Baked Sweets

Harvest Dessert Bars VG — **$2.35/Per Bar**
Lemon, Magic, Caramel Apple Cream Cheese, White Chocolate Cranberry, Gingerbread Pumpkin Cheesecake, Peppermint Brownies & Pecan Pie.

Holiday Cookie Assortment VG — **$20.00/Per Dozen**
Russian tea cakes, pecan twists, raspberry thumbprints, apricot thumbprints, chocolate almond butters & coconut macaroons.

Sugar Cookie Cut-Outs VG NF — **Sm $2.75 | Lg $4.25**
Shapes Available: Stockings, Santa Hats, Candy Canes, Christmas Trees, Stars, Snow Flakes, Snowmen, Angels

Gingerbread Man Cookies VG NF — **Sm $2.75 | Lg $4.25**

Sweet Breads VG — **$20.00/Per Loaf**
Pumpkin Chocolate Chip, Pumpkin, Orange Cranberry, Apple Spice

Harvest Muffins VG NF — **Lrg $42.00/Per Dz | Mini $24.00/Per Dz**
Pumpkin Chocolate Chip, Orange Cranberry, Apple Spice

Holiday Decorated Cupcakes VG NF — **$57.00/Per Dozen**
Chocolate, Vanilla & Red Velvet – Call for Décor Details

Pumpkin Roulade (Serves 10-12) — **$28.00/Per Roulade**
A pumpkin sponge cake filled with pumpkin & cream cheese frosting and topped with a spiced powdered sugar.

Pumpkin Cheesecake VG NF
Sm 8" (Serves 8) $52.00 | Lg 10" (Serves 12) $62.00
Pumpkin cheesecake on a buttery graham cracker crust, topped with whipped cream & nutmeg.

12" Baked Apple Tartin (Serves 10-12) VG NF — **$50.00 each**

Pecan Pie VG — **$32.00/Per Pie**

Apple Pie VG NF — **$24.00/Per Pie**

Pumpkin Pie VG NF — **$24.00/Per Pie**
Served with Whipped Cream on the side.

Chocolate Cream Pie VG NF — **$24.00/Per Pie**
Served with Whipped Cream on the side.

Gingerbread Pudding (Serves 15) VG NF — **$40.00/Per Pudding**
Gingerbread baked in cinnamon custard with apples & raisins. Served with a whiskey sauce.

Bûche De Noël (Serves 15) VG NF — **$55.00/Per Yule Log**
Moist vanilla sponge cake filled with whip cream, frosted with ganache and decorated as a yule log with holly berries and holiday décor.

Dietary Key: VG – Vegetarian | GF – Gluten Free | VN – Vegan | NF – Nut Free |

PICK UP

Pick up your Holiday feast at our Catering Office, Wednesday the 23rd, between 12-6pm, OR Thursday the 24th between 10am-4pm.
All orders will be cold with reheating instructions.
Please come at your designated time. *(Limited Availability)*

CHRISTMAS EVE DELIVERY

Delivery hours are 9am-1pm on Thursday, the 24th. Requires a $200 minimum with a $55 delivery charge for 1 hr delivery window, available only within our 10 mile radius. Orders can be HOT & ready to serve, OR cold with reheating instructions. *(Limited Availability)*

Holiday Appetizers

Mini Turkey Pot Pie NF	**$32.00/Dozen**
Bacon Wrapped Brussel Sprouts NF GF	**$30.00/Dozen**
Sweet Potato Planks with Braised Beef NF GF	**$36.00/Dozen**
Cranberry Sauced Meatballs NF	**$42.00/Order of 50**
Gruyere Mushroom Puff VG NF	**$30.00/Dozen**
Bleu Cheese Date Rumakis NF GF	**$30.00/Dozen**
Mini Beef Wellingtons NF	**$39.00/Dozen**
Coconut Shrimp	**$33.00/Dozen**
Chicken Cordon Bleu Bites NF	**$30.00/Dozen**
Cran-Pistachio Goat Cheese Bites VG GF	**$30.00/Dozen**

Soups, Salads & Sandwiches

Year round selections are available in addition to the following items.

