



**ANN'S
CATERING**

Christmas Eve Specials

Thursday, December 24th between 11 a.m. - 3:30 p.m.

Call to pre-order at 510-649-0869. Don't wait to order as we will sell out!

Appetizers

Sweet and Spicy Candied Pecans

\$16 pint

Lobster Bisque

\$20 quart



Traditional Deviled Eggs

\$14 for 10 halves

Stuffed Mushroom Caps

with spinach, gruyere, feta & pine nuts

\$15 for 8 caps

Phyllo Pastry Triangles

with butternut squash, kale & Asiago

6 for \$13

Prosciutto Wrapped Dates

8 for \$15

DIY Crostini

Crostini, brie cheese, apple cranberry chutney,

crispy sage

10 for \$15

Salads & Veggies

Holiday Salad

Mixed greens, bosc pears, toasted pumpkin seeds,

pomegranate seeds and goat cheese

with pumpkin vinaigrette

\$15

Honey Balsamic Roasted Brussels Sprouts

\$25 quart

Roasted Winter Vegetables

Carrot, turnips, parsnips, sweet potato and rutabaga

\$25 quart

Classic Creamed Spinach

\$25 quart

Reheatable Individual Cold Entree

Your choice of Braised Beef Short Ribs OR
a Half Orange Glazed Duck.

Served with roasted winter vegetables,

Brussels sprouts, sweet potato mash

and spiced orange cranberry sauce

\$35 per person

For the Feast

Spiced Orange Cranberry Sauce

\$13 pint

Mini Cream Biscuits

\$10 dozen

Mini Sweet Potato Biscuits

\$10 dozen

Savory Sweet Potato Mash

\$15 quart

Gruyere Bacon Potato Gratin

\$25 quart

Poached Salmon

With lemon dill aioli

\$22 per lb

Whole Orange Glazed Duck

\$50 (serves 2)

Braised Beef Short Ribs

\$100 (serves 4)

Desserts

9" baked Pecan Pie \$25

Vanilla Whipped Cream \$8 quart

Eggnog (add your own alcohol) \$15 quart



Please Note: All items are oven-ready and will require re-heating. Baking instructions will be provided for each item.