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# 2016 HOLIDAY MENU

(AVAILABLE NOVEMBER & DECEMBER)

## HORS D' OUEVRES

(ORDER OF 25 PIECES)

MINI SIRLOIN SLIDERS W. AGED WHITE CHEDDAR, CARAMELIZED ONIONS & GARLIC AIOLI

BASIL-CRUSTED FILET MIGNON W. SHALLOT MARMALADE

FENNEL GLAZED DUCK W. GRAPPA CHERRIES & POLENTA

BACON BOURBON BBQ CHICKEN SKEWERS

TURKEY, BRIE & CRANBERRY PILLOWS

HOLIDAY HAM & BRIE SLIDERS

GRILLED ARTICHOKE & SHRIMP SKEWERS

SMOKED SHRIMP W. SWEET WHITE CORN PUREE & GUACAMOLE ON HAND FRIED WONTON TACOS

NANA'S PIZZETTAS W. FOREST MUSHROOMS & SHAVED PARMESAN

BRIE & WHITE CHOCOLATE PILLOWS

WILD MUSHROOM STREUSEL

CHARDONNAY WHIPPED GOAT CHEESE, HAZELNUT TARTLETS

PISTACHIO, GOAT CHEESE & GRAPE TRUFFLES-DRIZZLED W. A HONEY BALSAMIC REDUCTION

## HOLIDAY PLATTERS

(SERVES 10-15)

3 HAND SELECTED CHEESES, ORGANIC GRAPES, WHOLE GRAIN CRACKERS, HOUSE ROASTED NUTS

\$55.00

3 HAND SELECTED CHEESES, CHARCUTERIE BOARD, ORGANIC GRAPES, WHOLE GRAIN CRACKERS, HOUSE ROASTED NUTS

\$70.00

6 HAND SELECTED CHEESES, CHARCUTERIE BOARD, ORGANIC GRAPES, WHOLE GRAIN CRACKERS, HOUSE ROASTED NUTS

\$95.00

*\*GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST\**

DEVILED EGG TRIO: CHOOSE 3 (24 PIECE)

SMOKED SALMON || ROASTED RED PEPPER || GREEN EGGS & HAM || HERB & BLUE CHEESE TRUFFLE || PICKLED BEETS || BACON

\$70.00

TAPAS BAR:

SPANISH CHEESES, CHICKPEA & OLIVE SALAD, CHORIZO & ROASTED RED BELL PEPPER KEBABS, BLACK OLIVE BREAD, CAYENNE GRILLED SHRIMP & ARTICHOKE KEBABS

\$80.00

"RABBIT" BUFFET:

CRISP COLORFUL HEIRLOOM VEGETABLES (SNACK SIZE) W. 3 HOLIDAY THEMED DIPS & FLAT BREAD CRACKERS

\$50.00

## DESSERTS (SERVES 10)

**\$21.50**

VANILLA BEAN BREAD PUDDING W. CARAMEL APPLE CIDER SAUCE

APPLE CRISP W. VANILLA BROWN BUTTER

CARAMEL APPLE CHEESECAKE W. SPICED CRÈME ANGLAISE

DECADENTLY DARK CHOCOLATE PECAN TART

CRANBERRY, WALNUT & WHITE CHOCOLATE TART

HEIRLOOM APPLE PIE W. CARAMEL SAUCE

PUMPKIN PIE W. VANILLA GINGER CRUMBLE

## SWEETS (PER DOZEN)

EGG NOG PANNA COTTA SHOOTERS \$34

TRIPLE CHOCOLATE COOKIE W.

CANDY CANE PIECES \$25

CASHEW CARAMEL CRACKER BARS \$25

DOUBLE CHOCOLATE BROWNIES W. SALTED BUTTERSCOTCH & CHERRIES \$25

APPLE & BLACKBERRY HAZELNUT CRUMBLE SQUARES \$25



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# 2016 HOLIDAY MENU

(AVAILABLE NOVEMBER & DECEMBER)

## HOLIDAY MENU

(AVAILABLE THROUGH 12/25)

ALL ORDERS WILL BE PICKED UP AT OUR MADE BY MEG KITCHEN & COUNTER REDONDO BEACH LOCATION. PICK UP TIMES 1:00PM & 3:00PM.