Turkey Holiday Petites — **$3.75/Per Sandwich**
White & Wheat knot rolls filled with Turkey, Stuffing, Gravy & Cranberry Sauce

Gorgonzola, Pear, Walnut Salad VG GF	**$55.00/Med |$90.00/Lrg**
Spicy Pumpkin Soup VG GF NF	**$18.00/Per Quart**
Butternut Squash Bisque VG NF	**$18.00/Per Quart**

Breads & Condiments

Orange Cranberry Sauce VG GF VN NF	**$7.50/Pint**
House-made Turkey Gravy NF	**$12.50/Quart**
Gluten Free Turkey Gravy NF GF	**$15.50/Quart**
Bordeaux Sauce NF	**$15.50/Pint**
Honey Butter VG NF	**$12.00/Half Pint**
Whipped Butter VG NF	**$8.00/Half Pint**
White & Wheat Knot Rolls VG	**$1.00/Roll**
Corn Bread Muffins VG NF	**$19.00/Dozen**
Biscuits *[Parmesan Herb OR Cheddar Bacon]*	**$22.00/Dozen**

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Lisa's Bon Appétit

2026 Holiday Menu



Call now to place your order

(310)784-1070
Option 2

WWW.LISASBONAPPETIT.COM

Holiday Orders must be placed by December 18th
We will be closed December 25th-27th & January 1st – 2nd

We have limited availability & orders will be reserved first come, first serve.

Pick up Location: 3535 Lomita Blvd. Suite C
Torrance, CA 90505

***Orders are picked up cold with reheating instructions.**



Traditional Feasts

Harvest Feast

All Natural Herb Roasted Turkey, Traditional **OR** Corn Bread Stuffing, Homemade Turkey Gravy, Cranberry Orange Sauce.

Small (Serves 6-7) $144.00 Medium (Serves 10-12) $217.00
Large (Serves 15-17) $291.00

Mayflower Feast

All Natural Herb Roasted Turkey, Traditional **OR** Corn Bread Stuffing, Homemade Turkey Gravy, Cranberry Orange Sauce, Regular **OR** Garlic Mashed Potatoes, Holiday Vegetable Dish, Green Salad **OR** Soup, Assorted Rolls **OR** Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Small (Serves 6-7) $262.00 Medium (Serves 10-12) $362.00
Large (Serves 15-17) $518.00

Pilgrim Feast

All Natural Herb Roasted Turkey, Honey Glazed Ham, Traditional **OR** Corn Bread Stuffing, Homemade Turkey Gravy, Cranberry Orange Sauce, Yam & Sweet Potato Casserole, Regular **OR** Garlic Mashed Potatoes, Holiday Vegetable Dish, Holiday Green Salad **OR** Soup, Assorted Rolls **OR** Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Small (Serves 6-7) $385.00 Medium (Serves 10-12) $475.00
Large (Serves 15-17) $615.00

Winter Feast

Holiday Stuffed Chicken, Classic Brisket **OR** Holiday Brisket, Mashed Potatoes **OR** Potatoes Au Gratin, Holiday Vegetable Dish, Holiday Green Salad **OR** Soup, and Assorted Rolls.

Small (Serves 10-15) $410.00 Large (Serves 20-30) $795.00

Mistletoe Feast

Prime Rib with Au Jus, Horseradish, Mashed Potatoes **OR** Potatoes Au Gratin, Holiday Vegetable Dish, Green Salad **OR** Soup, Assorted Rolls.

Small (Serves 10-15) $525.00 Large (Serves 20-26) $995.00

***Pre-Carve your turkey for $20 upon request.**

***All weights reflect pre-cooked lbs.**

Holiday Vegetable Dish Options for Feasts:

Brussels Sprouts w/ Bacon or Balsamic, Orange Glazed Carrots, Sea Salt Roasted Carrots, Blue Lake Green Bean Casserole, Roasted Acorn Squash, Butternut Squash Gratin, Sautéed Zucchini & Squash

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A La Carte Entrees

Herb Roasted Turkey NF GF

All Natural Herb Roasted Turkey with rosemary, sage, thyme, and a fall seasoning blend. Carved & ready to serve for an additional $20.00.

Small (10-12lbs) $101.00 Medium (14-16lbs) $131.00
Large (20-22lbs) $167.00

Honey Glazed Ham NF GF

Caramelized spiral cut honey glazed ham.

