



2024 Christmas Eve and Day Dinner Delivery

Full Size Serves 18-20, Half Size Serves 8-10, Quarter Serves 4-6 (based on ½ - ¾ cup serving)

Pricing includes delivery and tax.

Minimum order = \$250 for holiday delivery

TO ORDER: Please email your complete order to chef@winepairevents.com, please be sure to include quantities. Please be sure to include your full address, any special instructions for delivery (gate codes, etc.) what time you plan to have dinner and a cell number that can be texted on delivery day. Deliveries are not guaranteed until you receive a confirmation. It is always recommended that you contact me early to ensure your delivery location/time can be met!

Holiday Mains: (Recommendation is ½ - ¾ lb of protein per person. Weight is taken prior to cooking)

Butter + Garlic Roasted Turkey Breast: Full 1/2 turkey breast, marinated in fresh herbs, garlic and butter and roasted to perfection. This can be ordered cooked and ready to slice, or cook yourself with instructions. \$18/lb 3 lb min.

Thyme Roasted Duck Confit: Whole duck legs with fresh thyme and seasoned with sea salt and white pepper. Submerged in duck fat then slow-roasted. Fall off the bone tender. We recommend finishing the duck under your broiler for that crispy-skin perfection. \$20/ea 3 min.

Stuffed Cornish Game Hens: Game hens dressed in garlic-herb butter and stuffed with herbs de Provence wild rice slow roasted until tender. Served with au jus on the side. \$25/ea 2 min.

18+ Hour Slow Roasted Pork: A Chef Erin Classic! Bone-in pork shoulder, stuffed with fresh sage and slow roasted in wine and consommé, it's fall-apart tender. Arrives pulled with au jus on the side. \$14/lb 3 lb min.

Classic Beef Bourguignon: Made the traditional French way with slow braised chuck roast, center bacon, carrot, onion, shallot, mushroom, Burgundy and Cognac. Served with a side of fresh parsley. Great on its own or served over mashed potatoes. \$16/lb 4 lb min.

Mustard and Garlic Rubbed Slow Roasted Beef Brisket: Baking spice, Dijon and garlic savory rub, slow roasted until fork tender. Served with au jus on the side. \$20/lb 3 lb min.

Spice Rubbed Beef Tri-Tip: Braised Tri Tip rubbed in a sweet and savory blend of spice and seasonings. Braised until fork tender, unless otherwise requested. \$22/lb 3 lb min.

Wine Braised Lamb Shanks: Whole lamb shanks slow braised in red wine and rosemary. Served with au jus on the side. \$20/shank 3 min.

Lamb Osso Bucco: Lamb shanks slow roasted in red wine and consommé and shredded, portobello and eggplant, tomato ragu. \$14/lb 4 lb min.

Holiday Sides:

Pancetta Braised Brussels Sprouts: Small sprouts cut in half, seasoned with salt and pepper and braised with Italian style bacon until firm-tender. \$67/Full \$42/Half \$28/Qtr

Sautéed Haricot Vert: French green beans julienned and sautéed in olive oil, white wine and garlic, finished with lemon juice. \$67/Full \$42/Half \$28/Qtr

Creamed Spinach: Fresh chopped spinach added to a 3-cheese bechamel sauce and lightly seasoned. Also works great as a sauce! \$72/Full \$47/Half \$30/Qtr

Rosemary Romano Roasted Butternut Squash: Fresh cut butternut squash roasted with fresh rosemary and romano cheese, finished with a touch of whipping cream. \$72/Full \$47/Half \$30/Qtr



Caramelized Eggplant + Romano Risotto: Slow cooked risotto with caramelized eggplant, finished with whipping cream and romano cheese. \$110/Full \$75/Half \$47/Qtr

Cream Cheese + Chive Mashed Red Skins: Skin-on, chunky mashed potatoes with butter, cream, cream cheese, sea salt, white pepper and chive. \$77/Full \$52/Half \$32/Qtr

Russet + Parsnip Mash: Finely pureed parsnip combined with mashed russet potatoes, butter, cream, sea salt and white pepper. \$92/Full \$62/Half \$38/Qtr

Mashed Sweet Potatoes: Roasted sweet potatoes mashed with butter, cream, sea salt, white pepper and nutmeg. \$77/Full \$52/Half \$32/Qtr

Holiday Stuffing: Herb bread stuffing made with chicken broth and white wine, with sautéed celery and onion, fresh chopped cranberries, country sausage and chopped hazelnuts. \$105/Full \$70/Half \$42/Qtr

Couscous Salad: Pearl couscous cooked in chicken stock and white wine with charred walnut, dried currant, Tuscan kale, blackened portobello and caramelized eggplant. \$92/Full \$62/Half \$38/Qtr

Black Truffle Mac + Cheese: Shell pasta in white cheddar, gruyere and truffle cheddar cheese sauce with black truffle sea salt, romano and panko topping. \$125/Full \$85/Half \$50/Qtr

Mushroom Au Jus Gravy: 4 different mushroom varieties, seasoned and sautéed in red wine and beef au jus reduction. Thickened with a touch of corn starch. A great compliment to any of the red meat options. \$25/1qt \$15/1pt \$8/cup

Raspberry – Sage Sauce: Seasoned poultry stock and butter thickened with a butter-flour roux then finished with fresh sage and pulled, fresh raspberries. Perfect with any of the poultry or pork meat options. \$30/1qt \$20/1pt \$13/cup

Holiday Soups:

Sicilian Style Cassoulet: Ground chicken Sicilian sausage (touch of spice to this) with fire roasted tomato, caramelized red onion, blackened crimini mushroom, white navy beans, cannellini beans, Tuscan kale and porcini broth, finished with cream. Topped with bacon and romano cheese (comes on the side). \$92/Full \$62/Half \$38/Qtr

Chef Erin's Honeymoon Stew: Meatballs made with chicken sausage + pork sausage (can also be made with turkey in lieu of pork), thyme zucchini, blackened mushroom, fresh spinach, caramelized red onion and herbed Israeli/pearl couscous in fresh bruschetta chicken broth. This will deliver with the meatballs & broth separate from the veggies and couscous. \$100/Full \$70/Half \$44/Qtr

Holiday Desserts:

Chef Erin's Dark Chocolate Soft Brittle: 72% dark chocolate with a touch of cream for a softer, creamier texture. Ingredients are added into the chocolate mixture then spread out to cool and broken into pieces. Suggested add-ins: dried bing cherry, salted butterscotch caramel, hazelnuts, espresso bean, black pepper and sea salt. Add-ins are flexible. \$40/24oz \$22/12oz

Mini Desserts: Mini desserts in 3oz disposable cups, comes with mini silver spoons, minimum 4 for each flavor. \$20/per order (4, 3oz)

Key Lime Pie: Graham cracker crust with key lime filling and topped with whipped cream.

Spiced Apple Pie: Butter cookie crust with spiced apples topped with brown sugar walnut crumb.

Strawberry Shortcake: Butter cookie crust w/fresh strawberries in jam topped with whipped cream and sponge cake.

Coconut Cream: Chocolate cookie crust with coconut cream filling topped with shredded coconut and Oreo crumble.

Chocolate Pie: Butter cookie crust with double chocolate mousse and topped with whipped cream.

Peanut Butter Pie: Chocolate cookie crust with chunky peanut butter mousse and topped with whipped cream.

Smores Pie: Graham cracker crust with chocolate mousse and topped with marshmallow cream and graham crumble.