit Salad – \$95 (Serves 6)

FESTA DEL SETTE PESCI

Feast of the Seven Fishes

(6 Guest Minimum — \$329. Each Additional Guest is \$50)

Seafood Bisque

Choice of Green Salad

Mini Jumbo Lump Crab Cake & Scallops Wrapped in Bacon (Appetizer)

Fried Calamari with Fried Hot Peppers & Marinara (Appetizer)

Shrimp & Jumbo Lump Crab Scampi with a Side of Orzo

Clams & Linguine

Citrus Grilled Cod

Zucchini Parmesan

Rolls with Infused Olive Oil

If you have any questions or would like to place an order,
please call us at 856-231-8886 or e-mail us at info@foodwerx.com.

All orders need to be placed by **12:00 pm, Friday, December 16th.**

All orders are packaged cold with heating instructions so you can enjoy dinner
any time you wish to gather.

Christmas Eve pick up or delivery from 10:00 am – 3:00 pm at the Cherry Hill
Location or from 1:00 pm – 3:00 pm at The Moorestown Field Club.

Delivery Fees Apply.