



Fall & Winter Holiday Menu 2023

Thanksgiving & Christmas Luncheons & Dinners,
Holiday Themed Desserts, À La Carte Options, & More!

Two Options For Your Holiday Meals

① Hot Holiday Meal Delivery With Setup

Hot Lunches and Dinners can be delivered and set up at your home, office, or event venue. This service is **available every day from now until December 31st**.

Please, note that your special requests may incur equipment rental or labor fees.

Please also note, that on-site service in your home, office, or venue on Thanksgiving Day, Christmas Eve, Christmas Day, and New Year's Eve requires a 6-hour minimum labor charge per Vucacious employee, and that "holiday pay" is double the normal rate.

② Cold Holiday Meal Pickup Or Delivery

Too busy to do it all yourself? You can order your **holiday meal delivered cold** to your home the day before any of the major holidays. **Just reheat** the items and **relax** with friends and family.

We will be delivering the day before Thanksgiving, Christmas Eve, and New Year's Eve.

Details on delivery days, delivery fees, and ordering deadlines **can be found on the last page** of this menu.

*Additional Services Available

Custom Menus, Full Bar and Beverage Services, On Site Staff, Equipment Rentals, Entertainment, Event Design and Decoration

Disclaimers

Menu prices do not include sales tax, service charges, or delivery charges. Ordering additional services will incur increased charges to your final invoice.

[Place An Order](#)

Call (310) 853-8005 or **Email** sales@vucacious.com.

Menus online at vucacious.com.



Desserts First!

Sweet Treats & Decorative Eats
Themed for the Holidays

Limited Edition Cupcakes

Delicious and as Fun and Fancy as You Like

	Each	Dozen
Simple Holiday Themed Cupcakes	\$3.50	\$38
Super Fancy Holiday Themed Cupcakes	\$8	\$86

October (Halloween): **Orange** and **Black**
December (**Christmas**): **Red**, **White**, and **Green**
December (**Hanukkah**): **Blue** and **White**

7-Day Advance Notice Required
Sorry, no Thanksgiving cupcakes this year

Limited Edition Cookies

Tasty and Traditionally Shaped Sugary Treats

	Each	Dozen
Assorted Holiday Themed Shaped Sugar Cookies	\$2.50	\$27
Large Gingerbread Person (December Only)	\$3.50	\$37

October (Halloween): **Pumpkins** and **Ghosts**
December: **Trees**, **Snowflakes**, **Mittens**, **Stars**

7-Day Advance Notice Required

Cakes, Pies, Bars & More

A Wide Selection of Holiday & Cultural Favorites

	Each	Dozen
All Season Long		
Extra Large Pumpkin Pie (Serves 16).....		\$19
Apple Pie (Serves 8).....		\$39
Pecan Pie (Serves 8).....		\$42
Pumpkin Chocolate Loaf Cake (Serves 8).....		\$29
White Chocolate Cranberry Blondie Bars (2" x 2").....	\$2.75	\$29
Blueberry Streusel Bars (2" x 2").....	\$2.50	\$27
Pumpkin Cheesecake Bars (2" x 2").....	\$2.50	\$27
Apple Bars (2" x 2").....	\$2.50	\$27
Pecan Bars (2" x 2").....	\$2.50	\$27
Vegan Chocolate Brownies (2" x 2").....	\$2.50	\$27

December Only

Bûche de Noël 8" Cake (Serves 8) vanilla, chocolate, or coffee flavored.....		\$69
King's Cake 8" (Serves 8).....		\$69
German Stollen.....		\$29
Frosted Gingerbread Loaf (Serves 8).....		\$29



Hot Thanksgiving Luncheons & Dinners

This menu may be ordered at any time from now through the end of December.

“Set It & Forget It” Thanksgiving Menu

Farmers Market Persimmon Salad

(Vegan & Gluten Free)

Ingredients: Coleman Farms Mixed Radishes, Fuyu Persimmons, Tutti Frutti Cherry Tomatoes, Persian Cucumber, Grilled Shisito Peppers, Dill, Black Sesame Dressing

Carved Californian Natural Roasted Turkey

(Gluten Free)

Weiser Farm Garlic Mashed Potatoes

(Vegetarian & Gluten Free)

Tutti Frutti Farm Butternut Squash Risotto

(Vegan & Gluten Free)

Ingredients: Wild Mushrooms, Roasted Peppers, Asparagus

Traditional Stuffing With Market Herbs

(Vegetarian)

Turkey Gravy

Citrus Cranberry Sauce

(Vegan & Gluten Free)

Tami Farms Green Beans Almondine

(Vegan & Gluten Free)

Plain Dinner Rolls

(Vegan)

House Fruit & Berry Platter

(Gluten Free)

Apple Pie

(Vegetarian)

Pumpkin Pie

(Vegetarian)

Fresh Whipped Cream

(Vegetarian)

\$45 Per Person

Plus Sales Tax and Service Charge.

