



GRANADA
T H E A T E R

Catering To Go & Holiday Menu

THANKSGIVING FOR 4:

- MAPLE CRUSTED PORK LOIN WITH MOLE POBLANO \$110.00
- ACHIOTE CITRUS MARINADED TURKEY IN MOLE VERDE \$95.00

INCLUDES

- CIABATTA, HOMINY, OYSTER, AND SAUSAGE STUFFING
- ROASTED TURNIPS AND DINOSAUR KALE WITH BACON, HERB & SAFFRON VINAIGRETTE
- ROASTED BRUSSELS SPROUTS WITH CHORIZO
- GARLIC CONFIT MASHED POTATOES
- ORANGE AND HONEY-GLAZED CARROTS
- CRANBERRY SALSA
- DINNER ROLLS

CATERED FAMILY MEALS:

- ARTISAN CHEESE PLATTER WITH DRIED FRUIT COMPOTE & LAVISH CRACKERS \$75/\$130
- CHARCUTERIE PLATTER DAILY SELECTIONS OF SAUSAGES, JAMON HAM, CURED MEATS, PICKLED ONIONS, MUSTARD & GRILLED BREAD \$80/\$140
- CARVED MEAT SELECTIONS SERVES 15 W/BREADS & BUTTER
- ROAST PORK LOIN W/APPLE COMPOTE \$295
- PRIME RIB W/FRESH HORSERADISH & AU JUS \$395
- HERB ROASTED BEEF TENDERLOIN CREAMY HORSERADISH SAUCE \$385
- ROASTED ANCHO RUBBED TURKEY BREAST \$295

CATERED SIDES

Stuffed Mushroom with Manchego & Chorizo \$80, Charred Cauliflower \$75
Broccoli with Lemon Butter \$75

Caramelized Brussels Sprouts \$75

Grilled Asparagus \$75 Fresh Seasonal Vegetable \$75 Seasonal Succotash \$75