Winter at Home MENU

NEUMAN'S
KITCHEN
EVENTS & CATERING

HAPPY HOUR BITES

TASTE OF SOUTHERN HOSPITALITY $300

Creole Deviled Eggs, Crab Meat & Caviar

Muffuletta Wraps | Olive Spread | Salamis | Provolone

Corn Bread Fried Chicken Slider | Hot Honey Lime Aioli | Pickle

Blackened Shrimp Skewers

Braised Beef and Cheddar Waffle Sandwich

Pimento Cheese Dip

Nashville Hot Chicken Dip

Breadsticks, Toasts & Crostini

Pickled Okra & House Smoked Almonds

[IDEAL FOR UP TO 8 GUESTS]

HAPPY HOUR BITES

TASTE OF TUSCANY $300

Tomato & Mozzarella Skewer | Basil | White Balsamic Vinaigrette

Seared Beef & Mushroom Skewer | Fig Balsamic Reduction

Sundried Tomato Focaccia | Grilled Chicken | Mozzarella | Broccoli Rabe

Zucchini Roulade | Goat Cheese & Basil

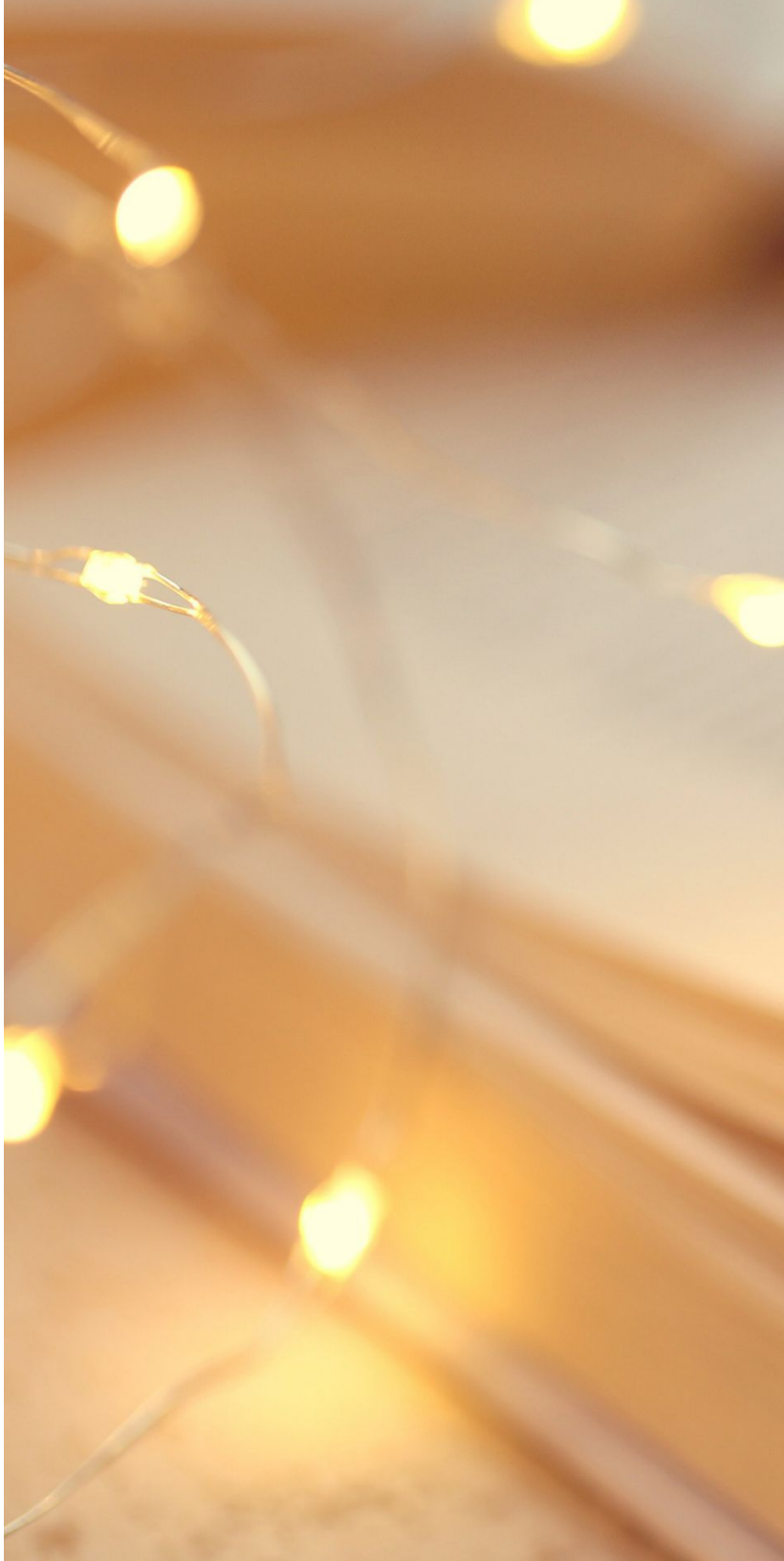
Jumbo Shrimp | Lemon Herb Vinaigrette

Whipped Ricotta | Lemon | Honey & Toasted Pine Nuts

Eggplant Caponata | Crostini | Toasts & Breadsticks

Baby Artichoke Hearts | Castelvetrano Olives & Roasted Red Pepper

[IDEAL FOR UP TO 8 GUESTS]



HAPPY HOUR BITES

WINTER HARVEST $275

Brown Butter Pretzel Mix

Honeynut Squash Caprese Skewers | Pomegranate Molasses

Charred Pepper and Goat Cheese Spread

House Made Beer Pretzel Sticks | Gruyere | Raspberry Mustard

Spinach Dip Stuffed Asiago Gougeres

Fried Olives

Pistachio Blue Cheese Truffles | Bitter Orange Marmalade

Pissaladiere Tarts

Fromage Fort Dip | Flatbread Chips

[IDEAL FOR UP TO 8 GUESTS]

HOLIDAY SWEET TREATS

JINGLE BELLS $175.00

Brown Butter Shortbread

Pfeffernusse Cookies

Reindeer Snacks Trail Mix

Sugar Cookie Truffles

Peppermint Stuffed Cookies

Gingerbread Fudge

Spritz Cookies

Chocolate Dipped Candy Canes

SLEIGH RIDE $175.00

Speculaas Cookies

Peppermint Fudge

Peanut Oreo Snowballs

Linzer Cookies | Apricot Marmalade

Praline Toffee Bites

Winter Maple Marshmallows

Roasted Pistachio Bark

Snow Dusted Peppermint Sticks

[IDEAL FOR UP TO 8 GUESTS]

FAMILY FUN NIGHTS

BELLA ITALIANO $250

Lasagna with Sunday Gravy | Meatballs and Sausage (Choice of Hot or Sweet)

Winter Mushroom Ravioli | Parmesan Ricotta | Scampi Cream

Antipasti Platter | Assorted Cheeses, Salamis, Peppers and Olives

Classic Caesar Salad or Tomato, Mozzarella and Pesto Salad

Garlic Bread | Butter | Grated Cheese

Tiramisu

TIJUANA TACO TRUCK $250

Carnitas Style Chicken with Tomatillo and Avocado Salsa

Blackened Salmon with Pineapple Relish, and Lime

Black Bean and Charred Corn Burrito Salad |Iceberg Lettuce | Tomatoes

Spanish Sofrito Rice

Butternut Squash and Mushroom Tacos

Crispy Tortilla Chips, Flour and Corn Tortillas

Hot and Spicy Salsa

Churros

[IDEAL FOR FAMILY OF 5]

FAMILY FUN NIGHTS

COLD WINTER NIGHTS $250

Choice of <u>two</u> of the following:

Heirloom Tomato Bisque

Roasted Honeynut Squash

Loaded Potato & Chive Chowder

She Crab Soup

Winter Minestrone

Potato Leek Soup

Clam and Mushroom Chowder

Classic French Onion

AND

Choice of <u>three</u> "Toasties":

Three Cheese Grilled Cheese

Gruyere Chicken and Balsamic

Pepperoni Pizza Grilled Cheese

Guacamole BLT

Red Pepper Pesto and Kale

Short Rib Mac and Cheese Toastie

Pastrami and Cheese Reuben

Carnitas and Pepperjack Toastie

Fried Egg Caprese | Roasted Tomato

Al Pastor Chicken and Manchego

Served with :
Decadent Triple Chocolate Chip Cookies & Bourbon Vanilla Bread Pudding

[IDEAL FOR FAMILY OF 5]

INDIVIDUAL MEALS

MENU 1: $55.00PP

Moroccan Spiced Meatloaf | Biryani Pilaf | Snap Peas | Tikka Gravy

Homestyle Meatloaf | Baked Mac and Cheese | Heirloom Carrots

Winter Mushroom Lasagna | Pomodoro | Reggiano | Spinach

Chicken Roulade with Apples and Onions | Organic Rice | Baby Carrots | Apple Cider Butter

Chicken Marsala | Parmesan Polenta Cakes | Broccoli Rabe | Roasted Mushroom-Marsala Gravy

French Cut Chicken Breast | Roasted Garlic Mash | Root Vegetables | Apple Cider Chicken Jus

