

holiday catering



from the larder

christmas
hanukkah
new years eve/day



Call or visit your favorite Larder location to order:

The Larder at Tavern
11648 San Vicente Blvd
Los Angeles, CA 90049
310-806-6464

The Larder at Burton Way
8500 Burton Way
Los Angeles, CA 90048
310-278-8060

to order online visit thelarder.com

COMPLETE DINNERS FOR 8

HANUKKAH DINNER \$45 per person

potato latkes with apple sauce and crème fraîche

braised beef brisket with horseradish cream

duck fat roasted potatoes

moroccan beets with labneh, pine nuts & olives

italian broccoli with garlic & chilies

roasted root vegetables

braided challah

chocolate torta with chocolate whipped cream

CHRISTMAS DINNER \$70 per person

arugula salad with persimmons, marcona almonds & pomegranate

oven-ready boneless beef ribeye roast

with roasted shallot, red wine sauce & horseradish crème fraîche

wild mushroom & potato gratin

farro with chestnuts, winter squash & kale

brussels sprouts with pancetta & balsamic

one dozen dinner rolls

bûche de Noël

with chocolate praline crunch, chocolate mousse & salted caramel

A LA CARTE

TO START

marcona almonds **18**

julie's spiced nuts **16**

marinated olives **16**

market crudités with buttermilk dressing small (serves 4) **32**

aoc dates with bacon & parmesan (per dozen) **12**

spiced shrimp with horseradish cocktail sauce (per dozen) **36**

artisanal cheese platter with dried fruit & baguette (serves 8) **75**

potato latkes with apple sauce & crème fraîche (per dozen) **24**

smoked fish platter with goat cheese & rye crostini (serves 8) **75**

SALADS *serves 4 as first course or 6-8 as a side*

simple salad with radishes, lemon & olive oil **28**

arugula salad with persimmons, marcona almonds & pomegranate **32**

little gems with caramelized pears, hazelnuts & st agur **34**

MAIN COURSES

slow-roasted salmon with cucumber & mint yogurt (serves 4) **72**

roasted mary's chicken with preserved lemon & green olives (serves 2) **36**

oven ready organic turkey 16-18 lbs (serves 10-12) **148**

bourbon-glazed niman ranch spiral cut ham (serves 15) **129**

red wine braised beef shortribs (serves 4) **98**

oven-ready standing rib roast (serves 8) **189**

braised beef brisket with horseradish jus (serves 4) **60**

SIDE DISHES - *serves 4*

brussels sprouts with pancetta, balsamic & thyme **32**

broccoli with garlic & chili **28**

farro with chestnuts, winter squash & kale **30**

roasted root vegetables **28**

wild mushroom & potato gratin **36**

mashed potatoes **28**

duck fat roasted potatoes **22**

moroccan beets with labneh, pine nuts & olives **28**

long cooked cavolo nero **32**

SAUCES - *serves 8*

turkey gravy **18**

cranberry sauce with orange and mint **12**

roasted shallot & red wine sauce **16**

horseradish crème fraîche **10**

BREADS FROM LARDER BAKING COMPANY

french or sourdough baguette **3.95** date walnut boule **10.50**

ciabatta loaf **6.95** blueberry boule **11.50**

sourdough boule **4.95** braided challah **9.50**

cherry cashew boule **10.50** dinner rolls (dozen) **18.50**

whole wheat boule **5.95**



FOR DESSERT

MADE BY NOUBAR

bûche de Noël with chocolate praline crunch, chocolate mousse & salted caramel **62**

apple tarte tatin with crème fraîche **44**

chocolate torta with chocolate whipped cream **42**

madeleines to share, holiday edition: **20**

- miss hanukkah: cinnamon, honey & white chocolate

- miss Noël: gingerbread spices, candied chestnut & chocolate

AND FOR THE MORNING...

frittata with spinach and aged cheddar (serves 8) 32
country pork sausage (3 pieces) 8
sliced applewood smoked bacon (per 1/2 pound) 8
sliced niman ranch ham (per 1/2 pound) 8
breakfast pastry platter (serves 8) 56
pecan sticky buns 4.25
scones: apricot-pistachio, strawberry-oat 3.25 each
mini maple brown sugar scone 2.00
monkey bread 3.50
croissant 3.75
ham & cheese croissant 5.50
almond croissant 4.25
pain au chocolat 3.95

HOLIDAY COOKIES

MADE BY LARDER BAKING COMPANY

chewy chocolate chip 2.75
oatmeal raisin 2.75
ginger, date & molasses 2.75
chocolate & fleur de sel sablè 1.25
walnut sablè 1.25
coconut macaroons 7.50

TO DRINK- our favorite pairings

Sparkling

Prosecco di Valdobbiandene Le Vigne di Alice, Extra Dry '16 35
Chigny-Les-Roses J. Lassale, Brut, 1er Cru, Chigny-Les Roses NV 55

White

Chardonnay Failla, Sonoma Coast '16 45
Chenin Blanc Pax, Buddha's Dharma, Mendocino County '15 39

Red

Cabernet Sauvignon Hunt & Harvest, Napa Valley '16 33
Syrah Hocus Pocus, Santa Barbara County '15 31

Kingbird Eggnog 19

liter, non-alcoholic with recipe for spiking included

WINE THREE PACKS \$90 *(one bottle of each)*

1 - Le Vigne di Alice, Doro, Brut Nature '16
1 - Anthony & David Girard, Sancerre, Les Monts Damnés '17
1 - Hunt & Harvest, Cabernet Sauvignon, Napa Valley '16

LARDER HOLIDAYS TO GO

Please place orders by 48 hours in advance

A credit card is required when placing your order. We ask that you please have the card with you at time of pick up. Please allow approximately 30 minutes for pick-up.

If you would like assistance regarding quantities or selections please call

LARDER AT TAVERN: (310) 806-6464

LARDER AT BURTON WAY: (310) 278-8060

All orders must be confirmed by email or over the phone..