



# 42°

CATERING

## 2011 Holiday Menu

We are pleased to help you celebrate the season with family and friends.

### Ordering Information

42° is now accepting orders for Christmas and New Year's. For Christmas Eve or Christmas Day, please place the order by **Dec. 19**. Orders for New Year's Eve or New Year's Day must be placed by **Dec. 28**.

To place an order, please call **301-838-4220** or e-mail **sebastien@42cateringservices.com**. Prices shown do not include taxes or delivery charges. A minimum of 48 hours' notice is required for cancelation/rescheduling. Orders are also available for pick up from our kitchen. All foods will be presented in disposable containers. China and glassware can be provided at an additional cost; please inquire when you place your order. There is a minimum of 10 servings for all orders.

Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens.

### Appetizers

Lemongrass mousse topped w/smoked bacon, chervil	\$1.85 ea
Smoked salmon & tiger prawn tian / chives / orange coulis	\$1.45 ea
Stuffed roasted fingerling potatoes / steamed little neck clams / garlic butter sauce	\$1.75 ea
Belgian endive leaf topped w/ mille-feuilles terrine of foie gras & dried prosciutto	\$1.95 ea
Wild mushroom-parsnip tartlet	\$1.65 ea

### Soups & Salads

Acorn squash & Granny Smith apple / crispy bacon (optional)	\$6.95 p/p
Lobster bisque / rouille sauce / garlic toast	\$8.50 p/p
Baby mâche salad / terrine de foie gras / hydromel black pepper sauce	\$16.50 p/p
Tiger prawns / yellow corn chowder / tarragon coulis	\$6.95 p/p

### Entrées

Beef prime rib, cardamom crusted / garlic confit (serves 15)	\$260
Beef tenderloin / Bordelaise shallot jus (serves 8-10)	\$195
Pheasant cassoulet in orange grape jus	\$15.50 p/p
Baked Virginia ham w/ chestnut honey & whole grain mustard (serves 15)	\$185
Slow-roasted duck breast / Champagne pepper sauce	\$18.50 p/p
Poached salmon filet w/ tarragon infusion (serves 10)	\$145

### Sides (8 oz.)

Crushed fingerling potatoes w/ currants and Italian parsley	\$9.80
Glazed baby carrots, fresh thyme	\$14.40
Braised Brussels sprouts	\$9.50
Sweet potato & celery root Napoleon	\$8.50
Creamed pearl onions	\$6.50
Gratin of mushroom & sautéed spinach	\$9.50
Bacon-rolled French green beans	\$9.80

### Bread

Striatta baguette	\$2.50 ea
Olive loaf	\$9.80 ea
Walnut raisin	\$10.85 ea
Whole-wheat rolls	\$8.50/doz

### Dessert (Serves 8)

Decadent Belgian chocolate torte	\$28
Buche de Noel / cream of hazelnut & fondant chocolate	\$36
Plum tarte tatin	\$28
Cranberry cheesecake w/ ginger crust	\$32