



Baked Sweets

Harvest Dessert Bars **VG**

\$1.75/Per Bar

Lemon, Magic, Caramel Apple Cream Cheese, White Chocolate Cranberry, Gingerbread Pumpkin Cheesecake, Peppermint Brownies & Pecan Pie.

Holiday Cookie Assortment **VG**

\$10.00/Per Dozen

Russian tea cakes, pecan twists, raspberry thumbprints, apricot thumbprints, chocolate almond butters & coconut macaroons.

Sugar Cookie Cut-Outs **VG NF**

Sm \$2.00 | Lg \$3.75

Gingerbread Man Cookies **VG NF**

Sm \$1.50 | Lg \$2.25

Pumpkin Roulade (Serves 15)

\$22.00/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) \$36.00 | Lg 10" (Serves 12) \$48.00

Pumpkin cheesecake on a buttery graham cracker crust, topped with whipped cream & nutmeg.

English Trifle (Serves 15) **VG NF**

\$52.00/Per Trifle

Layered with sherry spiked vanilla pound cake, raspberry preserves, vanilla custard, fresh fruit & topped with whipped cream.

Gingerbread Pudding (Serves 15) **VG NF**

\$35.00/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 chocolate mousse, frosted with ganache and decorated as a yule log with holly berries and holiday décor.

Holiday Appetizers

Year round selections are available in addition to the following items.

Toasted Pumpkin Raviolis **VG NF**

\$27.00/Dozen

Mini Turkey Pot Pie **NF**

\$26.00/Dozen

Bacon Wrapped Brussel Sprouts **NF GF**

\$26.00/Dozen

Pumpkin Pecan Brie Phyllo Cups **VG**

\$24.00/Dozen

Cranberry Sauced Meatballs **NF**

\$34.00/Order of 50

Gruyere Mushroom Puff **VG NF**

\$24.00/Dozen

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



PICK UP

Pick up your Holiday feast at our Catering Office, Thursday the 23rd, between the hours of 9am-4pm. All pick-up orders will be cold with reheating instructions. Please come at your designated pick up time.

DELIVERY

Delivery hours are 9am-1pm on the 24th. Deliveries require a \$200 minimum & have a \$50 delivery charge for an hour delivery window, only available within our 10 mile radius. Please note that delivery orders can be delivered HOT and ready to serve, OR cold with reheating instructions. Deliveries will be very limited in availability.

Soups, Salads & Sandwiches

Year round selections are available in addition to the following items.

Holiday Petites

\$3.00/Per Sandwich

White & Wheat knot rolls filled with an assortment of: Cranberry Pecan Chicken Salad | Turkey with Stuffing, Gravy & Cranberry Sauce | Roast Beef with Havarti Cheese & Rosemary Horseradish spread | Ham with Gouda & Cran-Apple Chutney relish.

Bistro Salad **VG GF**

\$36.00/Medium | \$60.00/Large

Gorgonzola, Pear, Walnut Salad **VG GF**

\$38.00/Medium |

\$68.00/Large

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**

\$6.50/Pint

Turkey Gravy **NF**

\$11.00/Quart

Gluten Free Turkey Gravy **NF GF**

\$14.00/Quart

Cran-Apple Demi Glaze **NF**

\$11.00/Pint

Bordeaux Sauce **NF**

\$13.00/Pint

Honey Cinnamon Butter **VG NF**

\$11.00/Half Pint

Rosemary Garlic Butter **VG NF**

\$11.00/Half Pint

White & Wheat Knot Rolls **VG**

\$0.50/Roll

Corn Bread Muffins **VG NF**

\$19.00/Dozen

Biscuits [Parmesan Herb OR Cheddar Bacon]

\$19.50/Dozen

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Lisa's BonAppétit

2021 HOLIDAY MENU



CALL NOW TO PLACE YOUR ORDER

(310)784-1070

OPTION 2

WWW.LISASBONAPPETIT.COM

**Holiday Orders must be placed by December 17th
We will be closed December 25th-26th & January 1st-2nd**

**We have limited availability & orders will be
reserved first come, first serve.**

***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) \$101.50 Medium (Serves 10-12) \$160.00

Large (Serves 15-17) \$215.00 X-Large (Serves 20-24) \$280.00

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, Holiday Green Salad **OR** Soup, Assorted Rolls **OR** Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Small (Serves 6-7) \$201.00 Medium (Serves 10-12) \$270.00

Large (Serves 15-17) \$320.00 X-Large (Serves 20-24) \$399.00

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) \$250.00 Medium (Serves 10-12) \$380.00

Large (Serves 15-17) \$436.00 X-Large (Serves 20-24) \$560.00

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 6-8) \$207.50 Large (Serves 10-12) \$308.50

Mistletoe Feast

Prime Rib with Au Jus, Horseradish, Mashed Potatoes **OR** Potatoes Au Gratin, Holiday Vegetable Dish, Holiday Green Salad **OR** Soup, Assorted Rolls.

