

Traditional Holiday Dinner

\$275 • SERVES 6

**Red Wine Braised Grass-Fed Beef Brisket
Smashed Rutiz Farm Sierra Gold Potatoes
Braised Jimenez Farm Brussels Sprouts
Tamai Farm Crispy Cauliflower Casserole
Winter Farmer's Market Vegetable Caponata
Whole Grain Artisan Bread
2 House Made Compound Butters
Maple Pecan Pie**

*We've carefully sourced each ingredient
from some of our favorite local, organic farms.*

HOLIDAY FAQs

PICKING UP YOUR ORDER

Pre-Orders are scheduled for pick-up between the hours of 10:00am – 2:00pm on Sunday, December 24th and Sunday, December 31st. We will provide simple reheating instructions. Pick-up times are carefully selected in order to ensure a smooth process for you and our kitchen. All orders must be picked up by 5:00pm or they will be donated.

ORDER CONFIRMATION

All orders FOR CHRISTMAS AND NEW YEARS must be placed by 2pm on Thursday, December 21st. Full payment must be submitted to confirm your order. By submitting payment, you are agreeing to the terms and policies stated on your invoice.

FOOD MINIMUMS

There is no minimum food purchase for pre order pick-ups. We require a \$1000 food minimum for deliveries on the following dates:

- ▶ Sunday, December 24, 2017
- ▶ Monday, December 25, 2017
- ▶ Sunday, December 31, 2017
- ▶ Monday, January 1, 2018

HOLIDAY DELIVERY FEE FOR DROP-OFF CATERING

Delivery charges are based on date, time, and location of delivery. Holiday delivery rates start at \$450. Additional mileage fees are charged for deliveries outside of a 10 mile radius from our Cypress Park location. Multiple deliveries in one day will incur multiple delivery charges. Delivery times and location must be confirmed 2 business days in advance.

STATIONARY APPETIZERS

Crostini Station

Seasonal Selection of Fresh Milk Cheeses, House-Cured Meats, Marinated Olives, House-Pickled Vegetables, Toasted Nuts and a Variety of House-Made Dips, served with Brioche Toasts, Baguette Tuille, and Whole Wheat Crostini

\$145 / Large / Serves 10-14

Domestic Cheese Platter

Monthly Selection of Seasonal Artisan Cheeses with House-Made Jam, House-Made Crackers, and Assorted Grilled Breads

\$185 / Large / Serves 10-14

Seasonal Fruit Platter (V) (GF)

Sliced Seasonal and Assorted Farmer's Market Fruit

\$120 / Large / Serves 12-16

Seasonal Garden Vegetable Crudité (GF)

Homegrown Garden and Farmer's Market Vegetables served with Braised McGrath Farm Spinach Dip, Koda Farm Bean Puree, and Fat Uncle Farm Almond Romesco Sauce

\$136 / Large / Serves 10-14



2017 HOLIDAY MENU

3232 1/2 N. Figueroa St. , Los Angeles, CA 90065

www.heirloomla.com

855.456.6652

FARMER'S MARKET SALADS

\$66 / Small / Serves 4-6

Simple Butter Leaf Fall Salad (GF)

Ruiz Farm Fresh Blue Lake Beans with Roasted McGrath Farm Heirloom Tomatoes, Shaved Fennel, Marinated Koda Farm Garbanzo, Cranberry & Cannellini Beans, Baked Ricotta and White Balsamic Vinaigrette

McGrath Farms Baby Beet Salad with Peacock Radish and Grapes (GF)

Slow Roasted White Balsamic Glazed Gold & Red Baby Beets with Drake Family Farm Chèvre, Shaved Radishes, Marinated Grapes, Toasted Pecans, The Garden Of... Speckled Greens and Dandelion Greens

SIGNATURE LASAGNA CUPCAKES™

\$9 Per Cupcake / Minimum 12 Per Order / 3 Per Flavor

- Coastal Farm Heirloom Tomato and Basil
- Spring Hill Farm Cheddar Mac 'N Cheese
- Tutti Frutti Farm Pumpkin, Brown Butter and Sage

