



## Baked Sweets

- Harvest Dessert Bars VG** **\$2.10/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 \$2.50 | Lg \$4.00**  
Shapes Available: Stockings, Santa Hats, Candy Canes, Christmas Trees, Stars, Snow Flakes, Snowmen, Angels
- Gingerbread Man Cookies VG NF** **Sm \$2.50 | Lg \$4.00**
- Sweet Breads VG** **\$18.00/Per Loaf**  
Pumpkin Chocolate Chip, Pumpkin, Orange Cranberry
- Holiday Decorated Cupcakes VG NF** **\$54.00/Per Dozen**  
Chocolate, Vanilla & Red Velvet – Call for Décor Details
- Pecan Tart** **\$45.00/Per Tart**
- 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) \$48.00 | Lg 10" (Serves 12) \$55.00**  
Pumpkin cheesecake on a buttery graham cracker crust, topped with whipped cream & nutmeg.
- Pumpkin Pie** **\$24.00/Per Pie**  
Served with Whipped Cream on the side.
- Chocolate Cream Pie** **\$24.00/Per Pie**  
Served with Whipped Cream on the side.
- English Trifle (Serves 15) VG NF** **\$60.00/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** **\$40.00/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.

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



### PICK UP

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

### DELIVERY

Delivery hours are 9am-1pm on Tuesday, 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** **\$27.00/Dozen**
- Bacon Wrapped Brussel Sprouts NF GF** **\$26.00/Dozen**
- Cranberry Sauced Meatballs NF** **\$36.00/Order of 50**
- Gruyere Mushroom Puff VG NF** **\$28.00/Dozen**
- Bleu Cheese Date Rumakis NF GF** **\$26.00/Dozen**
- Mini Beef Wellingtons NF** **\$30.00/Dozen**
- Coconut Shrimp** **\$30.00/Dozen**
- Chicken Cordon Bleu Bites NF** **\$26.00/Dozen**
- Cran-Pistachio Goat Cheese Bites VG GF** **\$26.00/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
- Orange Pomegranate Salad VG GF** **\$46.00/Medium | \$70.00/Large**
- Gorgonzola, Pear, Walnut Salad VG GF** **\$48.00/Med | \$78.00/Lrg**
- Spicy Pumpkin Soup VG GFNF** **\$18.00/Per Quart**
- Butternut Squash Bisque VG NF** **\$18.00/Per Quart**

## Breads & Condiments

- Orange Cranberry Sauce VG GFVN NF** **\$7.00/Pint**
- House-made Turkey Gravy NF** **\$12.00/Quart**
- Gluten Free Turkey Gravy NF GF** **\$15.00/Quart**
- Bordeaux Sauce NF** **\$15.00/Pint**
- Honey Butter VG NF** **\$10.00/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 BonAppétit

## 2024 HOLIDAY MENU



CALL NOW TO PLACE YOUR  
ORDER

(310)784-1070

OPTION 2

WWW.LISASBONAPPETIT.COM

**Holiday Orders must be placed by December 20<sup>th</sup>**  
**We will be closed December 25<sup>th</sup>-29<sup>th</sup> & January 1<sup>st</sup>-2<sup>nd</sup>**

**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) \$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) \$352.00

Large (Serves 15-17) \$412.00

### 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) \$302.00 Medium (Serves 10-12) \$460.00

Large (Serves 15-17) \$527.00

### 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) \$370.00 Large (Serves 20-30) \$690.00

### 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) \$495.00 Large (Serves 20-26) \$950.00

**\*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, Roasted Carrots & Parsnips, 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) \$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) \$96.00 Large (14-16lbs) \$132.00

### 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 (32 Slices) \$110.00 | Full Pan (64 Slices) \$192.00

### 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) \$120.00 | Lrg (10-12lbs) \$225.00

### 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

### Whole Beef Tenderloin **NF**

Whole angus beef tenderloin. Served with Bordeaux Sauce. \$236.00 (4.5lbs) (Serves 8-10 people)

## 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 \$48.00 | Full Pan \$68.00

### Quiche **NF** \$28.00/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** \$70.00/Half Pan (Serves 10-12)

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

### Stuffed Acorn Squash **VG VNGF**

**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 VNGF**

**Sm: \$40/Per 2 pieces | Lrg: \$76/Per 4 pieces**

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** \$80.00/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** \$16.00/Quart

Corn Bread & Sausage Stuffing **NF** \$20.00/Quart

Regular Mashed Potatoes **VG GF NF** \$42.00/Half Pan

Garlic Mashed Potatoes **VG GF NF** \$48.00/Half Pan

Potatoes Au Gratin **VG NF** \$48.00/Half Pan

Butternut Squash Gratin **VG NF** \$48.00/Half Pan

Yam & Sweet Potato Casserole **VG GF** \$48.00/Half Pan

Classic Mac & Cheese Casserole **VG NF** \$55.00/Half Pan

Brussels Sprouts w Bacon & Onion **NF GF** \$52.00/Half Pan

Brussels Sprouts w Balsamic **VG GF VN NF** \$50.00/Half Pan

Classic Blue Lake Green Bean Cas **VG NF** \$50.00/Half Pan

Orange Glazed Carrots **VG GF NF** \$44.00/Half Pan

Roasted Carrots & Parsnips **VG GF VN NF** \$42.00/Half Pan

Roasted Acorn Squash **VG GF VN NF** \$42.00/Half Pan

Sautéed Zucchini & Squash **VG GF NF** \$44.00/Half Pan

## Holiday Brie

*Each Brie is served with a beautiful bread wreath.*

Blackberry Baked Brie **VG** \$55.00/Per Lrg Brie | \$30.00/Per Sm Brie

Cranberry Baked Brie **VG NF** \$50.00/Per Lrg Brie | \$30.00/Per Sm Brie

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