



HOLIDAY DROP OFF MENU  
2023



WE BELIEVE  
THE BEST THINGS  
IN LIFE HAPPEN AT  
THE TABLE





## THE MAIN ATTRACTIONS

### PRIME RIB ROAST

Standing Boneless Prime Rib, Mushroom & Brandy Sauce  
(Serves 8-10 | 8 bone roast)  
\$325

### MARY'S ORGANIC BONELESS STUFFED & ROASTED TURKEY BREAST

Dried Fruits & Pan Sauce. Arrives unsliced to keep moisture.  
(Serves 6-8)  
\$185

### CLASSIC HERB-ROASTED TURKEY BREAST

Brined for 48 hours, roasted with olive oil and fresh herbs. Arrives unsliced (to keep moisture).  
(Serves 6-8)  
\$150

### ROASTED CORNISH GAME HENS (GF)

Mary's Organic Free-Range Hens, Red Flame Grape & Fig Reduction  
(Serves 6-8 | 4 hens)  
\$95

HC Gravy (1 Quart) \$27

Fresh Cranberry Orange Relish (1 pint) \$25

OFF THE MENU:

If you're thinking roasted duck or goose, ask us!

All items will arrive with reheating instructions and in parchment-lined aluminum pans for easy reheating in the oven

Veg = Vegetarian | V = Vegan | GF = Gluten Free



## GATHER BOARD

(Each board measures 10" X 20" & serves 10)

### WINTER CHARCUTERIE + CHEESE BOARD

The is the 'little black dress' of entertaining; Perfect to display and gather around, our charcuterie + cheese board will have a little something for everyone. It arrives pre-styled on a handmade 'HCLA branded' wood board (yours to keep and reuse!) ready to display for guests.

Chef selects 5 Cured Meats & 4 Artisanal Cheeses; Herb & Salted Marcona Almonds, Citrus & Herb Marinated Olives, an Artful Display of Farmers Market Seasonal Fruit, Flowering Herbs, Edible Flowers, Figs, Quince Paste, Persimmons & Grapes. Served with Rustic Artisanal Crackers & a French

Petit Baguette  
\$230





## FESTIVE APPETIZERS

### SAFFRON ARANCINI (Veg.)

Crispy, Handmade Risotto Balls, Manchego & Basil Aioli  
\$38 (1 dozen)

### GOURMET "PIGS IN A BLANKET"

With Whole Grain Mustard  
\$30 (1 dozen)

### BACON WRAPPED DATES (GF)

Medjool Dates Stuffed with Manchego & Wrapped with Applewood Smoked Bacon  
\$30 (1 dozen)

### LOBSTER COCKTAIL (GF)

Sliced Lobster, "Joe's Style" Mustard Sauce, Lemon  
\$180 (One 3 LB Maine Lobster)

### JUMBO SHRIMP COCKTAIL (GF)

Wild Caught Jumbo Shrimp, Served Chilled with House Made Horseradish Cocktail Sauce  
\$95 (1 dozen shrimp)

### CRANBERRY BRIE PASTRY TARTS (Veg.)

Pastry Dough Layered with Brie & House Made Cranberry Coulis  
\$36 (6 tarts)

### HEARTS OF PALM 'CRAB' CAKE (V)

With Chickpeas, Garlic, Lemon, Scallions & Vegan Tartar Sauce  
\$30 (1 dozen)

### SPINACH & ARTICHOKE DIP WITH CROSTINI (Veg.)

Best served slightly warm  
\$30 (24 oz spread + crostini)

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## GREEN SALADS

(Each serves 8-10)

### LEVANTINE WINTER SALAD (GF + Veg.)

Little Gems Lettuce, Shaved Fennel, Winter Citrus,  
Ricotta Salata, Watermelon Radish, Toasted  
Hazelnuts & Red Wine Oregano Vinaigrette  
\$88

### ENDIVE CAESAR SALAD (Veg.)

Green and Red Endive, Fresh Shaved Parmesan,  
Breadcrumbs & Caesar Dressing  
\$88

### HARVEST CHICORIES & ARUGULA SALAD (GF + Veg.)

Mixed Chicories, Roasted Delicata Squash,  
Persimmon, Pomegranate Seeds,  
Orange Pinwheels, Shaved Radish &  
Honey Cider Vinaigrette  
\$88





## VEGETABLES + SIDES

(Each serves 8-10)

JEFF'S FAMOUS MASHED POTATOES (GF + Veg.)

