

the  
**drunken.**  
**ONION** get & go kitchen  
**FOR YOUR HOLIDAY TABLE**



**HORS D'OEUVRES**

- Artichoke Leaves topped with a Feta and Fennel Shrimp Relish
- Chive & Fire Roasted Tomato Profiterole filled with Whipped Goat Cheese
- 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
- Butternut Squash Bread Pudding
- Field Greens with Blue Cheese, Candied Walnuts and a Sherry Vinaigrette

**\$20.99/ per person**

- Sliced All Natural Orange Cranberry Glazed Ham from Snake River Farms

**\$6.99 ea.**

**ENTREES**

- Maple and Green Peppercorn glazed duck breast

**\$13.99 each**

OR

- Whole All Natural Orange and Cranberry Glazed Ham from Snake River Farms

**\$59.99 each**

OR

- All Natural Beef Tenderloin Fillet from Rockin'J Cattle topped with Mou Co "Colorouge" Cheese and finished with a Port Wine Demi Glace

**\$17.99 each**

**DESSERTS**

- Individual Creme Caramel
- Tiramisu with Chocolate Crumbles and Pistachios
- Traditional Cheesecake with Strawberry and/or Lemon Sauce
- Pecan Pie & Apple Pie

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

Wildhorse Marketplace • [www.drunkenonion.com](http://www.drunkenonion.com) • 970.879.8423