



the
drunken.
onion get & go kitchen
FOR YOUR HOLIDAY TABLE



HORS D'OEUVRES

Artichoke Leaves topped with a Feta and Fennel Shrimp Relish
English Cucumber Rounds with caramelized shallot Crème Fraiche
and Parma Prosciutto
Fire Roasted Roma Tomato and Fresh Mozzarella Bruschetta
Grilled Artichokes with a Lemon and Chive Aioli
Grilled Portobello Cap topped with Mashed Yams and
Roasted Bell Pepper Rouille
And many more
(order minimum of 15 pieces each)

CHRISTMAS EVE/DAY DINNER

ACCOMPANIMENTS

Seared Brussel Sprouts with Carrots
Roasted Beets with Dijon Vinaigrette
Scalloped Potatoes with Gruyere
Caramelized Walnut and Poached Pear Salad with a Sherry Vinaigrette
\$20.99/ per person

ENTREES

Sliced Orange Cranberry Glazed Ham
\$5.99 / per person
Maple and Green Peppercorn glazed duck breast
\$13.99 each

OR

A whole Orange Cranberry Glazed Spiral Cut Ham
\$52.99 each

DESSERTS

Caramel Hazelnut Tarts – **\$27.99 ea / \$4.25 slice**
Tiramisu with Chocolate Crumbles and Pistachios – call for pricing
Traditional Cheesecake with Strawberry and/or Lemon Sauce –
call for pricing
Pecan Pie - \$22.99ea / \$3.99 slice

Call 879-8423 for details or info@drunkenonion.com

OPEN 11-7 MONDAY - SATURDAY • 1-6 SUNDAY

Wildhorse Marketplace • www.drunkenonion.com • 970.879.8423