### TURKEY TALK

[READY TO EAT]

OUR TURKEYS ARE BRINED FOR 2 DAYS & WILL BE HOT & READY TO EAT WHEN YOU PICK UP. WE WILL ONLY BE SELLING A LIMITED NUMBER EACH DAY. RESERVE YOURS TODAY!

[READY TO BAKE]

WE WILL HAVE BRINED & READY FOR THE OVEN TURKEYS BOTH NOVEMBER & DECEMBER AVAILABLE FOR PICK UP – TURKEYS MUST BE PRE-ORDERED. ORDER YOURS TODAY!

### MAIN DISH (SERVES 10)

GOLDEN BROWN HERB BUTTER TURKEY	\$185
SLICED	\$195
2 DAY BRINED RAW TURKEY	\$160
BAKED HAM W. CHIPOTLE HONEY, APRICOT GLAZE	\$175

### FULL BIRD DINNER

GOLDEN BROWN HERB BUTTER TURKEY (15-17 LBS) SERVED W. YOUR CHOICE OF STUFFING & CRANBERRY SAUCE	\$230
GOLDEN BROWN HERB BUTTER TURKEY (15-17 LBS) SLICED SERVED W. CHOICE OF STUFFING & CRANBERRY SAUCE	\$245

### FOR THE TABLE (BY THE DOZEN)

- BRIOCHE ROLLS W/SALTED HONEY BUTTER – \$15.00
- CRUSTY SOURDOUGH ROLLS W. SPREAD DUO: || SALTED HONEY BUTTER || BLUE CHEESE SHALLOT BUTTER – \$22.00
- BRAZILIAN PAO DI QUIEJO W. SALTED HONEY BUTTER – GLUTEN FREE DINNER ROLLS – \$17.50

### STUFFING (SERVES 10) \$60

*\*CAN BE MADE GLUTEN FREE FOR AN ADDITIONAL \$10\**

- ROSEMARY FOCACCIA STUFFING W. PANCETTA
- HALL FAMILY STUFFING \*  
(TRADITIONAL BACON, ONIONS, CELERY, BUTTER, CELERY SALT)
- SWEET SAUSAGE, SHAVED FENNEL & LEEK STUFFING\*
- FALL ROASTED VEGETABLE STUFFING – ACORN SQUASH, WALNUTS, PISTACHIO, ROSEMARY, CARAMELIZED ONIONS\*
- CRANBERRY SAUCE**
- CITRUS ZEST & SPICE CRANBERRY SAUCE
- CHIPOTLE SMOKEY CRANBERRY SAUCE
- CRANBERRY APPLE CHUTNEY

### SIDES (SERVES 10) \$55.00

- ROASTED HEIRLOOM CARROTS W. MARCONA ALMONDS & CHIMICHURRI
- ROASTED CELERY ROOT W. PARSNIPS & CRANBERRIES
- HARICOT VERTS W. CHESTNUT BUTTER
- BLUE CHEESE MASHED POTATOES
- POBLANO MASHED POTATOES (CHEF RECOMMENDED)
- MOROCCAN SPICE ROASTED FINGERLING SWEET POTATOES
- FARRO W. FETA, LEMON & PINE NUTS
- ROASTED VEGETABLES W. GOAT CHEESE, HAZELNUTS
- GREEN BEAN CITRUS SALAD W. TOASTED ALMONDS

### SALADS (SERVES 10) \$60.00

- WINTER WONDERLAND SALAD  
W. ROASTED BUTTERNUT SQUASH, CANDIED PECANS, POMEGRANATE SEEDS OVER TUSCAN KALE. CINNAMON CRÈME FRAICHE DRESSING
- TUSCAN KALE WALDORF SALAD  
W. GREEN GRAPES, CELERY, BLUE CHEESE, CANDIED WALNUTS & BALSAMIC REDUCTION
- HERBED GOAT CHEESE  
CANDIED LEMON PEEL, PINE NUT ARUGULA SALAD. CHAMPAGNE VINAIGRETTE
- CHILLED QUINOA SALAD W. ROASTED RAINBOW BEETS



# HOLIDAY 2016 MENU



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*Cocktail*

# 2016 HOLIDAY MENU

*Package*

## HORS D' OEUVRES

PLEASE SELECT THE PACKAGE YOU WOULD LIKE, ALONG W. THE CORRESPONDING AMOUNT OF MENU ITEMS. FOR EXAMPLE, PLEASE SELECT 8 MENU ITEMS FOR THE 8 TRAY PASS ITEM PACKAGE.