Meat Lasagna Cupcakes

- Stemple Creek Short Rib and Sweet and Sour Onions
- Spicy Peas & Barnetts Pork Sausage
- Mary's Farm Turkey Bolognese

ENTREES

Whole Roasted Mary's Turkey

Lemon, Brown Sugar, and Peppercorn Brined Organic Turkey basted with Butter, Olive Oil and Rosemary and stuffed with Garlic, Onion and Lemons

\$187 / 10 lbs / Serves 6-8

Roasted Mary's Turkey Breast

Peppercorn and Lemon Brined Double Mary's Free Range Turkey Breast roasted with Olive Oil, Thyme, Garlic and Rosemary
DOES NOT INCLUDE STUFFING AND GRAVY

\$137 / Serves 8-10

Red Wine Braised Brisket (GF)

Braised Grass-fed Brisket served with Red Wine and Root Vegetable Reduction

\$96 / Serves 4-6

FARMER'S MARKET SIDES

Braised Jimenez Farm Brussels Sprouts (V)(GF)

With Vegetarian Smoky Orange Vinaigrette and Bloomsdale Spinach

\$30 / Serves 4-6

Smashed Rutiz Farm Sierra Gold Potatoes (GF)

With Roasted Garlic, Salted Kale and Cream Cheese

\$27 / Serves 4-6

Tamai Farm Crispy Cauliflower Casserole

Baked Cauliflower with molten White Cheddar Mac and Cheese Sauce, Roasted Cauliflower and Herbed Bread Crumbs

\$27 / Serves 4-6

Winter Farmer's Market Vegetable Caponata (V)(GF)

Winter Root Vegetables, Roasted Pumpkin & Sweet & Sour Onions

\$30 / Serves 4-6

Roasted Weiser Farm Fingerling Potatoes (V)(GF)

Whole Roasted French Fingerling Potatoes With Garlicky Cavolo Nero and Rosemary

\$27 / Serves 4-6

McGrath Farm String Bean Casserole

With Béchamel Sauce, Wild Mushrooms, Fat Uncle Farms Almonds, Lemon, and Crispy Onions

\$32 / Serves 4-6

Roasted Milliken Farm Yams (V)(GF)

With Caramelized Onions and House Made Marshmallow

\$27 / Serves 4-6

Crispy Ciabatta Stuffing

With Sage, Parmesan, Sweet Cream Butter

\$25 / Serves 4-6

Cranberry Chutney (V)(GF)

With JJ's Lone Daughter Ranch Blood Orange and Nutmeg

\$15 / 16 oz / Serves 4-6

Heirloom Turkey Gravy

Gluten Free or Vegan Option Available

\$12 / 1 Quart / Serves 6-8

Whole Grain Artisan Bread

\$9.50 / Per Loaf

House Made Compound Butter

Grass-fed Butter with Crispy Sage, Rosemary, Italian Parsley, Lemon Zest and Sea Salt

\$7.50



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HEIRLOOM LA PIES

\$45 / 9" Round / Serves 8

Pumpkin Pie

with Marshmallows

Roasted Caramel Apple Pie

Maple Pecan Pie

HOUSE-MADE COOKIES

Chocolate Chip with Sea Salt

Valrhona 70% and 33% Chocolate Chips sprinkled with Sea Salt
(Gluten Free Available)

\$24 / Dozen

Oatmeal & Strawberry White Chocolate

Giusto's Organic Old Fashioned Rolled Oats, Dehydrated
McGrath Strawberries and Valrhona White Chocolate Cookies
with Meyer Lemon Glaze

\$24 / Dozen

BROWNIES & BARS

Fudgy Chocolate Brownies

Rich Valrhona 70% Fudgy Chocolate Brownie

\$24 / Dozen

Brown Sugar Blondies

Buttery Brown Sugar Blondie

\$24 / Dozen