



Christmas Brunch & Lunch “To Go”

Chilled Snacking Lunch Display Platters

Chilled Brown Sugar Ham, Rosemary Beef Tenderloin, and Roasted Turkey Platter

Sliced meats served with cranberry chutney, smoked onion jam, horseradish cream, whole grain mustard, mayonnaise, and mini artisan rolls

Seasonal Mixed Winter Roasted Vegetables

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

Holiday Dips, Sticks, & Chip Display

Caramelized onion dip, White Bean Dip with Herbs, Cheese Spread with Pumpkin Seed Oil, Spinach garlic artichoke dip, Holiday torta cranberry goat cheese. Includes bread sticks, pretzel sticks, & fresh chips.

Bountiful Cheese Display

Featuring imported and domestic cheeses. Displayed with sliced meats, baguettes, crackers, nuts, dried fruits, and marinated olives. Garnished with grapes and seasonal berries.

Package Price \$199.99 *Plus tax*

Reserve yours now b@curatorcatering.com or 702-553-7849
Packages feeds 8-10 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.