



CHRISTMAS EVE DINNER

Christmas Eve Offerings To-Go

Enjoy your Christmas holiday – let us do the cooking!

THE TRADITIONAL

\$535, plus tax | Serves minimum of 12 guests

Each dinner is artfully packed with the following items along with your choice of three side dishes and two desserts.

(Pre-Roasted) Whole-Herb Diestel Hen Turkey | 22-24 lbs
Creamy Mashed Potatoes
Winter Fruit and Nut Stuffing
Cranberry-Orange Chutney
Sage Pan Gravy
Parmesan-Asiago Cheese Rolls

SIDE DISH SELECTIONS | Choice of 3

Roasted Butternut Squash Bisque
Winter Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette
Pumpkin Ravioli, Hazelnut Cream, Butter Fried Sage
Green Beans, Toasted Walnut, Dried Cherry Vinaigrette
Creamed Corn “Mac & Cheese”
Spiced-Maple Garnet Yams, Pecan, Apricot
Classic Creamed Spinach, Parmesan
Medley of Winter Vegetables

DESSERTS

Caramel Apple Pie
Classic Pumpkin Pie, Maple Chantilly

Heating instructions will be provided

All orders must be placed by 2:00 p.m. Sunday, December 22, 2019

Pick up Christmas Eve Tuesday, December 24, 2019. at 11:00 a.m., 1:00 p.m., 4:00 p.m.

We will be closed on December 25th.

To place an order, visit our WEBSITE www.sapphirelaguna.com

Sapphire Pantry: (949) 715-9889

72hr advance cancellation notice is required for full refund

VERY IMPRESSIVE PRESENTATION (VIP)
FOUR COURSE CHRISTMAS EVE DINNER

\$735, plus tax | Serves up to 14 guests

Each dinner is artfully packed with the following items.

HORS D'OEUVRES

Lemon Poached Jumbo Shrimp, American and French Cocktail Sauces
Artisanal Cheese and Charcuterie Platter, Condiments

APPETIZERS

Roasted Butternut Squash Bisque
Winter Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette
Green Beans, Toasted Walnut, Dried Cherry Vinaigrette
Pumpkin Ravioli, Hazelnut Cream, Butter Fried Sage

ENTRÉE

(Pre-Roasted) Whole-Herb Diestel Hen Turkey | 22-24 lbs
Creamy Mashed Potatoes
Winter Fruit and Nut Stuffing
Cranberry-Orange Chutney
Sage Pan Gravy
Parmesan-Asiago Cheese Rolls

SIDES

Creamed Corn "Mac & Cheese"
Spiced-Maple Garnet Yams, Pecan, Apricot
Classic Creamed Spinach, Parmesan
Medley of Winter Vegetables

DESSERTS

Caramel Apple Pie
Classic Pumpkin Pie, Maple Chantilly
Butter Pecan Pie

COFFEE

One pound of our Sapphire custom-blend Lamill Coffee for brewing

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“A LA CARTE”

(Pre-Roasted) Rosemary Sea Salt Crusted Prime Rib, Horseradish Cream, Shallot Jus
Half | may serve 8 – 10 **220** Whole | may serve 16 – 20 **425**

(Pre-Roasted) Whole-Herb Diestel Hen Turkey
22-24 lb | may serve 16 – 20 **225**

SELECTIONS MAY SERVE 8 - 10 GUESTS

(1ea) Roasted Colorado Lamb Rack, Madeira-Peppercorn Sauce **88**
(2ea - 14 oz.) Chianti Braised Short Ribs, Mirepoix, Natural Jus **60**
(16ea) Lemon Poached Jumbo Shrimp, American and French Cocktail Sauces **70**
Winter Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette **45**
(32oz) Roasted Butternut Squash Bisque **33**
(32oz) Creamed Corn “Mac & Cheese” **36**
(12ea) Lobster Ravioli, Chervil Butter Sauce **64**
(12ea) Pumpkin Ravioli, Hazelnut Cream, Butter Fried Sage **48**
(48oz) Green Beans, Toasted Walnut, Dried Cherry Vinaigrette **45**
(48oz) Creamy Mashed Potatoes **37**
(48oz) Roasted New Potatoes with Cipollini and Pancetta **49**
(48oz) Truffle Potato and Zucchini Gratin, Pine Nut Breadcrumb Topping **58**
(48oz) Winter Fruit and Nut Stuffing **39**
(48oz) Medley of Winter Root Vegetables **38**
(48oz) Classic Creamed Spinach, Parmesan **47**
(48oz) Spiced-Maple Garnet Yams, Pecan, Apricot **42**
(16oz) Cranberry-Orange Chutney **24**
(16oz) Sage Pan Gravy **25**
(12pk) Parmesan-Asiago Cheese Rolls **18**

APPETIZERS | SERVES 8 – 10 GUESTS

Sapphire’s Artisanal Cheese Platter **135**
Display of Soft to Hard Sheep, Goat, Cow, and Blues
Gourmet Crackers, Sliced Baguette, Dried Fruits & Nuts, Honey Compotes
Charcuterie Board **150**
Variety of Cured Meats, Handmade Salami
Gourmet Crackers, Sliced Baguette, Cornichons, Olives, Edmond Fallot Mustards

DESSERTS

Country Caramel Apple Pie **23**
Buttered Pecan Pie **24**
Pumpkin Pie, Maple Chantilly **21**

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