Quarter (4-5lbs) $59.00 Half (9-10lbs) $115.00

Individual Thanksgiving Dinner (Serves 1) NF

Roasted turkey breast, traditional herb stuffing, gravy, mashed potatoes, green beans topped with crispy onions. Served with a roll, butter, and cranberry sauce. $19.95/Each

Holiday Stuffed Chicken NF

Chicken breast stuffed with traditional herbed stuffing then lightly breaded & baked, sliced into medallions, & served with an apple brandy cream sauce.

Half Pan (32 Slices) $124.00 | Full Pan (64 Slices) $215.00

Braised Brisket NF GF

Braised brisket slow cooked in a red wine reduction with choice of our classic brisket with onions & tomatoes **OR** holiday brisket with shallots & cherries. **Regular** Sm (5-6lbs) $140.00 | Lrg (10-12lbs) $270.00 **Holiday** Sm (5-6lbs) $160.00 | Lrg (10-12lbs) $300.00

Sous Vide Prime Rib NF GF

Angus prime rib slow cooked sous vide style & roasted. Served with au jus & horseradish. Small (7lbs) $395.00 | Large (14lbs) $775.00

Whole Filet Mignon NF

Whole beef tenderloin. $325.00 (5lbs) (Serves 10-12 people)

Holiday Breakfast Dishes

Crème Brulee French Toast VG NF

French bread soaked in sweet crème brûleè, topped with brown sugar glaze & served with syrup. Half Pan $50.00 | Full Pan $75.00

Quiche NF **$30.00/Per Quiche** (Serves 6-8)

Lorraine [Bacon, Ham, Green Onion, Swiss & Parmesan] | Spinach & Mushroom | Monterey [Ortega Chili & Jack] | Broccoli & Cheddar | Chorizo & Pepperjack.

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Vegetarian & Vegan Entrees

Butternut Squash Lasagna VG NF **$80.00/Half Pan** (Serves 10-12)

Layered Lasagna pasta with butternut squash, & a white cream sauce.

Stuffed Acorn Squash VG VN GF

Sm: $56/Per 4 pieces | Lrg: $102/Per 8 pieces

Stuffed with mushrooms, onions, carrots, celery, & sunflower seeds seasoned with herbs in a vegan white sauce

Roasted Spaghetti Squash VG VN GF

Half Pan $46 (Serves 5)| Full Pan $84 (Serves 10)

Roasted spaghetti squash stuffed with onion, bell pepper, lentils, walnuts, & sunflower seeds- seasoned with fresh herbs. Served with vegan rosemary cream sauce.

Vegan Shepherd's Pie VG GF VN NF **$90.00/Half Pan** (Serves 10-12)

Mushroom medley simmered with red wine, carrots, onions, and peas. Topped with zesty mashed potatoes, and baked to perfection.

Side Dishes

Traditional Herb Stuffing VG NF	**$16.95/Quart**
Corn Bread & Sausage Stuffing NF	**$22.00/Quart**
Regular Mashed Potatoes VG GF NF	**$50.00/Half Pan**
Garlic Mashed Potatoes VG GF NF	**$52.00/Half Pan**
Potatoes Au Gratin VG NF	**$54.00/Half Pan**
Butternut Squash Gratin VG NF	**$56.00/Half Pan**
Yam & Sweet Potato Casserole VG GF	**$54.00/Half Pan**
Macaroni & Cheese VG NF	**$60.00/Half Pan**
Brussels Sprouts w Bacon & Onion NF GF	**$58.00/Half Pan**
Brussels Sprouts w Balsamic VG GF VN NF	**$56.00/Half Pan**
Blue Lake Green Bean Casserole VG NF	**$56.00/Half Pan**
Orange Glazed Carrots VG GF NF	**$48.00/Half Pan**
Sea Salt Roasted Carrots VG GF VN NF	**$46.00/Half Pan**
Roasted Acorn Squash VG GF VN NF	**$49.00/Half Pan**
Sautéed Zucchini & Squash VG GF NF	**$49.00/Half Pan**

Holiday Brie

Each Brie is served with a beautiful bread wreath.

Blackberry Baked Brie VG	**$60.00/Per Lrg Brie | $35.00/Per Sm Brie**
Cranberry Baked Brie VG NF	**$55.00/Per Lrg Brie | $32.00/Per Sm Brie**

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