



## 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) **\$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) \$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** **\$50.00/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, Tuesday the 23rd, between 12-6pm, OR Wednesday the 24<sup>th</sup> 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 Wednesday, 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** **\$30.00/Dozen**
- Bacon Wrapped Brussel Sprouts** **NF GF** **\$28.00/Dozen**
- Sweet Potato Planks with Braised Beef** **NF GF** **\$33.00/Dozen**
- Cranberry Sauced Meatballs** **NF** **\$39.00/Order of 50**
- Gruyere Mushroom Puff** **VG NF** **\$30.00/Dozen**
- Bleu Cheese Date Rumakis** **NF GF** **\$28.00/Dozen**
- Mini Beef Wellingtons** **NF** **\$33.00/Dozen**
- Coconut Shrimp** **\$33.00/Dozen**
- Chicken Cordon Bleu Bites** **NF** **\$28.00/Dozen**
- Cran-Pistachio Goat Cheese Bites** **VG GF** **\$28.00/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**

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



## 2025 HOLIDAY MENU



CALL NOW TO PLACE YOUR  
ORDER

(310)784-1070  
OPTION 2

WWW.LISASBONAPPETIT.COM

**Holiday Orders must be placed by December 19<sup>th</sup>**  
**We will be closed December 25<sup>th</sup>-28<sup>th</sup> & January 1<sup>st</sup>**

**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, Roasted Carrots & Parsnips, Blue Lake Green Bean Casserole, Roasted Acorn Squash, Butternut Squash Gratin, Sautéed Zucchini & Squash

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



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) \$55.00

Half (9-10lbs) \$106.00

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) \$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) \$360.00 | Large (14lbs) \$710.00

Whole Filet Mignon    **NF**

Whole beef tenderloin.    \$275.00 (5lbs) (Serves 10-12 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 \$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.

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



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

Roasted Carrots & Parsnips    **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

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