



Christmas Entertaining 2026

Place Orders by Wednesday, December 16th

Pick-up Thursday, December 24th between 11am-2pm

Visit our website to Order Online emilyscafeandcatering.com

Party Platters

Cheese Board chef's selection from: Vermont cheddar, Dill Havarti, Gouda, Manchego, Parmigiana Reggiano, Pecorino. Wedges of Gorgonzola and Brie garnished with grapes, dried fruits and nuts. Served with a side of crostini, crackers and flatbreads
\$75 small tray - serves 15 / \$140 large tray - serves 24-30

Tapas Mix Manchego cheese, goat cheese topped with walnut honey, marinated feta, chorizo, apricots, almonds, stuffed grape leaves, hummus, crostini, flatbreads, and crackers
\$96 large tray (large only - serves 24-30)

Shrimp Cocktail traditional cocktail sauce and lemon wedges
\$80 - serves 10

Pastry Encrusted Baked Brie stuffed with raspberry preserves, crostini, flatbreads, crackers
Whole Wheel \$75 (serves 24) Half Wheel \$45 (serves 12) 1/4 Wheel \$25 (serves 6)

Hors d'oeuvres

2 dozen Minimum Per Type

\$20/dozen

- Sesame Crusted Chicken Skewer drizzled with Thai Peanut Sauce

\$30/dozen

- Stuffed Mushrooms with Spinach and Feta
- Bite Size Lump Crab Cakes with Chipotle Aioli

\$32/dozen

- Bite Size Beef Wellingtons with Dijonaise
- Wagyu Beef Burger with Cheddar and Sauteed Onion
- Spiked Scallops Wrapped in Bacon

Main Fare

Rosemary Roasted Side of Salmon served whole over tender field greens with lemon aioli and roasted corn chutney, lemon wedges, cucumbers, capers, onions
\$180.00 (serves 15)

Ready to Roast Seared Beef Tenderloin OR Sliced and Presented, red onion relish & horseradish cream, served with soft brioche rolls (serves 10-15)
\$190.00 Ready to Roast -Or- \$ 200.00 Sliced and Presented over a bed of spinach

Chicken Picatta sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs \$24 Small pan (serves approx. 4) \$65 half hotel pan (serves approx. 12)

Pan-Seared Crab Cakes (3 oz.) with chipotle aioli
\$72 per dozen

Baked Macaroni and Cheese
\$18 small pan / \$36 half hotel pan / \$72 full hotel pan

Butternut Squash & Spinach Gratin layered with parmesan and béchamel, parmesan herb crust \$70 half pan (serves 12)

Sides & Salads - Serving Size (Sm. - 4 / Med. - 12 / Lg. - 24 Guests)

Roasted Garlic Mashed Yukon Gold Potatoes Sm. \$16 / Med. \$48 / Lg. \$96

Maple Whipped Sweet Potatoes Sm. \$16 / Med. \$48 / Lg. \$96

Roasted Haricot Vert with Garlic and Shallots Sm. \$20 / Med. \$60 / Lg. \$120

Honey Thyme Roasted Carrots Sm. \$16 / Med. \$48 / Lg. \$96

Bordelaise Rich and bold sauce reduce with chianti wine, add depth to any beef dish
1/2 pint \$14 or 1 pint \$25

By the Bowl - Small bowl serves up to 7 / Large bowl serves up to 15

Baby Arugula Salad crumbled gorgonzola, cranberries, and slivered almonds, apple-cider vinaigrette \$32 small/ \$56 large

Candied Pecan Salad mixed field greens, crumbled goat cheese, dried fruit, apple cider vinaigrette \$28 small / \$48 large

Desserts

Holiday Cookies and Dessert Bar Tray - Raspberry Linzer Cookies, Powder Sugar Dusted Pecan Balls, Decorated Sugar Cookies, Biscotti, Pecan Bars, Lemon Bars, Brownie Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies - sm. tray serves 12 - \$72

