

# COBBLESTONE

CATERING & FINE FOODS

## HOLIDAY MENU

Place Christmas orders by DEC 19

### CHEF'S SPECIAL \$350

Serves 10-12 people

**1 Whole Brisket or 1 Whole Turkey, 3 Sides** (2 qts. of each), **2 Sauces** (1 pt. of each), **1 Soup** (4 qts.)

#### FROM OUR OVENS

|       |   |       |
|-------|---|-------|
| _____ | Free Range Chickens (3 lbs) <i>serves 3-4</i>       | \$16  |
| _____ | Free Range Turkeys (12-14 lbs) <i>serves 12-15</i>  | \$140 |
| _____ | Herb Roasted Turkey Breast <i>serves 8-10</i>       | \$65  |
| _____ | Apple & Pear Glazed Ham (6 lbs)                     | \$95  |
|       | <i>Serves 12-15</i>                                 |       |
| _____ | Grandma's Brisket      Half \$70    Full \$140      |       |
| _____ | Rotisserie Sherry Glazed Duckling <i>serves 4-6</i> | \$50  |
| _____ | Roasted Canadian Goose (12-14 lbs)                  | \$195 |

#### HOMEMADE SOUPS & SAUCES

each order serves 3-5

|       |                              |            |
|-------|------------------------------|------------|
| _____ | Chicken Vegetable Soup       | \$11 / qt  |
| _____ | Tomato Bisque                | \$11 / qt  |
| _____ | Butternut Squash Soup        | \$11 / qt  |
| _____ | Matzo Ball Soup (4 balls/qt) | \$10 / qt  |
| _____ | Cranberry Sauce              | \$9.5 / pt |
| _____ | Turkey Gravy                 | \$9.5 / pt |

#### HANUKKAH SPECIALTIES

|       |                           |           |
|-------|---------------------------|-----------|
| _____ | Sweet Potato Tzimmis      | \$20      |
| _____ | Kasha Varnishkas          | \$18      |
| _____ | Traditional Chopped Liver | \$10/8oz  |
| _____ | Potato Latkes             | \$3 ea    |
| _____ | Spinach & Leek Latkes     | \$3.75 ea |
| _____ | Matzo Balls               | \$1.5 ea  |
| _____ | Noodle Kugel (1 lb. loaf) | \$12      |

#### HOMEMADE DESSERTS & SWEETS

|       |                                      |           |
|-------|--------------------------------------|-----------|
| _____ | Apple Pie                            | \$42      |
| _____ | Traditional Pumpkin Pie              | \$42      |
| _____ | Chocolate Pecan Pie                  | \$42      |
| _____ | Toasted Marshmallow S'mores Cake     | \$55 7"   |
|       |                                      | \$85 10"  |
| _____ | Flourless Chocolate Cake             | \$50 7"   |
|       |                                      | \$80 10"  |
| _____ | Challah Bread Pudding                | \$28 7"   |
|       | w/ Spiced Whiskey Sauce              | \$42 10"  |
| _____ | Rugelach                             | \$30 / lb |
|       | Apricot, Cherry-Walnut, or Chocolate |           |
| _____ | Cobblestone Famous Caramel           | \$11      |
|       | Matzo Crunch (per .5 lb)             |           |
| _____ | Homemade Apple Cider Doughnuts       | \$2 ea    |
|       | w/ Cinnamon Sugar                    |           |
| _____ | Chocolate Chunk Cookies              | \$2.25    |

#### SIDES DISHES

each order is 1 quart and serves 3-5

|       |   |           |
|-------|---|-----------|
| _____ | Swiss Chard Gratin                      | \$6.25 ea |
| _____ | Roasted Asparagus                       |           |
|       | w/ Mushrooms & Parmesan                 | \$16      |
| _____ | Haricots Verts w/ Almonds & Shallots    | \$18      |
| _____ | Roasted Sweet Potatoes w/ Sage          | \$14      |
| _____ | Roasted Brussels Sprouts                | \$16      |
| _____ | Roasted Cauliflower                     | \$14      |
| _____ | Sautéed Spinach w/ Onion & Garlic       | \$24      |
| _____ | Macaroni & Cheese                       | \$18      |
| _____ | Herb Roasted Mushrooms                  |           |
|       | w/ Caramelized Onions                   | \$18      |
| _____ | Roasted Broccoli w/ Fried Garlic        | \$14      |
| _____ | Sautéed Green Beans                     |           |
|       | w/ Bacon & Pecans                       | \$18      |
| _____ | Cheddar Corn Pudding                    | \$24      |
| _____ | Braised Kale w/ Chickpeas & Tomato      | \$16      |
| _____ | Vegetarian Collard Greens               | \$16      |
| _____ | Toasted Spätzle                         |           |
|       | w/ Shaved Brussels Sprouts & Bacon      | \$22      |
| _____ | Chestnut Farro                          |           |
|       | w/ Quince & Cranberries                 | \$32      |
| _____ | Roasted Root Vegetables                 | \$16      |
| _____ | Caramelized Baby Turnip, Radish, Carrot | \$25      |
| _____ | Wild Rice w/ Cranberries & Pecans       | \$26      |
| _____ | Whipped Sweet Potatoes                  | \$14      |
| _____ | Organic Quinoa w/ Dried Fruit & Nuts    | \$18      |
| _____ | Mashed Potatoes w/ Garlic               | \$16      |
| _____ | Herb Roasted Red-Skinned Potatoes       | \$14      |
| _____ | Traditional Sage Stuffing               | \$20      |
| _____ | Cornbread Stuffing w/ Sausage & Fig     | \$28      |
| _____ | Roasted Beets w/ Red Onion & Honey      | \$15      |
| _____ | Roasted Acorn Squash w/ Sage            | \$16      |
| _____ | Creamed Spinach                         | \$30      |
| _____ | Honey Roasted Carrots                   | \$16      |
| _____ | Wild Mushroom Bread Pudding (1 lb)      | \$9       |
| _____ | Roasted Fennel / Shallots & Honey       | \$22      |

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## PLATTERS

### Artisanal Cheeses

*Fromage D'Affinois, Manchego, Silver Mountain Cheddar, Marieka Gouda Reserve, Fourme D'Ambert, Dried Figs, Apricots, Assorted Crackers & Flatbreads*

Serves 10 - 15 Guests \$118  
Serves 16 - 20 Guests \$165  
Serves 21 - 25 Guests \$213

### Vegetable Crudité's

*Baby Carrots, Cucumber, Cauliflower, Broccoli, Fennel, Grape Tomatoes, Asparagus, Red Peppers and Haricot Verts Served with Caramelized Onion and Chive Dip*

Serves 10 - 15 Guests \$110  
Serves 16 - 20 Guests \$144  
Serves 21 - 25 Guests \$195

### Grilled Market Vegetables

*Asparagus, Endive, Zucchini, Baby Vegetables, Broccoli, Cauliflower, Red Peppers, Fennel and Mushrooms Served with Romesco Sauce*

Serves 10 - 15 Guests \$110  
Serves 16 - 20 Guests \$144  
Serves 21 - 25 Guests \$195

### Seasonal Market Fruit

*Melon, Mango, Kiwi, Strawberries, Grapes, Blueberries, Blackberries, Pineapple*

Serves 10 - 15 Guests \$110  
Serves 16 - 20 Guests \$144  
Serves 21 - 25 Guests \$195

### Assorted Mini Sweet Platter

*A selection of cookies, brownies & bites, garnished with fresh berries. 3 pcs per person*

Serves 10 - 15 Guests \$110  
Serves 16 - 20 Guests \$144  
Serves 21 - 25 Guests \$195

## BREADS & DINNER ROLLS

|       |                                    |           |
|-------|------------------------------------|-----------|
| _____ | Pane Pugliese                      | \$7.5     |
| _____ | Pane Sesamo                        | \$7.5     |
| _____ | French Baguette                    | \$3       |
| _____ | Multigrain Baguette                | \$4.5     |
| _____ | Buttermilk Biscuits                | \$3       |
| _____ | Chive & Garlic Buttermilk Biscuits | \$3.5     |
| _____ | Braided Challah                    | \$6.5     |
| _____ | French Tear Offs                   | \$1.25 ea |
| _____ | Pocket Olive Rolls                 | \$2 ea    |
| _____ | Tear Away Multigrain Rolls         | \$1.5 ea  |
| _____ | Whole Wheel Tear Off Rolls (35)    | \$35      |

## DIPS

Each order is 16 oz

|       |                                     |      |
|-------|-------------------------------------|------|
| _____ | Baked Crab Dip w/ Red Pepper, Herbs | \$20 |
| _____ | Caramelized Onion & Chive Dip       | \$12 |
| _____ | Guacamole                           | \$12 |
| _____ | Pico de Gallo                       | \$6  |
| _____ | Buffalo Chicken Dip                 | \$12 |
| _____ | Spinach Artichoke Dip               | \$12 |
| _____ | Green Goddess Tofu Spread           | \$14 |
| _____ | Tuscan White Bean Dip               | \$9  |
| _____ | Homemade Ricotta Bruschetta Topping | \$14 |
| _____ | Tomato Basil Bruschetta Topping     | \$10 |
| _____ | Charred Tomatillo Salsa             | \$9  |
| _____ | Tzatziki                            | \$9  |
| _____ | Baba Ganoush                        | \$12 |
| _____ | Kalamata Olive Tapenade             | \$16 |
| _____ | Basil Pesto                         | \$16 |
| _____ | Hummus                              | \$8  |

## CHIPS

|       |                                  |             |
|-------|----------------------------------|-------------|
| _____ | Fresh Tortilla Chips             | \$6 / 8 oz  |
| _____ | Plantain Chips                   | \$9 / 8 oz  |
| _____ | Homemade Potato Chips            | \$6 / 8 oz  |
| _____ | Homemade Sweet Potato Chips      | \$6 / 8 oz  |
| _____ | Lavash (Z'tar, Cheese or Garlic) | \$16 / 8 oz |
| _____ | Crisps (Raisin Nut or Parmesan)  | \$16 / 8 oz |
| _____ | Plain Crostini                   | \$4 / 4 oz  |
| _____ | Whole Wheat Crostini             | \$4 / 4 oz  |
| _____ | Rosemary Crostini                | \$5 / 4 oz  |

## ORDER INFORMATION

**All orders will be reconfirmed with an invoice sent to your e-mail from Cobblestone Office. If you do not receive an e-mail confirmation within 48 business hours, please give us a call!**

OPEN Dec 24 10am - 2pm

CLOSED Dec 25 / Dec 26

Email orders to [info@cobblestonecatering.com](mailto:info@cobblestonecatering.com)

Call in orders to 718-568-0274

Delivery \$100.00 (\$200.00 minimum)

|                   |                    |       |
|-------------------|--------------------|-------|
| Name              | Phone              |       |
| _____             |                    |       |
| Email             |                    |       |
| _____             |                    |       |
| Address           |                    |       |
| _____             |                    |       |
| Credit Card #     | Exp. Date          | CW    |
| _____             | _____              | _____ |
| Pick Up Date/Time | Delivery Date/Time |       |
| _____             | _____              |       |
| Subtotal          | Order Taken By     |       |
| _____             | _____              |       |