

The background of the entire page is a photograph of a holiday dinner table. The table is covered with a dark plaid tablecloth. Several lit candles in tall holders are placed around the table, casting a warm glow. In the foreground, there are several white bowls and plates filled with food, including what appears to be a salad, a roasted vegetable dish, and a bowl of soup or stew. The overall atmosphere is cozy and festive.

storia

F I N E C A T E R I N G



Holiday

M E N U

PACKAGES

These packages can be delivered or picked-up hot and ready to eat or cold to heat up when you're ready

HOLIDAY GATHERING

Storia Jalapeño Cornbread
whipped honey butter

Pear & Walnut Salad
arugula, shredded brussels sprouts, vanilla pickled pear, dried tart cherry, candied walnut, blue cheese, shaved parmesan, red radish, pear vinaigrette

Citrus Brined Turkey Breast
turkey gravy

Yukon Gold Mashed Potatoes
plugra butter, roasted garlic

Traditional Sage Holiday Stuffing
onion, sage, rustic ciabatta

Roasted Brussels Sprouts
bacon, whole grain mustard, apple glaze

Cranberry Sauce

\$25 per person

HOLIDAY SOIRÉE

Storia Jalapeño Cornbread
whipped honey butter

Salad (choose one)

Pear & Walnut Salad
arugula, shredded brussels sprouts, vanilla pickled pear, dried tart cherry, candied walnut, blue cheese, shaved parmesan, red radish, pear vinaigrette

Butternut Squash and Kale Salad
spiced pecan, bacon, mandarin orange, pomegranate, lemon vinaigrette

Caesar Salad
crisp romaine, parmesan cheese, rustic crouton, traditional caesar dressing

Entrée (choose one)

Citrus Brined Roasted Turkey Breast
turkey gravy

Smoked Prime Rib
au jus and horseradish cream

Hickory Smoked Ham
honey dijon mustard glaze

Sides (choose two)

Yukon Gold Mashed Potatoes
plugra butter, roasted garlic

Traditional Sage Holiday Stuffing
onion, sage, rustic ciabatta

Tartiflette Potato Bake
bacon, raclette cheese sauce, caramelized onion

Roasted Brussels Sprouts
bacon, whole grain mustard, apple glaze

Oven Roasted Baby Carrots
mediterranean spices, honey

House Made Creamed Sweet Corn
garlic, thyme

Sweet Potato Mash
brown butter, sweet potato, parmesan cheese

Dessert (choose one)

Apple Strudel
Bourbon Pecan Pie
Mixed Berry Pie
Belgian Chocolate Mousse Pie
Pumpkin Pie

\$30 per person

Minimum of 10 guests



PEAR & WALNUT SALAD

PLATED HOLIDAY GATHERING

TRADITIONAL SAGE STUFFING

PACKAGES

These packages can be delivered or picked-up hot and ready to eat or cold to heat up when you're ready

STORIA HOLIDAY FEAST

Storia Jalapeño Cornbread

whipped honey butter

Holiday Ambrosia Salad

cranberry, pineapple, grape, pecan, whipped cream, marshmallow

Salad (choose one)

Pear & Walnut Salad

arugula, shredded brussels sprouts, vanilla pickled pear, dried tart cherry, candied walnut, blue cheese, shaved parmesan, red radish, pear vinaigrette

Butternut Squash and Kale Salad

spiced pecan, bacon, mandarin orange, pomegranate, lemon vinaigrette

Entrée (choose one)

Citrus Brined Roasted Turkey Breast

turkey gravy

Smoked Crown Prime Rib

au jus and horseradish cream

Hickory Smoked Ham

honey dijon mustard glaze

Sides (choose three)

Tartiflette Potato Bake

bacon, raclette cheese sauce, caramelized onion

White Cheddar Mac n' Cheese

campanella pasta, aged white cheddar, roasted garlic

Yukon Gold Mashed Potatoes

plugra butter, roasted garlic

Traditional Sage Holiday Stuffing

onion, sage, rustic ciabatta

Roasted Brussels Sprouts

bacon, whole grain mustard, apple glaze

Oven Roasted Baby Carrots

mediterranean spices, honey

House Made Creamed Sweet Corn

cream, garlic, thyme

Sweet Potato Mash

brown butter, sweet potato, parmesan cheese

Dessert (choose two)