Beverages, labor, disposables, rentals, and delivery may be ordered for an additional charge.

Surcharges may apply to orders for fewer than 12 guests due to whole pie delivery.

No substitutions or modifications.

Additions from our a la carte menu welcome!



Hot Christmas Luncheons & Dinners

This menu may be ordered at any time from now through the end of December.

“Set It & Forget It” Christmas Menu

Roquefort and Poached Pear Salad

(Vegan & Gluten Free)

Ingredients: Hibiscus Poached Terry Farm Pears, Coleman Farm Bibb Lettuce, Spring Mix, Tutti Frutti Farm Cherry Tomato, Candied Walnuts, Red Onion, Hazelnut Vinaigrette

Spiral Sliced Glazed Ham

(Gluten Free)

Traditional Stuffing With Market Herbs

(Vegetarian)

Weiser Farm Roasted Fingerling Potatoes

(Vegan & Gluten Free)

Traditional Gravy

(Gluten Free)

Citrus Cranberry Sauce

(Vegan & Gluten Free)

Hearty Holiday Quinoa

(Vegan & Gluten Free)

Ingredients: Wild Mushrooms, Roasted Tutti Frutti Farm Butternut Squash, Chickpeas, Pomegranate, Basil, Roasted Hazelnuts, Pomegranate Molasses Vinaigrette

Roasted Suncoast Farm Brussel Sprouts

(Vegan & Gluten Free)

Ingredients: Brussel Sprouts & Balsamic Glaze

Fresh Baked Cornbread

(Vegetarian)

House Fruit & Berry Platter

(Vegan & Gluten Free)

Bûche de Noël (Yule Log Cake)

(Vegetarian)

Frosted Gingerbread Loaf Cake

(Vegetarian)

\$55 Per Person

Plus Sales Tax and Service Charge.

Beverages, labor, disposables, rentals, and delivery may be ordered for an additional charge.

Surcharges may apply to orders for fewer than 12 guests due to whole cake delivery.

No substitutions or modifications.

Additions from our a la carte menu welcome!



À La Carte Holiday Items

Plan your own custom meal or add any of these selections for an additional to charge to our "set" menus.

The Main Event

Proteins Per Pound

Carved Californian Natural Roasted Turkey	\$25
Spiral Sliced Glazed Ham	\$29
Red Wine Braised Brisket	\$39
Lemon Herb Crusted Salmon	\$59

Vegan Entrées

2-Quart Aluminum Tray (Serves 5 to 6)

Hearty Holiday Quinoa (Vegan & Gluten Free) Ingredients: Wild Mushrooms, Roasted Tutti Frutti Farm Butternut Squash, Chickpeas, Pomegranate, Basil, Toasted Hazelnuts, Pomegranate Molasses Vinaigrette	\$28
Tutti Frutti Farm Butternut Squash Risotto (Vegan & Gluten Free) Ingredients: Wild Mushrooms, Roasted Peppers, Asparagus	\$28

Soups & Salads

Salads: 2-Quart Aluminum Tray (Serves 5 to 6)

Farmers Market Garden Salad (Vegan & Gluten Free) Ingredients: Mixed Greens, Mixed Tutti Frutti Farm Roasted Vegetables, Cherry Tomatoes, Persian Cucumber, Red Onion, Champagne Vinaigrette	\$28
Farmers Market Kohlrabi & Persimmon Salad (Vegan & Gluten Free) Ingredients: Coleman Farms Mixed Radishes, Fuyu Persimmons, Tutti Frutti Cherry Tomatoes, Persian Cucumber, Grilled Shisito Peppers, Dill, Black Sesame Dressing	\$28
Roquefort and Poached Pear Salad (Vegan & Gluten Free) Ingredients: Hibiscus Poached Terry Farm Pears, Coleman Farm Bibb Lettuce, Spring Mix, Tutti Frutti Farm Cherry Tomato, Candied Walnuts, Red Onion, Hazelnut vinaigrette	\$28
Tutti Frutti Farm Butternut Squash Soup By the Quart (Vegan & Gluten Free)	\$16



À La Carte Holiday Items

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Stuffing

By the Quart

Traditional Stuffing

(Vegetarian)

Ingredients: Baguette, Celery, Onion, Tutti Frutti Farm Carrots, Herbs

.....\$16

Wild Rice Stuffing

(Vegan & Gluten Free)

Ingredients: Mushroom, Pecans, Dried Cranberries, Herbs

.....\$16

Gravy & Sauces

Gravy Per Quart / Sauces Per Pint

Traditional Turkey Gravy\$16

Mushroom Gravy
(Vegan & Gluten Free).....\$16

Citrus Cranberry Sauce
(Vegan & Gluten Free).....\$12

Potatoes & Starches

Patatoes & Mash by the Quart

Weiser Farm Garlic Mashed Potatoes

(Vegetarian & Gluten Free)

Ingredients: Butter, Heavy Cream , Roasted Garlic

.....\$16

Weiser Farm Roasted Fingerling Potatoes

(Vegan & Gluten Free)

