



CHRISTMAS DINNER PACKAGE

Serves 8 people

Hors d'Oeuvres – Caramelized Brie tartlets, Florida honey, candied pecans (2 dz)

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Salad – Baby arugula, red grapes, Goat cheese, pickled red onions, toasted almonds, grilled croutons, citrus vinaigrette

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Oven roasted fresh turkey (12-14 lbs)

with

Apple, pecan and dried cranberry stuffing

Shallot, thyme-scented turkey gravy

Cranberry sauce, orange zest, ginger

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Choice of two side dishes

Our classic cream butter mashed potatoes

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Grilled vegetable medley: zucchini, eggplant, peppers, red onions, fennel

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Honey cinnamon-roasted sweet potatoes and leeks

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Red and blonde quinoa, sautéed kale, roasted butternut squash, caramelized onions

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Roasted asparagus, lemon-herb butter (add \$12)

Choice of bread

Dozen buttermilk biscuits **or** Zak the Baker's cranberry-walnut sourdough

Choice of Dessert

Fresh fruit tart, pastry cream

Flourless chocolate cake

Package price - \$295 + Tax

Order by phone 305-865-0090 / 786-201-3505

or email info@openkitchenmiami.com

(Ordering deadline is Thursday, December 20th)

PICK UP: Christmas Eve December 24th

4pm to 5pm ONLY



A LA CARTE CHRISTMAS MENU

Hors d'Oeuvres

- Grape and Goat cheese lollipops (one dozen) - 24
- Traditional tomato-basil bruschetta, served dip-style (serves 8) - 28
- Caramelized Brie and pecan tartlets (one dozen) - 24
- Fire-roasted shrimp, yellow curry (one dozen) - 30

Salads (serve 8)

- Baby arugula, red grapes, Goat cheese, pickled red onions, toasted almonds, grilled croutons, citrus vinaigrette - 35
- Kale Caesar, shaved red cabbage and fennel, crispy pork belly lardons, homemade Caesar dressing, Parmesan croutons - 38

Pastas (serves 8)

- Pear and Ricotta raviolini, creamy Parmesan sauce – 96
- Short rib raviolon, Porcini mushroom sauce - 128

Main Dishes

- Oven roasted fresh turkey (12-14 lbs) - 80
- Roasted half duck, grape and lemon zest sauce - 130 (6 units)
- Roasted leg of lamb, mint Chimichurri- 96 (serves 6)
- Balsamic-tomato braised short ribs - 120 (6 units)
- Herb-crusted Tenderloin of beef - 208

Side Dishes (serves 8)

- Apple, dried cranberry, pecan stuffing – 36
- Our classic cream butter mashed potatoes – 35
- Grilled vegetable medley: zucchini, eggplant, peppers, red onions, fennel - 44
- Honey cinnamon-roasted sweet potatoes– 34
- Red and blonde quinoa, sautéed kale, roasted butternut squash, caramelized onions - 40
- Roasted asparagus, lemon-herb butter - 52

Sauces (by the quart)

- Shallot, Thyme-scented turkey gravy - 11
- Cranberry, orange zest, ginger- 16

Breads

- Buttermilk biscuits (one dozen) – 14
- Zak the Baker's cranberry-walnut sourdough - 8

Desserts

- Fresh fruit tart – 32 | Lemon meringue tart – 32 | Ricotta cheesecake with raisins – 32
- Flourless chocolate cake – 32 | Assorted miniature desserts (one dozen) – 24



ORDER FORM

NAME:

TELEPHONE #:

OF PACKAGES:

A LA CARTE ITEMS (Please place a number next to the item indicating the desired quantity):

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TOTAL EXPENSES:

FLS TAXES 7%:

TOTAL DUE: