



Baked Sweets

Harvest Dessert Bars VG \$1.75/Per Bar
Lemon, Magic, Caramel Apple Cream Cheese, White Chocolate Cranberry, Gingerbread Pumpkin Cheesecake, Peppermint Brownies & Pecan Pie.

Holiday Cookie Assortment VG \$15.00/Per Dozen
Russian tea cakes, pecan twists, raspberry thumbprints, apricot thumbprints, chocolate almond butters & coconut macaroons.

Sugar Cookie Cut-Outs VG NF Sm \$2.00 | Lg \$3.75

Gingerbread Man Cookies VG NF Sm \$2.00 | Lg \$3.75

Sweet Breads VG \$18.00/Per Loaf

Pumpkin Raisin, Apple Spice, Orange Cranberry

Holiday Decorated Cupcakes VG NF \$48.00/Per Dozen

Chocolate, Vanilla & Red Velvet – Call for Décor Details

Pumpkin Roulade (Serves 10-12) \$24.00/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) \$36.00 | Lg 10" (Serves 12) \$48.00

Pumpkin cheesecake on a buttery graham cracker crust, topped with whipped cream & nutmeg.

English Trifle (Serves 15) VG NF \$58.00/Per Trifle

Layered with sherry spiked vanilla pound cake, raspberry preserves, vanilla custard, fresh fruit & topped with whipped cream.

Gingerbread Pudding (Serves 15) VG NF \$35.00/Per Pudding

Gingerbread baked in cinnamon custard with apples & raisins. Served with a whiskey sauce.

Bûche De Noël (Serves 15) VG NF \$50.00/Per Yule Log

Moist vanilla sponge cake filled with cream, frosted with ganache and decorated as a yule log with holly berries and holiday décor.

Soups, Salads & Sandwiches

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

Holiday Petites \$3.00/Per Sandwich

White & Wheat knot rolls filled with an assortment of: Cranberry Pecan Chicken Salad | Turkey with Stuffing, Gravy & Cranberry Sauce

Orange Pomegranate Salad VG GF \$36.00/Medium | \$60.00/Large

Gorgonzola, Pear, Walnut Salad VG GF \$38.00/Medium |

\$68.00/Large

Spicy Pumpkin Soup VG GF NF \$18.00/Per Quart

Butternut Squash Bisque VG NF \$18.00/Per Quart

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



PICK UP

Pick up your Holiday feast at our Catering Office, Saturday the 23rd, between the hours of 11am-5pm. All pick-up orders will be cold with reheating instructions. Orders are Limited in Availability. Please come at your designated pick up time.

DELIVERY

Delivery hours are 9am-1pm on the 24th. Deliveries require a \$200 minimum & have a \$55 delivery charge for an hour delivery window, only available within our 10 mile radius. Please note that delivery orders can be delivered HOT and ready to serve, OR cold with reheating instructions. Deliveries will be very limited in availability.

Holiday Appetizers

Mini Turkey Pot Pie NF \$26.00/Dozen

Bacon Wrapped Brussel Sprouts NF GF \$26.00/Dozen

Cranberry Sauced Meatballs NF \$36.00/Order of 50

Gruyere Mushroom Puff VG NF \$24.00/Dozen

Bleu Cheese Date Rumakis NF GF \$26.00/Dozen

Mini Beef Wellingtons NF \$26.00/Dozen

Coconut Shrimp \$30.00/Dozen

Chicken Cordon Bleu Bites NF \$26.00/Dozen

Cran-Pistachio Goat Cheese Bites VG GF \$24.00/Dozen

Holiday Trays

Holiday Crudité Platter -Served with Spinach Dip OR Hummus

\$44.00/Small 12" \$70.00/Large 16" VG GF VN NF

Breads & Condiments

Orange Cranberry Sauce VG GF VN NF \$6.50/Pint

Turkey Gravy NF \$11.00/Quart

Gluten Free Turkey Gravy NF GF \$14.00/Quart

Cran-Apple Demi Glaze NF \$11.00/Pint

Bordeaux Sauce NF \$13.00/Pint

Honey Butter VG NF \$10.00/Half Pint

Whipped Butter VG NF \$8.00/Half Pint

White & Wheat Knot Rolls VG \$0.60/Roll

Corn Bread Muffins VG NF \$19.00/Dozen

Biscuits [Parmesan Herb OR Cheddar Bacon] \$22.00/Dozen

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Lisa's BonAppétit

2023 HOLIDAY MENU



CALL NOW TO PLACE YOUR
ORDER

(310)784-1070

OPTION 2

WWW.LISASBONAPPETIT.COM

Holiday Orders must be placed by December 15th
We will be closed December 25th-27th & January 1st-2nd