Ingredients: Butter, Heavy Cream , Roasted Garlic

.....\$14

Tutti Frutti Farm Cauliflower Mash

(Vegetarian & Gluten Free)

.....\$18

Thao Farm Roasted Sweet Potatoes

(Vegetarian & Gluten Free)

Ingredients: Honey, Scallions, Toasted Pecans
.....\$18

Macaroni and Cheese

2-Quart. Aluminum Tray (Serves 5 to 6)

(Vegetarian)

Ingredients: Three Cheese Blend, Heavy Cream
.....\$28



À La Carte Holiday Items

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Vegetables

2-Quart Aluminum Tray (Serves 5 to 6)

Honey Cumin Glazed Carrots

(Vegetarian & Gluten Free)

Ingredients: Tutti Frutti Farm Carrots,
Local Honey

..... \$28

Tutti Frutti Farm Green Bean Almondine

(Vegetarian & Gluten Free)

Ingredients: Tamari, Butter, Almonds

..... \$28

Roasted Suncoast Farm Brussel Sprouts

(Vegan & Gluten Free)

Ingredients: Brussel Sprouts & Balsamic Glaze

..... \$28

Mixed Farmers Market Roasted Vegetables

(Vegan & Gluten Free)

..... \$28

Breads & Rolls

Each Dozen

Fresh Baked Cornbread

(Vegetarian).....\$2.50 \$24

Plain Dinner Rolls

(Vegan).....\$1.50 \$12



À La Carte Holiday Items

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Cocktail / Appetizer Platters

All Platters Serve 10 Persons

Farmers Market Crudité

(Vegetarian & Gluten Free)

Description: An Assortment of Market Vegetables with Red Beet Hummus and Lemon Herb Dips

..... \$65

International Cheese Display

(Vegetarian)

Description: A Selection of American Artisanal and Imported Cheeses with Grape Clusters, California Strawberries, Candied Walnuts, Fresh Breads and Assorted Crackers

..... \$75

Smoked Salmon Display

(Contains Animal Protein)

Description: Accompanied by Capers, Chopped Egg, Chives, Red Onion, Crème Fraîche and Toast Points

..... \$80

Fresh Fruit and Berry Display

(Vegan)

..... \$65

Jumbo Shrimp Cocktail Plater (30 piece)

(Gluten Free)

Description: With Lemons, Black Pepper, and Cocktail Sauce

..... \$120

Grilled Vegetable Display

(Vegetarian & Gluten Free)

Description: Asparagus, Fennel, Eggplant, Zucchini, Peppers, Red Onion, Baby Carrots and Scallions with Red Pepper Aioli and Pistachio Artichoke Dip

..... \$65

Antipasti Misti

(Contains Animal Protein)

Description: A Display of Italian Parma Ham, Dry Aged Salami, Capicola, Roasted Sweet Peppers, Grilled Fennel, Grilled Asparagus, Grilled Eggplant, Fresh Mozzarella, Provolone, Parmigiano Reggiano Cheeses and Assorted Cured Olives and Tomatoes.

..... \$150

***Grazing Stations Available Upon Request**



Special Holiday Delivery Details

For Cold Home/Office Delivery or Personal Pickup

Delivery Dates

Wednesday Before Thanksgiving,

November 22nd

Christmas Eve,

December 24th

New Year's Eve,

December 31st

***We are available to cater** to your home or office on the **actual holiday**, Thanksgiving Day, Christmas Eve, Christmas Day, New Year's Eve, and New Year's Day, but **holiday labor charges will apply**.

Delivery Minimums & Charges*

Up to 5 miles from our kitchen:

\$100 order minimum & free delivery

5-20 miles from our kitchen:

\$150 order minimum & \$25 delivery

20-35 miles from our kitchen:

\$200 order minimum & \$50 delivery

35+ miles from our kitchen:

\$250 order minimum & \$75 delivery

Pickups:

No order minimum

***Charges, Cancellations & Menu Changes**

Once payment has been processed, all sales are final. Menus may be increased prior to delivery. Pricing subject to change. Final invoice will also include a 20% service charge, sales tax, and a delivery charge, if applicable.

Order Deadlines

Guaranteed Thanksgiving*

Order Cutoff Date:

Wednesday, November 15th

***All orders after November 15th** will be subject to inventory availability.

Guaranteed Christmas Eve*

Order Cutoff Date:

Sunday, December 17th

***All orders after December 17th** will be subject to inventory availability.

Guaranteed New Year's Eve*

Order Cutoff Date:

Sunday, December 24th

***All orders after December 24th** will be subject to inventory availability.

Delivery Windows

PM Delivery Window: 3pm - 7pm

Pickup Window: 10am-2pm

(Pickups by Appointments Only)

***All items will be delivered cold**, with reheating instructions, if applicable. Our experienced drivers take great care in delivering orders. Meals arrive in sealed packaging.

Place An Order

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