

Christmas Eve or Christmas Day Dinner and New Year's Eve Dinner 2022

www.kendrasKitchen.com est. 1987

Delivered or Served

Hors d'oeuvres

Please choose 3

Spinach Pernod Mousse in Belgian Endive

Zucchini Roulades with Roasted Red Pepper & Herbed Goat Cheese

Baked Brie en Croute with a Pomegranate Jam & Spiced Pecans or Pinion Nuts & Apricot Preserves from the

Kitchen's AG House

Christmas Tree Crudite

Shrimp Cocktail with SW Cocktail Sauce

Wild Mushroom & Crab Checkerboard

Entree

Maine Lobster Tails &

Chimayo Chile Rubbed Beef Tournedos wrapped in Kinikin's Chipotle Raspberry Bacon

& Seared Chateaubriand without Bacon

Lobsters Sauces

Special Dip/Sauce made Kendra's Kitchen SW Seasoning

Lemon Citrus Drawn Butter

Beef Sauces

Horseradish Worcestershire Green & Melange of Peppercorn Whipped Cream Sauce

Beef Bacon Au Jus

*Farmer's Market Roasted Speciality Potatoes
with Applewood Smoked Sea Salt & Fresh Parsley*

Olathe Sweet Corn Souffle

*Organic Mixed Field Greens with Lemon Stilton Cheese, Raspberries
& Pecans with a Raspberry Tarragon Vinaigrette*

French Baguettes with Salted Pink Peppercorn Butter

Dessert

Buche Noel

or

Baked Alaska

Chef will create your favorite

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