



Pick Up Your Holiday Dinner at Unforgettable Edibles

Please call ahead of time to (773) 774-4001 or stop by 7280 W. Devon to order homemade food “just like mom’s” for the holiday. Leave all the hassles of cooking up to us, so your holiday can be fun and enjoyable.

Family Buffets

Please choose 2 entrees and 2 side dishes from the selection below. You may cross over price categories. Your catering consultant can assist you with the pricing.

\$12.95 per person

Roast Beef Au Jus or Mushroom Gravy
Mostaccioli w/Meatballs
Glazed Baked Ham
(With Brown Sugar)

\$16.50 per person

Pepper Steak
(Pepper Steak with caramelized onions & Peppers in rich beef gravy over buttered Noodles)
Lemon Basil Chicken
CeFalu Chicken
Chicken Wellington
Chicken Marsala
Prosciutto Wrapped in Halibut
(served with a papaya glaze)

\$14.95 per person

Roast Pork w/Thyme Gravy
Beef Burgundy Tips w/Buttered Noodles
Roast Turkey Breast w/gravy
Chicken Pasta Rustica
(Penne Pasta, Chicken & 3 cheeses in a Spicy Marinara Sauce)

\$28.00 per person

Beef Tenderloin
(1/2 inch slices in a Bordelaise Sauce with mushrooms, onion & red wine)
Tender BBQ Ribs
8 oz. Stuffed Pork Chop w/Sage Dressing
Bacon Wrapped Pork Tenderloin
(with maple-mustard sauce)
Jumbo Shrimp Stuffed with Bleu Crab & Asparagus (served with a Lemon Cream Sauce)

Side Dishes

Potatoes/Starches

- Double Baked Potatoes
- Whipped Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Stuffing
- Garlic Herb Roasted Fingerling Potatoes

Vegetables

- Glazed Carrots
- Green Bean Almandine
- Green Bean Casserole
- Vegetable Medley
- Baked Corn Casserole
- Roasted Vegetables w/hot balsamic dressing
- Mashed Turnips
- Baked Pineapple Casserole

Salads

- Pear and Gorgonzola
- (add \$.50 per person)
- Caesar Salad
- House Salad
- Spinach & Orange Salad
- Spinach & Wild Cherry Salad
- Tomato & Asparagus Platter

Please ask our catering consultant for a description of the above salads.
(MORE PRICING AND ORDERING INFORMATION BELOW)



***Orders of less than fifteen (15) will be an additional \$2.50 per person. Minimum order of ten.**

***Some items may not be available for orders of less than fifteen(15) or will be at the discretion of the chef.**

***Orders of less than fifteen (15) must be picked up cold. Detailed heating directions will be provided.**

***Hors D'oeuvres available on regular catering menu. Select Hors D'oeuvres may be not be available on Christmas Eve.**

- Additional Entrée \$2.75 per person
 - Additional Vegetable or Potato/Starches: \$1.95 per person
 - Additional Salads: \$2.50 per person
 - Chafing Rack Rental: \$4.50 each
 - The above selections include dinner rolls
 - Please add 10.0% sales tax to total order
- * Please finalize your order by: FRIDAY, DECEMBER 16

*Paper plates, napkins, flatware, & serving utensils will not be provided.

These items will be available at an additional cost.

*HAPPY HOLIDAYS!!
From all of us at
Unforgettable Edibles*

ALA CART MENU BELOW

Each food item comes in 5 pounds which serves 12-15 people.

Also, be sure to look at our menu for additional items you may need to complete your holiday dinner.

