

FLAMANT



## HOLIDAY MENUS

Add a sophisticated European Touch to your holiday season

Let Flamant and Catering by Frederik De Pue ease your holiday planning stress. From Thanksgiving until New Year's Eve, we are pleased to offer elegantly prepared holiday meals available for pick-up or delivery. Simply create your own multi-course meal via our special holiday menu or choose a couple sides to go with a main course option.

Flamant and Catering by Frederik De Pue also offers fully catered events – no party is too big or too small. In addition to providing a delicious customized menu, we are happy to provide event design, specialty linen, and event equipment upon request.

Relax and enjoy this holiday season with your family and friends by simply leaving the cooking to us!

Please make your selection; minimum of 8 servings per order; \$45 per person.

Delivery fee \$20.00/ order – Free pick-up

Or order your individual items a la carte.

Thanksgiving pick up; November 22<sup>nd</sup> 12-6 pm

Christmas pick up; December 23<sup>rd</sup> 12-6 pm

For orders please call. 410.267.0274 or [flamantmd@gmail.com](mailto:flamantmd@gmail.com)

**Multicourse menu available at \$45 pp or selections available a la carte at the prices listed below.**

### **Appetizers**

Please select one

|  |        |
|--|--------|
| Oysters, lemon, mignonette, cocktail sauce                       | market |
| Foie gras, gingerbread, pumpkin butter <i>add 15\$ pp</i>        | 20     |
| Waldorf salad, pomegranate dressing                              | 14     |
| Poached lobster salad, shaved fennel and mint <i>add 10\$ pp</i> | 24     |
| Clam bisque, curry crumble, madeira reduction                    | 14     |

### **Mains**

Please select one / second option \$20 pp

|   |         |
|---|---------|
| Honey baked Ham (bone-in), cloves, star anise grain mustard (serves 15) | 180     |
| Pork chausson en croute (serves 8)                                      | 170     |
| Poached salmon, tarragon cream (serves 8)                               | 145     |
| Rosemary marinated beef tenderloin (serves 10)                          | 210     |
| Turkey, organic, oven roasted, orange – thyme brine                     | 7.50/lb |

### **Sides**

Please select three

|   |   |
|---|---|
| Roasted brussels sprouts, orange zest, chestnuts        | 6 |
| Cauliflower strudel, black lemon, capers                | 8 |
| Yukon gold potato puree, Italian parsley, black truffle | 5 |
| Cider braised red cabbage with warm spices, apple       | 7 |
| Green beans, toasted walnuts, red onion caramelized     | 8 |
| Lyonnaise style marble potatoes, bone marrow, rosemary  | 6 |
| Lobster & black truffle mac n cheese <i>add 5\$ pp</i>  | 9 |
| Sourdough "grand-pere" bread                            | 3 |

### **Dessert (serves 8)**

Please select one

|   |    |
|---|----|
| Gingerbread cupcakes cream cheese frosting              | 24 |
| Chocolate and peppermint buche                          | 35 |
| Tart-a-tatin, Fiji apple, vanilla Bourbon whipped cream | 28 |
| Lemon curd tart, Gluhwein meringue                      | 32 |