

HOLIDAY MENU

A T H O M E 2 0 2 5

ENTRÉES (FEEDS 10-12)

SELECT ONE:

Garlic & Herb Crusted Prime Rib | GF **\$485**

Horseradish Crème Fraîche | Cabernet-Bordelaise Sauce | 4 lbs.

Citrus Crusted Faroe Island Salmon | GF **\$410**

Champagne Beurre Blanc | 4 lbs.

Hickory House Smoked Beef Brisket | GF **\$395**

Housemade Memphis Style BBQ Sauce | 4 lbs.

Smoked Spiral Ham | GF **\$325**

Bone-In Spiral Cut | Spiced Bourbon Brown Sugar Glaze | 4 lbs.

MEAL INCLUDES

Market Vegetable Crudite GF | VG

Zucchini | Baby Carrots | Broccoli | Cherry Tomato | Cauliflower | Rosemary Ranch

Hummus Duo Platter GF | VG

Classic Hummus | Beet Hummus | Toasted Sesame Lavash | Pita

Lasagna Bolognese

Fresh Ricotta | Basil | Parmesan Reggiano

Honey Roasted Market Carrots & Green Beans GF | VG

Twice Cooked Yukon Potatoes GF | VG

Thyme | Lemon | Parmesan Reggiano

Harvest Baby Green Salad GF | VG

Cranberry | Carrot | Cucumber | Maple Balsamic Vinaigrette

Brioche Pull Apart Rolls

Hudson Valley Apple Crisp | GF

Toasted Cinnamon Oat Crumble | Grand Marnier Whipped Cream

GF = Gluten Free | VG = Vegetarian

CALL TO ORDER: 914.949.3543

ORDERS MUST BE PLACED BY THURSDAY 12/18

PICK UP WEDNESDAY DECEMBER 24TH - 11AM - 1PM | CLOSED on CHRISTMAS DAY