Apple Strudel

Bourbon Pecan Pie

Mixed Berry Pie

Lemon Meringue Tart Pie

Belgian Chocolate Mousse Pie

Pumpkin Pie

\$40 per person

Minimum of 10 guests



À LA CARTE

Hot and ready to eat or packaged cold to be cooked later

PROTEINS

Citrus Brined Roasted Turkey Breast

turkey gravy, cranberry sauce (feeds 10-12).....\$125

3-Bone Crown Prime Rib Roast

rosemary infused au jus (feeds 4-6).....\$180

4-Bone Crown Prime Rib Roast

rosemary infused au jus (feeds 8-10).....\$250

Whole Bone In Crown Prime Rib Roast

rosemary infused au jus (feeds 18-20).....\$375

*Delmonico Ribeye (16-18oz)

seasoning salt, caramelized onion, mushroom demi glaze - *delivered cold (feeds 1-2).....\$65 each

MEATS BY THE POUND (1/3 lb per person)

Hickory Smoked Sliced Turkey Breast

turkey gravy, cranberry sauce.....\$22

Hickory Smoked Sliced Ham

honey dijon mustard glaze.....\$22

SIDES (feeds 4-6)

Storia Jalapeño Cornbread

whipped honey butter.....\$11

Yukon Gold Mashed Potatoes

plugra butter, roasted garlic.....\$18

Traditional Sage Holiday Stuffing

onion, sage, rustic ciabatta.....\$18

White Cheddar Mac n' Cheese

campanella pasta, aged white cheddar, roasted garlic.....\$22

House Made Creamed Sweet Corn

cream, garlic, thyme.....\$20

Tartiflette Potato Bake

bacon, raclette cheese sauce, caramelized onion...\$25

Roasted Brussels Sprouts

bacon, whole grain mustard, apple glaze.....\$22

Oven Roasted Baby Carrots

mediterranean spices, honey.....\$18

Sweet Potato Mash

brown butter, sweet potato, parmesan cheese.....\$20



JALAPEÑO CORNBREAD



TARTIFLETTE POTATO BAKE



YUKON GOLD MASHED POTATOES



HICKORY SMOKED TURKEY BREAST



OVEN ROASTED BABY CARROTS

storia

sweets

PIES & PASTRIES (feeds 6-8)

Apple Strudel

honey crisp apple, puff pastry, powdered sugar.....\$32

Cherry Pie

bing and tart cherry.....\$32

Traditional Pumpkin Pie.....\$32

Bourbon Pecan Pie.....\$34

Belgian Chocolate Mousse Pie.....\$38

Assortment of Holiday Cookies.....\$36

CAKES (feeds 12-15)

Banana Walnut Cake

brown butter cream cheese icing, candied walnut
.....\$50

Red Velvet Cake.....\$50

Chocolate Devil's Food.....\$55

Basque Style Cheesecake

blueberry compote.....\$55



BOXED LUNCHES

Served with choice of salad and brown butter chocolate chip cookie

Whether you're arranging a meal for a small meeting or planning a big all-hands gathering, these boxed lunches are packed in individually sealed containers and delivered right to your office or event space.

SALAD CHOICE

Heirloom Tomato Salad

charred corn, salted hazelnut, blackberry, basil, goat cheese, balsamic

Field Greens Salad

tomato, red onion, carrot, cucumber, bacon, croutons, buttermilk ranch

SANDWICHES

House Turkey Club

hickory smoked bacon, cheddar, dijonnaise, romaine, beefsteak tomato, toasted brioche.....\$17

Storia BLT

pancetta, black pepper mayo, blast hot sauce, lettuce, beefsteak tomato, toasted brioche.....\$16

Mediterranean Wrap

artichoke, arugula salad, spring pea, radish, parmesan, goat cheese hummus, spinach tortilla.....\$15

The Italian

house made coppa, genoa, soppressata, pancetta, giardiniera, smoked provolone, shaved iceberg, sesame seed hoagie.....\$17



THE ITALIAN



HOUSE TURKEY CLUB



PLAN YOUR NEXT HOLIDAY EVENT WITH US!

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