Please place your order by December 16 to have it picked up by December 24, 2011



Pick up your Christmas dinner at Unforgettable Edibles
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**Homemade food “just like mom’s” for the holiday, leave all the
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fun and enjoyable.**

Meat

Turkey Breast with Gravy- \$48.99
Sliced Glazed Baked Ham- \$43.00
Carved Turkey with Gravy- \$58.00
(Light and dark meat)

Stuffing

Seasoned Bread Stuffing- \$28.75
Savory bacon, celery, and onions
Wild Rice, Pecan, and Cranberry- \$31.50

Potatoes

Double Baked Potato Casserole- \$30.00
Sweet Potato Casserole- \$28.00
Whipped Potatoes- \$25.00
Herb & Garlic Roasted Fingerling Potatoes- \$29.00

Vegetables

Green Bean Casserole- \$28.75
Green Bean Almondine- \$28.75
Mashed Turnips- \$28.75
Carrots and Parsnips- \$31.50
Maple Roasted Brussels Sprouts- \$31.50

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Lasagna (1/2 pan)

Meat Lasagna - \$45.00

Vegetable Lasagna - \$45.00

Homemade

Sauces and Gravies

Spiced Cranberry & Orange Relish- **\$30.00**

Turkey Gravy- **\$18.00**

Appetizers

25 pieces

Potato Pancakes - \$37.50

Topped with Lean Corned Beef
Swiss cheese, Green Onions and
A dollop of Guinness Mustard

Maple Bacon Wrapped - \$42.00

Andouille Sausage

Maple Bacon wrapped around Andouille
Sausage, rolled in a Stone Ground Mustard

Blue Cheese & Apricot Bites - \$37.50

A blend of Cream Cheese & Blue Cheese
On dried Apricots topped with Walnuts

Savory Pumpkin Tartlets - \$37.50

Fresh Pumpkin sautéed with aged Cheddar,
Mild chilies, Green Onions & Spices, baked
In mini Phyllo cups

Apple & Cheddar Crostini - \$40.00

Honey Mustard, Oven Roasted turkey, slices
Of Apple and Cheddar Cheese topped with Candied Pecans

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Caramelized Onion Puffs - \$37.50

Caramelized Onions, Asiago Cheese and Sun Dried Tomato Pesto in a Puff Pastry

Irish Sausage Puffs - \$27.50

Flaky Puff Pastry filled with homemade Irish Sausage and baked

Irish Cocktail Sausages - \$23.00

Water Chestnuts Wrapped in Bacon \$42.00

With Teriyaki Glaze

Chicken Salad Tartlet - \$41.25

Garnished with Grapes

Asiago & Sun-Dried Tomato Dip - \$32.00

Served with Pita Chips

Spiced Pork Tenderloin Crostini - \$56.00

Topped with Cranberry Chutney, Dijon Mustard And crumbled Blue Cheese

Meatballs in BBQ Sauce - \$24.00

Brie w/ Almond & Raspberry

In Phyllo - \$50.00

Buttery soft Brie Cheese w/sweet Raspberry Sauce & chopped Almonds wrapped in a flaky Phyllo Dough

BBQ Shrimp Wrapped in Bacon - \$65.00

Jumbo Gulf Shrimp glazed with BBQ Sauce & baked to perfection

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Breakfast Suggestions

Quiche Lorraine- **\$28.00**
Sausage/Raisin Apple Strata- **\$32.00**
Mixed Berry French toast Bake- **\$32.00**
Ham & Cheese Strata - **\$32.00**

Baked Breads

Pumpkin- **\$7.75/loaf**
Zucchini- **\$7.75/loaf**
Banana- **\$7.75/loaf**
Lemon Scones- **\$8.50/dozen**
Buttermilk Raisin Scones- **\$7.95/dozen**
Soda Bread - **\$3.25/loaf**
Brown Bread - **\$3.25/loaf**

Desserts

Pumpkin Pie - **\$15.50**
Pecan Pie - **\$18.50**
Dutch Apple Pie - **\$15.50**
Apple Pie - **\$15.50**
Cherry Pie - **\$16.50**
Rhubarb Pie - **\$16.50**
Pumpkin Slices- **\$2.35/each**
Apple Slices - **\$2.35/each**

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