All in Good Taste
PRODUCTIONS

Holiday Foods To Go Menu

Hors d' Oeuvres

Thin Crust Pizzas

(Pizza delivered frozen)

Thin Crust Pizza with Wild Mushroom Duxelles, Champignon and Piave Cheese, Crispy Mushrooms, Truffle Oil, Rosemary
(Signature size - $24) (Family size - $33)
or
Thin Crust Pizza with Buffalo Mozzarella, Roasted Tomato, Sliced Tomato, Reggiano and Fontina Cheese
(Signature size - $22) (Family size - $30)
or
Thin Crust Pizza with Caramelized Onions, Taleggio and Reggiano Cheese, Roasted Peppers, Basil
(Signature size - $24) (Family size - $32)

Antipasto Platter

Assorted Charcuterie, Buffalo Mozzarella, St. Andre, Smoked Bleu, Vermont White Cheddar, Assorted Olives, Fire Roasted Peppers, Sun-Dried Tomato Hummus, Cherry Tomatoes, Grilled Artichokes with Pickled Red Onions Crostini, Focaccia
(6 servings - $95) or (12 servings - $190)

Jumbo Lump Crab Cakes, Sauce Vert
(1 dozen 1-oz. cocktail style cakes $72)
(1 dozen 3-oz. crab cakes $195)

Jumbo Shrimp Cocktail, Lemon Wedges, Caper Cocktail Sauce
(6 servings=18 Jumbo Shrimp - $85)

Smoked Herb Crusted Baby Lamb Chops, Port Gastrique Demi-Glace
(4 servings - 8 cocktail size chops - $55)

Seared Herb Crusted Ahi Tuna Mediterranean Style, Kalamata and Green Olives, Cherry Tomato, Pickled Red Onion, Preserved Lemon, Herbed Couscous
(12 oz. of tuna - $72)

Hickory Smoked Salmon Platter, Shaved Fennel, Cucumber, Pickled Red Onion, Lemon Caper Aioli
(4 servings - $48)

Wild Rosemary Goat Cheese Pudding (or) Olive Tapenade and Feta Cheese Pudding (or) Gruyere Cheese Pudding
Crostini, Focaccia
(6 servings - $48) or (12 servings - $96)

Soups & Salads

Chestnut Bisque with Herbed Chestnut Cream
(1 quart - $24)
or
Roasted Chicken Noodle Soup
(1 quart - $22)

Salad of Winter Greens, Napa Cabbage, Radicchio, Toasted Almonds, Julienned Celery Root, Pomegranates, Pumpkin Vinaigrette
(6 servings - $68) or (12 servings - $134)

Caesar Salad with Shaved Brussels Sprouts, Garlic Croutons, Dried Cranberries, Spiced Pepitas, Reggiano, Caesar Dressing
(6 servings - $72) or (12 servings - $144)

Sides

Caramelized Onion Tart with, Bacon, Stilton Cheese, Sliced Figs
(4 slices - $36)

Wild Mushroom Fromage Blanc Tart, Tartufo Cheese
(4 slices - $36)

Orecchiette Pasta, Triple Cheddar Cheese Sauce, Herb Toasted Breadcrumbs
(6 servings - $48) or (12 servings - $96)

Dauphinoise Potatoes, Garlic Cream, Gruyère Cheese
(6 servings - $60) or (12 servings - $120)

Whipped Potatoes or Garlic Whipped Potatoes
(6 servings - $48) or (12 servings - $96)

Homemade Ricotta Gnocchi, Vodka Sauce, Pesto, Shaved Reggiano (GF optional)
(6 servings - $54) or (12 servings - $108)

Sauteed Wild Rice, Quinoa, Brown Rice, Pearl Onions, Peas, Julienned Carrots, Leeks (GF)
(6 servings - $48) or (12 servings - $96)

Lightly Roasted Baby Carrots, Broccoli, Cauliflower, Beets, Herbed Butter
(6 servings - $54) or (12 servings - $108)

Entrée

Black Pepper and Sea Salt Crusted Standing Rib Roast of Prime Beef, Demi-Glace
Partially Roasted and Oven Ready
Minimum Order of a 5 Pound Rib Roast
($40 per pound)

Grilled Herb Crusted Tenderloin of Beef, Horseradish Cream Sauce, Demi-Glace
(6 - 6 oz. servings - $240) or (1 full Tenderloin (feeds 10-12 people) - $295)

Half Spiral Ham with Honey Mustard Peppercorn Glaze
(10-12 servings - $120)

Roasted Turkey Meatballs, Wild Mushrooms, Vodka Sauce
(4 servings (8 meatballs) - $36)

Traditional Chicken Pot Pie with Puff Pastry Top
(6 servings - $75) or (12 servings - $150)

Roasted Ballotine of Farm Raised Turkey filled with Cornbread Stuffing, 1 qt. Demi-Glace and 1 qt. Cranberry Sauce
(6-8 servings - $235)

Grilled Herb Crusted side of Salmon, Lemon Wedges, Sauce Remoulade
Served Cold or Room Temperature
(1 whole side of salmon - $175)

Beef Bourguignon, Red Wine Demi-Glace, Potatoes Carrots, Pearl Onions, Wild Mushrooms
(6 servings - $115) or (12 servings - $225)

Desserts

Apple, Pear and Sour Cherry Crisp, Crème Anglaise
(6 servings - $48) or (12 servings - $96)

Chocolate Soufflé Log with Mocha Cream
(16 slices - $85)

Toffee Taboo Red Velvet Cake with Holiday Sprinkles
(6-inch cake - $38)

Tiramisù, Pomegranates
(4 servings- $36)

Toffee Taboo
(½ pound bulk - $22) or (1 pound bulk - $42)

Place order no later than Wednesday, December 16th
Orders received after this date are subject to a 15% upcharge
Delivery Fee $75

Email orders to: Foodstogo@aigtp.com

Scheduled deliveries will be made on
Wednesday, December 23rd and Thursday, December 24th