

www.KendrasKitchen.com

est. 1987

Christmas Eve or Christmas Day Dinner 2022

Hors D'oeuvres

Lobster & Shrimp Mousse Molde

Hummus & Lime Dip

Telluride's Own Crispitas, an oven baked chip packaged in biodegradable cellulose bags, one of Chef's specialty food products

Crudite Christmas Tree

Entrée

Poached Salmon wrapped in Leek Ribbons with a Greek 0% Yogurt, Dill & Cucumber Sauce

Or a Winter Root Vegetable Wellington

Bison, Elk, Tibetan Yak or Beef Wellington

(Puff Pastry or Healthy Gourmet En Croute)

Choice of Sauce

Bordelaise Sauce

Red Wine Thyme Shallot Cream Sauce

Juniper, Pink Peppercorn Shiraz Sauce

Chipotle Marsala Cream Sauce

Broccolini with Pearl Onions

Yukon Gold Potato Puree

Quinoa with Spiced Pinion Nuts

Organic Mixed Field Greens with a White Balsamic Dressing

Assorted Breads with Butter Angels & Low Cholesterol Brummel & Brown Yogurt Spread

Dessert

***Buche Noel with Mascarpone Buttercream
Choice of One***

***Clementines, Sponge Cake, Cointreau Buttercream, Dark Chocolate Ganache, Garnished with a Candied
Clementine Roses, Fresh Bay Leaves & Almond Marzipan Pine Cones***

***Steeped Palisade Cherries, Sponge Cake, Chambord Buttercream, Dark Chocolate Ganache, Black Walnuts
Garnished with Frosted Cranberries & Rosemary***

***Steeped Blueberries, Cocoa Sponge Cake, Hazelnut Buttercream,
Dark & White Chocolate Ganache,
Garnished with Hazelnuts, Meringue Mushrooms, Pomegranates & Frosted Rosemary***

Delivered or Chef Served: Wellingtons to be cooked in your oven, all labeled with high altitude reheating instructions or Chef may cook and serve family or buffet style with ornate silver dishes & tops, serving utensils and sterling silver accents pieces

Minimum \$1,500.00

Chef Kendra A Wilcox kendraskitchen52@gmail.com 800.894.9086 & 970.708.7759

New Years Eve Dinner 2022

Hors D'oeuvres

Shrimp Cocktail on Ice with Kendra's Kitchen SW Cocktail Sauce (not too spicy)

Chicken + Wild Mushroom Money Bags

Brie + Lingonberry Philo Purses

Entrée

Colorado Rack of Lamb with a Rosemary Pinion NutCrust + Roasted Red Pepper Chimayo Chile Mint Sauce

Or

Standing Rib Roast with Telluride's Own Rub + Multi Purpose Sw Seasoning + Peppercorn Crust

Au Gus

Horseradish Worcestershire Whipped Sauce
If Chef Served, Yorkshire Pudding or Brioche Stars

Vegetarian Rack of Leek Ribbons with a Goat Cheese + Roasted Red Pepper Filling tied with Scallion Ribbons
Roasted Red Pepper Chimayo Chile Mint Sauce

Choice of

Polenta, Potato + Winter Root Puree
Farmer's Market Healthy Gourmet Roast Potatoes + Fresh Parsley
Wild Rice + Pecans

Haricot Verts with Caramelized Shallots

Organic Mixed Field Greens with a Raspberry Vinaigrette or White Balsamic Dressing

Whole Wheat + White Dinner Rolls with Applewood Smoked Sea Salt Pink + Green Peppercorn Butter
Brummel + Brown Yogurt Spread

Dessert

Baked Alaska - if Chef served: Flambeed
Sponge Cake with Nuts + Dried Fruit
Filled with Pistachio, Milk or Dark Chocolate Ice Cream
Or Raspberry + Vanilla Gelato

Minimum \$4,000.00

Delivered or Chef Served; includes gold chargers, table setting, silver platters, candelabras, water & wine goblets, fluted champagne glasses & New Year's Eve party favors

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