# holiday **to-go**

*- choose for 4, or for 8 -*

## hot options

### roast filet
(for 4 **$200**, for 8 **$350**)

- shrimp cocktail (16 medium shrimp)
- pear salad
- butternut squash
- roast potatoes

### prime rib
with au jus and horseradish cream
(for 4 **$150**, for 8 **$300**)

- shrimp cocktail (16 medium shrimp)
- pear salad
- butternut squash
- roast potatoes

### saffrom paella
(for 4 **$140**, for 8 **$280**)

- shrimp cocktail (16 medium shrimp)
- pear salad

## cold options

### roast filet
(for 4 **$200**, for 8 **$350**)

*one hour @ 350 degrees brings to medium*

- shrimp cocktail (16 medium shrimp
- pear salad
- butternut squash - *20 minutes @ 350*
- roast potatoes - *cook with filet*

### prime rib
with au jus and horseradish cream
(for 4 **$150**, for 8 **$300**)

*one and a half hours @ 350 degrees brings to medium rare*

- shrimp cocktail (16 medium shrimp
- pear salad
- butternut squash - *20 minutes @ 350*
- roast potatoes - *cook with prime rib*