



Holiday Plated Dinner

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Chef's Holiday Reception

Tuscan Style Spread

Seasonal Display of Artisan Cheese and Fruit
Crisp and Grilled Marinated Vegetables
Gourmet Antipasto Platters of Charcuterie & Smoked Seafood
Served with Country Bread & Crackers

Specialty Dip **(select one)**

Served in Sourdough Bread Bowl

Warm Crab and Artichoke
Gorgonzola Fondue
Truffled Creamed Spinach
Roasted Vegetable and Tomato Pesto

Food and Beverage Pricing is Subject to 7% Sales Tax & 21% Service Charge
Minimum Guarantee: 20 Guests
Bar Service not Included

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TheHeldrich.com



Appetizer
(Select One)

Napoleon of Grilled Winter Vegetables
Evo and Port Wine Syrup

Roasted Tomato Bisque
Herb Garlic Tuile, Shaved Pecorino

Blacken Prawns
Organic Greens, Citrus Vinaigrette

Crab Cake, Pickled Fennel Slaw
Creamy Garlic and Leek Broth

Seared Ahi Tuna
Wasabi Crème Fraicheé and Seaweed Salad

Wild Mushroom Tart
Stilton Cheese and Spiced Pears

Salad
(Select One)

Vine Ripe Sweet Tomatoes, Goat Cheese Brulee Port Syrup

Baby Field Greens, Candied Walnuts and Apples

Crisp Romaine Hearts, Anchovy Dressing and Parmesan Toast

Baby Spinach, Poached Pears and Gorgonzola

Butter Lettuce and Endive Salad, Sun-Dried Cherries and Walnuts



Entrées

*Pre-Select Two; the Higher Priced Entrée Determines the Menu Cost
(Additional \$5.00 per person for 3rd Entrée Selection with Printed Menus)*

NY Strip Steak, Truffle Butter
\$60.00

Pan Roasted Chicken, Apple Sausage Stuffing
\$56.00

Golden Crisp Halibut, Mediterranean Olive Relish
\$60.00

Tournedos of Veal Loin with Forest Mushrooms, Natural Veal Jus
\$64.00

Miso Glazed Chilean Sea Bass
\$58.00

Filet Mignon, Sauce Bordelaise
\$62.00

French Breast of Chicken Coq Au Vin, C
Confit of Baby Vegetable, Pancetta and Burgundy Reduction
\$54.00

Grilled Rack of Lamb, Mint Jus
\$ 64.00

Chef's Choice Seasonal Accompaniments



Dessert- Individual
(Select One)

SPICED PEAR ALMOND TART

Spiced Puff Pastry Shell, Baked Almond Cream, Caramel Sauce, Vanilla Ice Cream

EGGNOG CHEESECAKE

Gingerbread Cookie Base, Spiced Crème Anglaise, Sweet Cranberry Compote

CHOCOLATE ORANGE MOUSSE DOME

Flourless Chocolate Cake, Dark Chocolate Glaze, Crème Anglaise, Chocolate Sauce

RUM RAISIN APPLE PIE

*Traditional Pie shell, Apple Raisin Filling, Crumb Topping,
Spiced Caramel Sauce, Vanilla Ice Cream*

CARAMEL MOUSSE TART

Sugar Cookie Crust, Apple Cider Syrup, Fresh Whipped Cream

CHOCOLATE PECAN PIE

Chocolate Caramel Sauce, Vanilla Ice Cream, Chocolate Shavings

CARROT CAKE

Carrot Cake, Cream Cheese Frosting, Spiced Crème Anglaise, Raisin Compote

DOUBLE CHOCOLATE MOUSSE TORTE

*Milk Chocolate Mousse, Dark Chocolate Mousse, Rich Chocolate Cake,
Raspberry Coulis, White Chocolate Curls*

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas

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