

TAKE PRAIRIE MOON HOME FOR THE HOLIDAYS!

HOLIDAY TRAYS TO-GO 847-864-8328

All orders for trays need to be placed in advance Each tray serves 10-12 appetizer portions

● GULF SHRIMP COCKTAIL

*EZ peel & eat shrimp, cocktail sauce, horseradish,
lemon*

\$45

— 50 pcs —

● BRUSCHETTA

*Crostini with Vermont goat-cheese pesto, roasted red
pepper, topped with tomato-basil relish and Parmesan*

\$35

● HOLIDAY BAGUETTE SANDWICHES

*- Oven roasted turkey breast, applewood bacon,
cranberry aioli, arugula, tomato &
- Medium roast beef, horseradish cheddar, horseradish aioli,
house pickle, arugula*

\$40

● SMOKED SALMON PÂTÉ

*House smoked salmon, goat-chive cream cheese, fresh
baked flatbreads*

\$30

● GARDEN BASIL PENNE

*penne pasta with sautéed baby portobello mushrooms,
fresh basil, baby spinach, Roma tomatoes & onions
then tossed in our Gilroy garlic pesto sauce*

\$40

— Add herb grilled chicken \$15 —

● BRUSSELS & BACON

*Roasted Brussels sprouts, applewood bacon,
caramelized onions, Balsamic reduction*

\$45

— Substitute crimini mushrooms for bacon? Sure! —

● BLUE CRAB & GULF SHRIMP

CEVICHE-GUACAMOLE COMBO

*Festive red and green combination of Gulf shrimp,
blue crabmeat, jalapeño-cilantro-lime cocktail,
house guacamole with tortilla chips*

\$45

● CHIMICHURRI STEAK

*Prime sirloin steak tips grilled, sliced, served with
cilantro pesto, pico de gallo & garlic toast points*

\$50

● ROASTED VEGETABLE SALAD

*Butternut squash, Brussels sprouts, red beets,
mixed greens, goat cheese crumbles, toasted pepitas,
balsamic reduction, basil vinaigrette*

\$40

MINI BLUE CRABCAKES

*Lump and backfin crabcakes with roasted red pepper aioli
on a bed of baby arugula*

\$45

FRESH BAKED DESERTS

● WHOLE KEY LIME PIE

With coconut crust

\$29

● HALF TEXAS SHEET CAKE

Decadent holiday chocolate cake

\$29

PICK UP ANY DAY BEGINNING AT 11:30
SPECIAL CHRISTMAS EVE PICKUP DATE IS MONDAY 12/24/18 11:30-6:00PM
LAST MINUTE GIFT CARDS BUY \$50 GET ADDITIONAL \$10!