The Hart of Catering's Holiday

A LA CARTE MENU

We ask for orders to be placed by Frirday, December 21st.

Pick up orders before 12PM on Tuesday, December 24th.

STARTERS

French Onion Baked Brie Toasted Baguette Slices	$21
Shakshuka Deviled Eggs	$2
Cheese Gougeres Topped with Smoked Salmon, Caviar, & Crème Fraiche	$4
Or Prosciutto & Thyme Mustard Butter	$3
Honey Mustard Pretzel Chicken Bites	$2
Chipotle Cranberry Glazed Turkey Meatballs	$1.50
Thai Shrimp Cocktail	$3
Mini Beef wellingtons Dijon Cream	$4
Smoked Sausage Wreath Thyme, Rosemary, & Lingonberry Jam	$21

SOUP & SALADS

Winter Salad Mixed Greens, Pears, Pecans, Dried Cranberries, & Crumbled Blue Cheese with Dijon Champagne Vinaigrette	$7
Black Kale Salad Red & Golden Beets, Watermelon Radish, Pickled Red Onion, & Toasted Almonds with a White Balsamic Vinaigrette	$7
Beef Chili	$18/Qt.
Italian Wedding Soup	$15/Qt.
Fire Roasted Tomato Soup	$13/Qt.

The Hart of Catering
2101 Sansom St
267.734.3433
www.kevinhartcatering.com

The Hart of Catering's Holiday

A LA CARTE MENU

Orders must be placed by Thursday, December 21st.
Pick up orders before 2PM on Sunday, December 24th.

ENTREES

Braised Chicken Thighs & Legs with Apples & Calvados	$15/8oz
Brown Sugar Glazed Salmon	$19/8oz
Honey Maple Spiral Ham	$11/8oz
Jumbo Lump Crab Cakes	$27/4oz
Skirt Steak with Creamy Mushroom Sauce	$19/8oz
Whole Roasted Tenderloin Served with Hart House Mustard, Creamy Horseradish, & Caramelized Onions with Mini Brioche Buns	$275

SIDES

Scalloped Potatoes	$21/Qt.
Garlic Mashed Potatoes	$21/Qt.
Carrots with Turmeric & Cumin	$13/Qt.
Butternut Squash, Brussels Sprouts, & Dried Cranberries	$13/Qt.

DESSERTS

Apple Cobbler Served with Fresh Whipped Cream	$60 per 1/2 pan
Buche de Noel	$40 serves 6
Holiday Sugar Cookies	$30/lb.

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