

Ma-Ro's Holiday Menu

CLASSIC YULETIDE

ROCKET FENNEL CITRUS SALAD

Dried Cranberries, Sweet Pickled Red Onion, Mint,
Black Olives, Olive Oil, Mint Honey Citrus Vinaigrette

TURKEY ROULADE

Stuffed with Apricot, Sage, Wild & Red Rice
and Rosemary Focaccia Stuffing,
Turkey Jus & Cranberry Sauce

STUFFED ACORN SQUASH

Quinoa, Pepita, Cranberries, Green Onion, Feta,
and Lemon Garlic Sauce

TRADITIONAL HERB AND MUSHROOM STUFFING

Dried Cranberries, Apricots, Cherries, Wild and Red Rice, Mirepoix,
Mushrooms, and Fresh Herbs

HONEY-GLAZED ROASTED CARROTS AND PARSNIPS

A SELECTION OF HOLIDAY MACARONS

Red and Green Macarons
with Candy Cane Creme

and

FRUIT PLATTER

\$44.00/PERSON



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WINTER WONDERLAND

YULETIDE SALAD

Boston Lettuce, Pomegranate, Strawberries, Feta, Caramelized Apples, Pecan Meringue Crunch and Poppyseed Buttermilk Dressing

BRIOCHE CRUSTED SALMON

with Spinach Cranberry Goat Cheese Veloute

BROWN BUTTER CANDIED BEETS

CABBAGE ROLLS

Stuffed Cabbage with Beyond Meat, Brown & White Rice, Quinoa, Baked in Tomato Sauce, Vegan Cheddar and Mozzarella

JEWELED RICE PILAF

Saffron Basmati Rice, Cranberries, Raisins, Mirepoix, Herbs, Cardamom, Cumin, Turmeric Spiced

GINGERBREAD BROWNIES

FRUIT PLATTER

\$38.00/PERSON

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FESTIVE COMFORT

BABY KALE SALAD

Shaved Brussels Sprouts, Apples,
and Maple Cayenne Caramelized Hazelnuts,
Persimmons and Red and Black Radishes,
Served in a Lemon Dijon Olive Oil Dressing

ROAST CHICKEN WITH COGNAC SAUCE

Oven Roasted Grain Fed Chicken, Served with Au Jus
Cognac Sauce with Fire-Charred Chestnuts

SCALLOPED POTATOES

**FESTIVE GRILLED
YELLOW AND GREEN ZUCCHINI FILET**
Served with Sweet Pimento Harissa Jam

SPICED HALLOUMI
with Grilled Swiss Chard and Acorn Squash
Dollop of Garlic Tahini Yogurt
(Vegetarian)

APPLE STICKY TOFFEE PUDDING

\$36.00/PERSON



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HOLIDAY ROAST

**ESCAROLE AND BLOND FRISÉE, PEAR,
PARMESAN, AND BASIL LEAF SALAD**
in Red Wine, White Balsamic Dressing

BEEF STRIPLOIN ROAST

with Caramelized Onions, Mushroom Duxelle
Served with Au Jus

SWEET POTATO ROAST

with Caramelized Onion Mushroom Duxelle
(Vegetarian)

CHEESY ROASTED NEW POTATOES AND PEPPERS

BRUSSELS SPROUTS
with Chestnuts

CHOCOLATE POTS DE CREME

\$42.00/PERSON

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MERRY MINGLING

HOLIDAY THEMED ADDITIONAL SELECTION TO HORS D'OEUVRE LIST

HOLIDAY BRIE

(Serves 8-10)

Wheel of Brie Layered
with Brown Sugar Slivered Almonds,
Green Grapes, and Strawberries.
Served with a warm baguette.

\$55.00/WHEEL

SOY MAPLE BACON WRAP SHRIMP

Served with Whisky Peppercorn Mango Jam

\$5.00/PIECE

SMOKED SALMON ROSE CANAPES

on Toasted Brioche, Horseradish Crema
with Fresh Dill and Yuzu Caviar

\$5.00/PIECE

RICOTTA AND ROASTED GRAPES

on a Crostini

\$5.00/PIECE

WATERMELON AND GREEN PEPPERCORN-MARINATED FETA

Drizzled with Organic Honey

\$5.00/PIECE



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NOEL PRESTIGE

SOUP

CLASSIC FRENCH ONION SOUP
with Cheese Toast

APPETIZER

SEAFOOD MARTINI
Poached ATLANTIC LOBSTER,
Served with Meyer Lemon Butter Dressing.
Garnished with Shrimp and Scallop Thermidor,
and Kiwi Mussel

CHAMPAGNE ICE

ENTRÉE

ROASTED HERB-ENCROUTE RACK OF LAMB
Served with Madeira Jus

SIDES

TURNED POTATOES OF MANY COLORS
with Chili Lime Butter, Pomegranate,
Broccoli Kale Slaw

STEM ON HEIRLOOM CARROTS

DESSERT

RING IN THE NEW YEAR
Cranberry Egnog Napoleon
Served with Dark Chocolate Sauce, Berries, Almond Tuile Leaf,
Edible Chocolate Spoon, Vanilla Bean Creme Anglaise

\$105/PERSON