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

***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) \$131.00 Medium (Serves 10-12) \$197.00

Large (Serves 15-17) \$265.00

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, Holiday Green Salad **OR** Soup, Assorted Rolls **OR** Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Small (Serves 6-7) \$238.00 Medium (Serves 10-12) \$320.00

Large (Serves 15-17) \$375.00

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) \$275.00 Medium (Serves 10-12) \$418.00

Large (Serves 15-17) \$479.00

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 6-8) \$246.00 Large (Serves 10-12) \$375.00

Mistletoe Feast

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

Small (Serves 6-8) \$300.00 Large (Serves 10-12) \$460.00

***Pre-Carve your turkey for \$15 upon request.**

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



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 \$15.00.

Small (10-12lbs) \$96.00 Medium (14-16lbs) \$126.00

Large (20-22lbs) \$161.00

Honey Glazed Ham **NF GF**

Caramelized spiral cut honey glazed ham.

Small (8-9lbs) \$80.00 Large (14-16lbs) \$110.00

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. \$18.95/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 (6 breasts) \$96.00 | Full Pan (12 breasts) \$180.00

Braised Brisket **NF GF**

Braised brisket slow cooked in a red wine reduction with your choice of our classic brisket with onions & tomatoes **OR** our holiday brisket with shallots & cherries. Sm (5-6lbs) \$108.00 | Lrg (10-12lbs) \$204.00

Sous Vide Prime Rib **NF GF**

Angus prime rib slow cooked sous vide style & roasted. Served with au jus & horseradish. Small (7lbs) \$324.00 | Large (14lbs) \$624.00

Center-Cut Beef Tenderloin **NF**

Roasted center-cut angus beef tenderloin. Served with Bordeaux Sauce. Small (3.5lbs) \$192.50 | Large (7lbs) \$371.00

Holiday Breakfast Dishes

Crème Brulee French Toast **VG NF**

French bread soaked in sweet crème brûlée, topped with brown sugar glaze & served with syrup. Half Pan \$38.00 | Full Pan \$60.00

Quiche **NF** \$24.00/Per Quiche (Serves 6-8)

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



Vegetarian & Vegan Entrees

Butternut Squash Lasagna **VG NF** \$55.00/Half Pan (Serves 10-12)

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

Stuffed Acorn Squash **VG VN GF**

Sm: \$49/Per 4 pieces | Lrg: \$90/Per 8 pieces

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

Roasted Spaghetti Squash **VG VN GF**

Sm: \$32/Per 2 pieces | Lrg: \$60/Per 4 pieces

Slow roasted spaghetti squash stuffed with onion, bell pepper, lentils, walnuts, sunflower seeds all seasoned with fresh herbs. Served with a vegan rosemary cream sauce.

Vegan Shepherd's Pie **VG GFVN NF** \$65.00/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 GF** \$14.00/Quart

Corn Bread & Sausage Stuffing **NF** \$18.00/Quart

Regular Mashed Potatoes **VG GFNF** \$34.00/Half Pan

Garlic Mashed Potatoes **VG GFNF** \$38.00/Half Pan

Potatoes Au Gratin **VG NF** \$40.00/Half Pan

Yam & Sweet Potato Casserole **VG GF** \$40.00/Half Pan

Classic Mac & Cheese Casserole **VG NF** \$45.00/Half Pan

Pumpkin Gruyere Mac & Cheese **VG NF** \$50.00/Half Pan

Brussels Sprouts w Bacon & Onion **NF** \$42.00/Half Pan

Brussels Sprouts w Balsamic **VG GFVN NF** \$39.00/Half Pan

Classic Blue Lake Green Bean Cas **VG NF** \$40.00/Half Pan

Corn, Zucchini & Hatch Chiles Ca **VG GFVN NF** \$38.00/Half Pan

Honey **OR** Orange Glazed Carrots **VG VN GF** \$35.00/Half Pan

Holiday Brie

Each Brie is served with a beautiful bread wreath.

Blackberry Baked Brie **VG** \$50.00/Per Brie

Cranberry Baked Brie **VG NF** \$45.00/Per Brie