Small (Serves 6-8) \$251.00 Large (Serves 10-12) \$360.00

***Pre-Carve your turkey for \$15 upon request.**

***All weights reflect pre-cooked lbs.**

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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 \$15.00.

Extra Small (8-10lbs) \$56.00 Small (10-12lbs) \$85.00

Medium (14-16lbs) \$105.00 Large (20-22lbs) \$135.00

Extra Large (25-30lbs) \$165.00

Honey Glazed Ham **NF GF**

Caramelized spiral cut honey glazed ham.

Small (8-9lbs) \$90.00 Large (16-18lbs) \$150.00

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. \$18.00/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 (6 breasts) \$88.00 | Full Pan (12 breasts) \$164.00

Braised Brisket **NF GF**

Braised brisket slow cooked in a red wine reduction with your choice of our classic brisket with onions & tomatoes **OR** our holiday brisket with shallots & cherries.

Small (5-6lbs) \$96.00 | Large (10-12lbs) \$185.00

Sous Vide Prime Rib **NF GF**

Angus prime rib slow cooked sous vide style & roasted. Served with au jus & horseradish. Small (7lbs) \$253.00 | Large (14lbs) \$450.00

Center-Cut Beef Tenderloin **NF**

Roasted center-cut angus beef tenderloin. Served with Bordeaux Sauce. Small (3.5lbs) \$185.00 | Large (7lbs) \$336.00

Holiday Brie

Each Brie is served with a beautiful bread wreath.

Blackberry Baked Brie **VG** \$50.00/Per Brie

Cranberry Baked Brie **VG NF** \$45.00/Per Brie

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Vegetarian & Vegan Entrees

Butternut Squash Lasagna **VG NF** \$55.00/Half Pan (Serves 10-12)

Layered Lasagna pasta with butternut squash, & a white cream sauce.

Pumpkin Raviolis **VG NF** \$15.00/Per Entree (Serves 1)

5 Pumpkin stuffed raviolis in a creamy sage sauce.

Stuffed Acorn Squash **VG VN GF**

Sm: \$49/Per 4 pieces | Lrg: \$90/Per 8 pieces

Stuffed with mushrooms, onions, carrots, celery, and sunflower seeds seasoned with herbs in a vegan white sauce

Roasted Spaghetti Squash **VG VN GF**

Sm: \$32/Per 2 pieces | Lrg: \$60/Per 4 pieces

Slow roasted spaghetti squash stuffed with onion, bell pepper, lentils, walnuts, sunflower seeds all seasoned with fresh herbs. Served with a vegan rosemary cream sauce.

Side Dishes

Traditional Herb Stuffing **VG NF GF** \$14.00/Quart

Corn Bread & Sausage Stuffing **NF** \$18.00/Quart

Regular Mashed Potatoes **VG GF NF** \$34.00/Half Pan

Garlic Mashed Potatoes **VG GF NF** \$38.00/Half Pan

Potatoes Au Gratin **VG NF** \$40.00/Half Pan

Yam & Sweet Potato Casserole **VG GF** \$40.00/Half Pan

Classic Mac & Cheese Casserole **VG NF** \$36.50/Half Pan

Pumpkin Gruyere Mac & Cheese **VG NF** \$44.00/Half Pan

Brussels Sprouts w Bacon & Onion **NF** \$42.00/Half Pan

Brussels Sprouts w Balsamic **VG GF VN NF** \$39.00/Half Pan

Classic Blue Lake Green Bean Cas **VG NF** \$40.00/Half Pan

Butternut Squash Gratin **VG NF** \$40.00/Half Pan

Corn, Zucchini & Hatch Chiles Cas **VG VN GF** \$38.00/Half Pan

Honey **OR** Orange Glazed Carrots **VG VG GF** \$38.00/Half Pan

Holiday Trays

Holiday Crudit  Platter -Served with Spinach Dip **OR** Hummus

\$44.00/Small 12” \$70.00/Large 16” **VG GF VN NF**

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