PACKAGE OPTIONS	25-100 GUESTS PRICE PER PERSON	101-200 GUESTS PRICE PER PERSON
4 TRAY PASS ITEMS	\$20	\$16
6 TRAY PASS ITEMS	\$26	\$22
8 TRAY PASS ITEMS	\$34	\$30
CHEESE/CHARCUTERIE RECEPTION SERVICE	\$8.5	\$6.5

### MENU OPTIONS (CHECK CHOICES THAT APPLY)

- Mini Sirloin Sliders W. Aged White Cheddar, Caramelized Onions & Garlic Aioli
- Basil-Crusted Filet Mignon W. Shallot Marmalade
- Fennel glazed Duck W. Grappa Cherries & Polenta
- Bacon Bourbon BBQ Chicken Skewers
- Turkey, Brie & Cranberry Pillows
- Holiday Ham & Brie Sliders
- Nana's Pizzettas W. Forest Mushrooms & Shaved Parmesan
- Brie & White Chocolate Pillows
- Wild Mushroom Streusel

### COLD

- Chardonnay whipped Goat Cheese, Hazelnut Tartlets
- Sushi Grade Seared Ahi Tuna W. Asian Guacamole, Wasabi Crème Fraiche on Fried Wontons
- Smoked Shrimp, Sweet White Corn Puree & Guacamole in Fried Wonton Tacos
- Grilled Artichoke & Shrimp Skewers
- Kale Waldorf Salad- Green Grapes, Celery, Blue Cheese, Candied Walnuts & Balsamic Reduction
- International Cheese Display: 6 Hand Selected Cheeses, Charcuterie Board, Organic Grapes, Whole Grain Crackers, House Roasted Nuts. \*\* Gluten Free Crackers upon request\*\*

ONCE MENU IS SOLIDIFIED, STAFFING WILL BE DETERMINED & COST ADDED TO ESTIMATE.

ALL FOOD & BEVERAGE TOTALS ARE SUBJECT TO 20% PRODUCTION FEE.

THE FINAL AMOUNT IS SUBJECT TO CALIFORNIA SALES TAX AT 9%.

*Platinum*

# 2016 HOLIDAY MENU

*Package*

## **HORS D' OEUVRES**

TURKEY, BRIE & CRANBERRY PILLOWS  
BASIL-CRUSTED FILET MIGNON W. SHALLOT MARMALADE  
AHI TUNA W. ASIAN GUACAMOLE & WASABI CRÈME ON HAND FRIED WONTON

## **STARTERS**

(PLEASE CHOOSE 1 SELECTION )

WINTER WONDERLAND SALAD W. ROASTED BUTTERNUT SQUASH, CANDIED PECANS, POMEGRANATE SEEDS OVER TUSCAN KALE. CINNAMON CRÈME FRAICHE DRESSING  
TUSCAN KALE WALDORF SALAD W. GREEN GRAPES, CELERY, BLUE CHEESE, CANDIED WALNUTS & BALSAMIC REDUCTION

## **ENTRÉE**

(PLEASE CHOOSE 1 SELECTION )

CARVING STATION W. TURKEY & HAM  
MISSION FIG CABERNET SAUVIGNON BRAISED SHORT RIBS  
BEEF TENDERLOIN ON HORSERADISH YUKON GOLD MASHED POTATOES  
ROASTED HERB DE PROVENCE CHICKEN BREAST, BONE IN W. PAN DRIPPING JUS  
ROASTED DUCK W. ROASTED CHERRIES & WHISKEY CHIPOTLE SAUCE  
HALIBUT W. BUTTERNUT SQUASH MOLE  
SEABASS W. CELERY ROOT PUREE & POMEGRANATE BEURRE ROUGUE  
CAULIFLOWER STEAK W. TAHINI SAUCE, CHICKPEAS, ROASTED RED PEPPER & FETA  
PUMPKIN RICOTTA LASAGNA W. FRESH BASIL

## **SIDES**

(PLEASE CHOOSE 2 SELECTIONS )

