



DESIGN CUISINE

At Home

Holiday Menu 2020



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Holiday Menu

THE FEAST

\$675

serves 8-10

IVY GARDEN SALAD

kale | roasted butternut squash | dried cranberries spiced walnuts | quinoa

PARKER HOUSE ROLLS

HERB BUTTER ROASTED FREE RANGE TURKEY, 14-16lbs

with traditional herb gravy | cranberry chutney

HOMEMADE STUFFING

sourdough bread | onions celery | sage

ROASTED YAMS

brown sugar | coriander seeds | marshmallow

CLASSIC MASHED POTATOES

russet potatoes | butter | cream | fresh chives

SOUTHERN STYLE GREEN BEAN

caramelized onion

8" TRADITIONAL PUMPKIN PIE

custard | whipped cream



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ENHANCEMENTS

SOUPS | serves 8

BUTTERNUT SQUASH, APPLE & GINGER SOUP \$30
ginger | garlic | caramelized apples ginger cream

OVEN ROASTED CORN & CRAB SOUP \$40
garlic | onion and celery | lump crab

ENTREES | serves 8

HERB BUTTER ROASTED TURKEY BREAST \$28
per pound

BROWN SUGAR HONEY HAM \$150
sweet-rough mustard

JUMBO LUMP CRAB CAKES \$240
charred corn and tomato salad | remoulade

CEDAR PLANK WILD SALMON \$195
dijon mustard | brown sugar
fresh herbs grilled lemon

BRAISED BEEF SHORT RIBS \$195
roasted Yukon gold potatoes

GRILLED BEEF TENDERLOIN \$265
wild mushrooms | mustard cognac sauce

SALADS | serves 8

AUTUMN BEET SALAD WITH FOURME D'AMBERT \$72
baby greens | pears | pecans | sherry vinaigrette

GREEN BEAN & ROASTED PUMPKIN SALAD \$48
grilled portobello mushrooms | pumpkin seeds
red pepper | zesty vinaigrette

SIDES | serves 8

MAPLE BAKED ACORN SQUASH \$64
granny smith apples | currants

POTATO TRUFFLE CASSEROLE \$68
onions | heavy cream | truffle

HERB ROASTED ROOT VEGETABLES \$68
baby beets | turnips | rutabagas | carrots
parsnips | cipolline onions

SWEET CORN CUSTARD \$68
sweet corn puree | cream | eggs | sugar



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PICK UP SWEETS | 12 pieces \$36 PER DOZEN

CARROT CREAM CHEESE SANDWICHES

carrot-oatmeal cookie | raisins | cream cheese icing

PUMPKIN CHEESECAKE CRUMBLE SQUARES

oats | pecan crust | vanilla sour cream topping

BLISSFUL BROWNIES

fudge style brownie bars

CHOCOLATE-DIPPED COCONUT MACAROONS

mini coconut macaroons | bittersweet chocolate



WHOLE PIES & CAKES | serve 8

8" TRADITIONAL APPLE PIE

\$32

granny smith apples | cinnamon | double-crust

8" PECAN PIE

\$46

brown sugar | bourbon sauce

CHOCOLATE ROYALE

\$68

chocolate mousse | hazelnut praline caramel
dacquoise | whipped cream



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All food items are presented on disposable platters and come with heating instructions. Additional equipment rentals and service personnel available upon request.

PAPER GOODS | set of 8

· 9 inch plates	\$4
· 12 oz bowl	\$3
· 12 oz cold beverage cup	\$3
· 10 oz hot beverage cup with lid	\$3
· dinner napkins	\$1
· cocktail napkins	\$1
· flatware kit	\$5
fork knife napkin	
· serving kit	\$5
includes one of each: serving spoon, fork & tong	

All one time use serving pieces are made from eco-friendly materials.
Do not microwave.
Not dishwasher safe.

ORDERING & PRICING

Please call 703-979-9400 or email your order to orders@designcuisine.com. Your order will be confirmed within 24 hours.

- Prices do not include sales tax.
- Order minimum of \$300 (not including tax or delivery)
- No menu substitutions please
- Payment in full via credit card is due at the time of order.

ORDER DEADLINES

Please place orders early to ensure availability.

- Thanksgiving orders must be placed by Thursday, November 19, 2020.
- Christmas Eve and Christmas Day orders must be placed by Thursday December 17, 2020.
- New Years Eve and New Years Day are due by Wednesday December 23, 2020.

PICKUP OR DELIVERY

- Delivery and Pickup dates are the day prior to the holiday only:
 - Thanksgiving: Wednesday, November 25th
 - Christmas: Wednesday, December 23rd
 - New Years: Wednesday, December 30th

For Delivery: We request a 4 hour drop off window. A rate of \$65 will apply for one way deliveries.

For Pickup: You can pickup your orders between the hours of 8am—3 pm at Design Cuisine.