Classic Coq Au Vin| Marble Potato | Braised Mushrooms | Turnips | Burgundy Chicken Jus

Roasted Trumpet Mushroom | Red Lentils | Swiss Chard | Leek Verde

Stuffed Shells | Sauteed Spinach & Cippolini Onion | Savory Garlic Sauce

Pan Seared Salmon | Hasselback Potatoes | Grilled Asparagus | Sun Dried Tomato Tzatziki

Vegan Broccoli and Cheddar Pot Pie | Baby Carrots | Crispy Brussel Sprouts

Szechuan Seitan | Shiitake Mushroom | Carrots | Cucumber | Soba Noodle | Yakitori Dressing

Pan Seared Delicata Squash | Ancient Grains | Root Vegetable | Roasted Pepper Sauce

Served With:
Artisan Greens | Cucumbers, Carrots, Tomatoes | Spiced Cider Vinaigrette
Assorted Bread And Rolls | Vermont Butter
Assorted Cookies and Brownies

INDIVIDUAL MEALS

MENU 2: $60.00

Braised Short Rib | Fingerling Potatoes | Heirloom Carrots | Demi Sauce

Filet of Beef | Potato Bravas | Vegetable Pisto | Chimichurri

Honey Lemon Grilled Shrimp | Barley Pilaf | Roasted Mushrooms

Thai Branzino Fillet | Saffron Rice | Asparagus | Bouillabaisse

Swordfish Steak | Wild Rice | Honeynet Squash | Fig Gastrique

Served with:
Artisan Caesar | Shaved Asiago | Walnut Crumble | Honey Caesar Emulsion
Assorted Bread and Rolls | Vermont Butter
Chef's Assortment of Mini Pastries and Seasonal Cookies

INDIVIDUAL MEALS

MENU 3: $65.00

Osso Bucco Beef | Confit Potatoes | Baby Bella Mushrooms | Pearl Onion | Truffle Garlic Jus

Pistachio Pesto Duck Breast | Whipped Sweet Potatoes | Charred Cauliflower

Barnegat Light Jumbo Diver Scallops | Forbidden Black Rice | Asparagus

Pacific Halibut Fillets | Celery Root Puree | Brussel Sprouts with Apples & Onions

Rack of Lamb | Potato Gratin | Broccolini | Garlic Jus

Served with:

Baby Kale Salad | Aged Goat Cheese | Candied Walnuts | Dried Cherry | Endive | Pear Tarragon Vinaigrette

Assorted Bread and Rolls | Vermont Butter

Finished with Winter Apple Cheesecake or Fresh Fruit and Mini Pastries

INDIVIDUAL MEALS

COMFORT STYLE MENU: 4 $60.00

Braised Beef | Mom's Mac and Cheese | Stewed Beans and Tomatoes

High Country Shepherd's Pie | Braised Lamb | Organic Potato Mashed Potato | Winter Beans Root Vegetable | Horseradish Parmesan Crust

Roasted Turkey | Apple Sage Stuffing | Traditional Gravy | Cranberry Poblano Chutney

Chicken and Sweet Potato Chili | Garlic Rice | Chive Crema | Cornbread Crumble

Spinach Dip Lasagna | Garlic Romano Cream | Crispy Artichokes

Layered Ravioli Bake | Tuscan Marinara | Pulled Mozzarella | Stewed Kale

Homemade Chicken Pot Pie | Mashed Potatoes, Peas and Carrots

Served with:

Baby Kale Salad | Aged Goat Cheese | Candied Walnuts | Dried Cherry | Endive Pear Tarragon Vinaigrette

Assorted Bread and Rolls Vermont Butter

Finished with Seasonal Fruit Cobbler or Cookie Platter

UPGRADES / ADDITIONAL OPTIONS

Jumbo Shrimp Cocktail $12.00 (3 each)

Roasted Vegetable Platter $9.00 pp

Roasted Heirloom Tomato and Garlic Bisque $9.00 pp

Artichoke and Bean Stew $10.00 pp

Apple Ginger Bisque $9.00 pp

Winter Minestrone $10.00 pp

Tray of Mini Pastries $12.00 (2 ppl)

Tray of French Toast Bread Pudding $20.00 (4 ppl)

ADDITIONAL INFORMATION

MENU OPTIONS

Vegan and gluten free menu options available upon request.

ORDER PLACEMENT

Deliveries require 72 hours notice

DELIVERY & PICK UP

For Delivery:

Philadelphia $50.00

Surrounding Regions $75.00

New Year's Eve Deliveries: Add $50.00 to the above rates

For Pick Up:

Pick up service available at no charge from Neuman's Kitchen at 1626 N. American Street, Philadelphia.

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CONTACT **US**

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