



Available Friday, December 24th • Delivery is available

Holiday orders must be received by 4pm, Monday, December 20th

Classic Holiday Dinner

Beef Tenderloin

Our signature rare beef tenderloin with Bordelaise & Horseradish Sauces.

Strawberry Almond Salad

Crisp green lettuces topped with our scrumptious candied almonds and plump red strawberries. Served with our Poppysseed Dressing.

Salad
choose one

Holiday Green Salad

Butter and red leaf lettuces, tossed with craisins and Chevre crumbles. Served with our Raspberry Vinaigrette.

Green Beans & Red Peppers

A festive tumble of fresh green beans and sweet red peppers.

Vegetables
choose one

Roasted Brussels Sprouts

with a Balsamic glaze.

Potatoes au Gratin

Layers of thinly sliced potatoes mixed in a luxurious blend of cream & three cheeses, then baked to golden perfection.

Yule Log Cake

White sponge cake rolled around a creamy milk chocolate filling, frosted in silky dark chocolate buttercream & beautifully decorated for the season.

6 people \$246⁵⁰ 12 people \$444

A la Carte Menu

Beef Tenderloin w/Horseradish & Bordelaise Sauces	\$42.00 per pound
Individual Tenderloin Dinner (w/Potatoes au Gratin & Bordelaise Sauce)	\$19.95 per person
Individual Turkey Dinner (w/Mashed Potatoes & Sage Gravy)	\$11.25 per person
Fresh Green Beans	\$10.25 per quart./\$5.15 per pint
Roasted Brussels Sprouts w/Balsamic glaze	\$10.25 per quart./\$5.15 per pint
Holiday Green Salad	\$3.75 per person
Strawberry Almond Salad	\$3.75 per person
Potatoes au Gratin	\$4.75 per person
Yule Log Cake	\$49 (serves up to 12)

Gourmet to Go
Creative. Distinctive. Impressive.

314.205.1151

Need a special breakfast for Christmas morning? Please ask for recommendations.

(All food ordered and not picked up Christmas Eve will be charged in full)

New Year's Menu

Available Friday December 31st
Delivery is available.

Chateaubriand (for 1)

Our signature rare beef tenderloin encircled by creamy piped potatoes and garnished with baby vegetables, served with Béarnaise sauce.

\$22⁹⁹ (per person)

Prawns in Sherry Lobster Cream Sauce

Two extra-large, luscious prawns sauteed and presented on a bed of linguine
Enrobed in a delicate Sherry lobster cream sauce, accented with tarragon
and sprinkled with tomato confetti

\$22⁹⁹ per person

New Year's Salad

A mix of field greens, toasted pine nuts, grapes and Parmesan shavings
dressed in our festive Champagne Vinaigrette.

\$3⁷⁵ per person

Steamed Asparagus

\$4⁰⁰ per person

Midnight Mousse Cakes

An individual chocolate cake layered with chocolate mousse and topped with a luxurious
dark chocolate ganache

\$5⁰⁰ each

Gourmet to Go
Creative. Distinctive. Impressive.

314.205.1151

Need a special breakfast for new Year's morning? Please ask for recommendations.

(All food ordered and not picked up New Year's Eve will be charged in full)