ROASTED HEIRLOOM CARROTS W. MARCONA ALMOND CHIMICHURRI  
ROASTED CELERY ROOT W. PARSNIPS & CRANBERRIES  
HARICOT VERTS W. CHESTNUT BUTTER  
BLUE CHEESE MASHED POTATOES  
POBLANO MASHED POTATOES  
MOROCCAN SPICE ROASTED SWEET POTATO FINGERLING POTATOES

## **SWEETS!**

(PLEASE CHOOSE 1 SELECTION )

VANILLA BEAN BREAD PUDDING W. CARAMEL CIDER APPLE SAUCE  
APPLE CRISP W. VANILLA BROWN BUTTER  
CARAMEL APPLE CHEESECAKE W. SPICED CRÈME ANGLAISE  
DECADENTLY DARK CHOCOLATE PECAN TARTS  
COFFEE & TEA SERVICE: REGULAR & DECAF BREWED COFFEE, TEA ASSORTMENT, CREAMERS, SWEETENERS. SERVED IN GORGEOUS COFFEE URNS

**\$75 PER PERSON. PRICE INCLUDES TAX & SERVICE CHARGE. STAFFING NOT INCLUDED, TO BE DETERMINED BY FINAL GUEST COUNT.**

*\* BUFFET REQUIRES AN EXTRA 10% ENTRÉE INCREASE TO ENSURE FOOD AVAILABILITY ON THE BUFFET.*



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*Silver*

# 2016 HOLIDAY MENU

*Package*

## **HORS D' OEUUVRES**

HAND SELECTED CHEESES (3 TYPES), FARMHOUSE CRACKERS,  
FRESH ORGANIC GRAPES, SEASONAL FRUIT & HOUSE ROASTED NUTS

## **STARTERS**

WINTER WONDERLAND SALAD W. ROASTED BUTTERNUT SQUASH, CANDIED PECANS,  
POMEGRANATE SEEDS OVER TUSCAN KALE. CINNAMON CRÈME FRAICHE DRESSING

## **ENTRÉE**

(PLEASE CHOOSE 1 SELECTION)

CARVING STATION W. TURKEY & HAM  
MISSION FIG CABERNET SAUVIGNON BRAISED SHORT RIBS  
BEEF TENDERLOIN ON HORSERADISH YUKON GOLD MASHED POTATOES  
ROASTED HERB DE PROVENCE CHICKEN BREAST, BONE IN W. PAN DRIPPING JUS  
ROASTED DUCK W. ROASTED CHERRIES & WHISKEY CHIPOTLE SAUCE  
HALIBUT W. BUTTERNUT SQUASH MOLE  
SEABASS W. CELERY ROOT PUREE & POMEGRANATE BEURRE ROUGUE  
CAULIFLOWER STEAK W. TAHINI SAUCE, CHICKPEAS, ROASTED RED PEPPER & FETA  
PUMPKIN RICOTTA LASAGNA W. FRESH BASIL

## **SIDES**

(PLEASE CHOOSE 2 SELECTIONS)

ROASTED HEIRLOOM CARROTS W. MARCONA ALMOND CHIMICHURRI  
ROASTED CELERY ROOT W. PARSNIPS & CRANBERRIES  
HARICOT VERTS W. CHESTNUT BUTTER  
BLUE CHEESE MASHED POTATOES  
POBLANO MASHED POTATOES  
MOROCCAN SPICE ROASTED SWEET POTATO FINGERLING POTATOES

## **SWEETS!**

(PLEASE CHOOSE 1 SELECTION)

VANILLA BEAN BREAD PUDDING W. CARAMEL CIDER APPLE SAUCE  
APPLE CRISP W. VANILLA BROWN BUTTER  
CARAMEL APPLE CHEESECAKE W. SPICED CRÈME ANGLAISE  
DECADENTLY DARK CHOCOLATE PECAN TARTS

COFFEE & TEA SERVICE: REGULAR & DECAF BREWED COFFEE, TEA ASSORTMENT, CREAMERS,  
SWEETENERS. SERVED IN GORGEOUS COFFEE URNS

**\$60 PER PERSON. PRICE INCLUDES TAX & SERVICE CHARGE. STAFFING NOT INCLUDED,  
TO BE DETERMINED BY FINAL GUEST COUNT.**

*\* BUFFET REQUIRES AN EXTRA 10% ENTRÉE INCREASE TO ENSURE FOOD AVAILABILITY ON THE BUFFET.*