



## PRE-ORDER YOUR HOLIDAY DINNER!

Last day to place the order is 12/18/17

### STARTERS

SMOKED SALMON TARTINE ON POTATO LATKE WITH CRÈME FRAICHE **\$3/PER PIECE**

ARUGULA SALAD WITH SHAVED PARMESAN, POMENGRANATE AND  
POMENGRANATE VINAIGRETTE **\$20/SERVES 2-4**

BEET SALAD WITH TOMATO, ARUGULA & GOAT CHEESE IN A HONEY DIJON VINAIGRETTE  
**\$20/SERVES 2-4**

### MAIN

GARLIC AND SAGE TURKEY BREAST  
**\$60/SERVES 4-6 (6LBS)**

ORGANIC HERB ROASTED, WHOLE TURKEY WITH GRAVY  
**\$120/ SERVES 8-12 (12-16LBS)**

ROASTED PRIME RIB  
**\$180/HALF | SERVES 10**  
**\$350/WHOLE | SERVES 20**

HERB-ROASTED DOUBLE RACK OF LAMB  
**\$80/WHOLE RACK (14 CHOPS) SERVES 5-7**

CHILEAN SEA BASS WITH MISO-GLAZE **\$18 PER PIECE**  
PAN-SEARED SEA BASS WITH GINGER GLAZE **\$18 PER PIECE**  
PACIFIC NORTHWEST STYLE POACHED SALMON **\$45/HALF \$80/WHOLE**

CRISPY DUCK BREAST WITH PLUM SAUCE **\$18 PER PIECE**

### SIDES

(SERVE 4)

TRUFFLE MASHED POTATOES **\$20**

SWEET POTATO MOUSSE **\$20**

SAUTEED WATERCRESS WITH CRISPY LEEKS **\$20**

ORGANIC WILD BLACK RICE WITH DRIED APRICOTS AND HAZELNUTS **\$20**

HERICOT VERTS WITH SMOKED GARLIC CLOVES **\$20**

ROASTED BRUSSELS SPROUTS WITH PANCETTA AND 12-YEAR AGED BALSAMIC **\$20**

ROASTED BUTTERNUT SQUASH WITH CINNAMON AND CHESTNUTS **\$20**

WILD RICE WITH DRIED APRICOTS, ALMONDS AND CRANBERRIES **\$20**

CRANBERRY WITH HORSERADISH SAUCE **\$9/PINT**

TO YOUR ORDER CALL **323.345.5823** OR EMAIL **CATERING@GCMARKETPLACE.COM**