Creamiest, Dreamiest Mashed Potatoes

\$49

HC STUFFING

Organic Country Turkey Sausage, Chestnuts, Kale, Cranberry &

Pecans

\$74

CRISPY BRUSSEL SPROUTS (GF + Veg.)

Caramelized Shallots, Pomegranates, Toasted Walnuts, Pecorino

\$67

CREAMED SPINACH & LEEKS (GF + Veg.)

Organic Bloomsdale Spinach, Local Leeks

\$62

SKILLET CORNBREAD (Veg.)

Whipped Honey Butter

\$42

All items will arrive with reheating instructions and in parchment-lined aluminum pans  
for easy reheating in the oven

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## BREADS & SWEETS

CRANBERRY SOURDOUGH LOAF  
\$12

OLIVE LOAF  
\$12

PUMPKIN SPICE PIE

Garnished with Pomegranate Seeds, & Caramelized White  
Chocolate Crumble with a Side of Chantilly Cream  
(9" serves 8, 16 oz of whipped cream)  
\$55

APPLE FRANGIPANE GALETTE

Almond Frangipane with Brown Sugar Spiced Apples  
with a Side of Chantilly Cream  
(9" serves 8, 16 oz of whipped cream)  
\$60

CLASSIC NEW YORK CHEESECAKE

With Strawberry Coulis  
(9" serves 16 slices)  
\$60

BUCHE DE NOEL

Dark Chocolate Tiramisu: Chocolate Sponge Cake with  
Espresso Mascarpone Whipped Cream &  
Dark Chocolate Exterior  
(8" serves 6-8 portions)  
\$70

OLD SCHOOL CHOCOLATE CHIP COOKIES\*

with Maldon Sea Salt  
(12 cookies)  
\$28

\*In case you forget to leave them out for Santa







TERMS FOR ORDERING:

PRE-ORDERS: ALL PRE-ORDERS MUST BE PAID AT TIME OF ORDERING AND ARE SCHEDULED FOR DELIVERY OR PICKUP AT HAUTE CHEFS LA, LOCATED AT:

13131 SHERMAN WAY #104  
NORTH HOLLYWOOD, CA 91605

BY SUBMITTING A CREDIT CARD AUTHORIZATION YOU ARE AGREEING TO THE TERMS AND POLICIES LISTED BELOW:

- ALL ORDERS MUST BE CONFIRMED BY 5 PM ON MONDAY, DECEMBER 18<sup>TH</sup>. PAYMENT IS DUE AT TIME OF ORDER TO BE CONFIRMED.
- ANY CANCELLATION WITH LESS THAN 7 DAYS NOTICE IS SUBJECT TO A 100% CANCELLATION FEE
- ORDERS ARE CONFIRMED ONCE CREDIT CARD AUTHORIZATION IS RECEIVED
- ORDER TOTAL MINIMUMS DO NOT APPLY FOR ANY PICKUP.

PICK UP ORDERS:

CONFIRMED ORDERS ARE AVAILABLE FOR PICK UP ON SATURDAY, DECEMBER 23<sup>RD</sup> BETWEEN THE HOURS OF 9:00 AM AND 11:00 AM. A PICKUP TIME IS RECOMMENDED TO ACCOMMODATE QUICK SERVICE. PICKUP ORDERS ARE ALSO AVAILABLE ON SUNDAY, DECEMBER 24<sup>TH</sup> CHRISTMAS EVE BETWEEN THE HOURS OF 9:00 AM AND 11:00 AM AT:

13131 SHERMAN WAY #104  
NORTH HOLLYWOOD, CA 91605

DELIVERY ORDERS:

ORDER MINIMUM FOR DELIVERY IS \$400. WE HAVE LIMITED DELIVERY AVAILABILITY ON CHRISTMAS EVE, ONCE THEY ARE ALL BOOKED, WE CAN NO LONGER DELIVER. DELIVERY CHARGES ARE AS FOLLOWS:

0-5 MILES = \$50  
5-10 MILES = \$100  
10-25 MILES = \$150  
25+ MILES = \$200

REHEATING INSTRUCTIONS:

HEATING INSTRUCTIONS WILL BE INCLUDED WITH YOUR ORDER.

DIETARY RESTRICTIONS:

PLEASE ADVISE OF ANY SPECIFIC DIETARY MODIFICATIONS – WE ARE HAPPY TO NOT INCLUDE CHEESE OR NUTS IF REQUESTED IN ADVANCE.