



## Christmas Dinner “To Go”

### Artisanal Rolls and Butter

### Holiday Joy Salad

Mixed greens and baby arugula, pomegranate seed, toasted spiced pepita, chopped pistachio, poached pears with Raspberry Vinaigrette

### (Choose two entrees)

#### Lingonberry Orange Chutney Glazed Chicken

with cardamom poached pear and onion compote

OR

#### Roasted Sliced Turkey Breast

OR

#### Brown Sugar Crusted Glazed Ham

OR

#### Roasted Butternut Squash Lasagna

Rosemary and Garlic

OR

#### Beef Tenderloin (Add \$50)

Served with creamy horseradish and raspberry chipotle sauce

### Seasonal Mixed Winter Roasted Vegetables

The best in season with olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, and purple onion

### Gourmet Holiday Winter Holiday Assortment

A chef's choice display of our seasonal bite-sized bars & squares, French macarons, bark & brittle, and cake bites.

### SIDES- Choose Two

#### Potatoes Au Gratin

#### Classic Mac and Cheese

#### Lobster Whipped Yukon Gold Mashed Potatoes

#### Parisian Mac and Cheese

Mac-n-Cheese for the “upper crust”. Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce.

*Extra sides add \$5 pp*

## Package Price **\$270.00** *Plus tax*

Reserve yours now 702-553-7849

*Packages feeds 4 guests*

Must be pre-ordered and paid in advance. Place your order before 12 pm on Monday, December 20. Limited quantities available. No changes, substitutions or refunds. Pick-ups and deliveries will be on December 23rd from 9am to 7pm **Delivery Fee** • \$25. Packages can ONLY be picked up at Curator Catering at pre-arranged time. Packages are delivered or picked up cold in disposable containers, for you to reheat at desired time.