Complete Christmas & New Year’s Holiday Dinner for One or More

Looking for a convenient and safe way to celebrate the Holiday? Our **Individually Packaged** Holiday Dinner includes:
Choice of Appetizer and Main, 2 Sides, and a festive Dessert!
Ready to heat and serve in minutes! Curbside Pick-up Available
$40.00 each

**APPETIZER**
Select One

- **Lobster Bisque** | with Lobster Meat  (GF)
- **Butternut Squash Soup** (GF)
- **Shrimp Cocktail** | with Cognac Cocktail Sauce  (GF)

**MAINS**
Select One

- **Roasted Half Duck à L’Orange** (GF)
- **Norwegian Salmon Filet en Croûte** | Dijonnaise Sauce with Carrots and Zucchini Julienne in Flaky Puff Pastry
- **Braised Boneless Beef Short Ribs Bourguignon**  (GF) | Burgundy Wine Sauce with Mushrooms and Carrots

**SIDES**

- **Signature Scalloped Potatoes Parisienne** (GF)
- **Grilled Veggie Medley** | Haricots Verts, Asparagus, Carrots, Portobello Mushrooms  (GF)
- **Petit Pain** | Dinner Roll

**DESSERT**
Select One

- **Petit Gâteau Chocolat Noir** | Decadent Chocolate Cake with layers of Dark Chocolate Mousse covered in Chocolate Ganache
- **Dacquoise** (GF) | Almond Meringue layered with Fresh Whipped Cream and Dark Chocolate Mousse, covered in toasted Almonds
- **Cappuccino Classic** | Cappuccino Mousse on a Sablé Cookie covered in Chocolate Ganache
- **Plum Tartelette** | Fresh Plums, Almond Cream

*Last day to order dinners for CHRISTMAS is Sunday, December 20, 2020 | Open Christmas Eve 7am - 5pm*

*Last day to order dinners for NEW YEAR’S EVE is Sunday, December 27, 2020 | Open New Year’s Eve 7am - 9pm*

**468 Bedford Road • Pleasantville 10570 • JEAN-JACQUES.COM • 914.747.8191**
A la Carte Christmas & New Year’s Holiday Menu

La Pièce de Résistance!
Bûche de Noël | Traditional Yule Log
Small 8” (serves up to 8) | 35.95  | Large 15” (serves up to 15) | 59.95

Dark Chocolate | Decadent Chocolate Cake layered with Dark Chocolate Mousse covered in Chocolate Ganache
Lemon Meringue with Fresh Raspberries | Vanilla Cake layered with Lemon Mousse & Fresh Raspberries with Meringue Icing
Cappuccino Classic | Vanilla Cake layered with Cappuccino Mousse covered in Mocha White Chocolate Ganache
GF Chocolate Almond Ganache | Almond Cake layered with Chocolate Hazelnut Fudge covered in Milk Chocolate Ganache

APPETIZERS

Lobster Bisque with Lobster Meat | 9.95 pint
Seafood Salad | Shrimp, Scallops, Calamari, Celery, Peppers, Onion, Garlic, Lemon, Olives, Fresh Herbs | 12.95 half pound
Antipasto Mist Platter à la Provencale | Platter serves 10 | 79.00
Fresh Mozzarella, Provolone, Salami, Pepperoni, Roasted Red & Yellow Peppers, Grilled Eggplant, Asparagus and Cherry Tomatoes
Shrimp Cocktail with Cognac Cocktail Sauce | Platter of 2 dozen | 39.95
Filet Mignon on Crostini | with Creamy Horseradish Sauce and Chopped Chives | Platter of 2 dozen | 43.95
Baked Brie en Croûte | with Sliced Apples and Cinnamon in Flaky Puff Pastry | serves 10 | 27.95

MAINs

Roasted Half Duck à L’Orange | 18.95 per serving
Norwegian Salmon Filet en Croûte | Dijonnaise Sauce with Carrots and Zucchini Julienne in Flaky Puff Pastry | 17.95 | 6oz
Filet Mignon Wellington with Bordelaise Sauce | 23.95 | 6oz serving
Braised Boneless Beef Short Ribs Bourguignon | Burgundy Wine Sauce with Mushrooms and Carrots | 16.95 | 6oz serving

SIDES

Gratin Dauphinois | Scalloped Potatoes au Gratin | 8.25 half pound
Grilled Veggie Medley | Haricots Verts, Asparagus, Carrots, Portobello Mushrooms | 7.95 half pound
Penne Pasta à la Vodka | 7.95 half pound

QUICHE for Christmas Brunch!
Lorraine | Spinach and Mushroom | Zucchini, Tomato and Basil | Gluten-Free | 28.50

FROM THE BAKERY

Christmas Cookies | 18.95 pound | Signature French Mini Pastries | 25.95 dozen
Belgian Chocolate Dipped Strawberries GF | 22.95 dozen | Mini Fresh Fruit Tartelettes | 25.95 dozen
Petits Pains Dinner Rolls | .75 | Baguette | 2.95 | Batard | 2.95 | Multigrain Batard | 3.75
Croissant | 2.50 | Chocolate | 2.95 | Raspberry Cheese | 2.95 | Almond | 3.75
Sugar Brioche | 2.95 | Lemon Custard Brioche | 3.75
Cinnamon Raisin Bun | 3.25 | Apple Turnover | 2.95 | Muffins | Blueberry, Corn, Bran | 2.25

No minimum number required for ordering from this menu

Please consult our CATERING MENU for our full selection of foods, cakes and pastries

Last day to place food orders for CHRISTMAS is Sunday, December 20, 2020
Last day to place food orders for NEW YEAR’S EVE is Sunday, December 27, 2020
Open Christmas Eve 7am - 5pm  •  Open New Year’s Eve 7am - 9pm
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Hanukkah Holiday Menu

Appetizers
Chicken Soup with Matzo Balls | 2 Matzo Balls 7.95 pint
Potato Latkes | 3-4 oz. each 6.50 2 per serving
Chopped Chicken Liver 5.95 half pound

Mains
Sliced Braised Brisket of Beef with Concord Wine Sauce 16.95 6 oz serving
Roasted Half Duck à L’Orange 18.95 per serving

Sides
Vegetarian Stuffed Cabbage | with Brown Rice, Veggies and Fresh Herbs 8.95 2 pieces
Noodle Kugel | with Apples, Raisins and Cinnamon 6.95 half pound
Grilled Veggie Medley | Haricots Verts, Asparagus, Carrots, Portobello Mushrooms 7.95 half pound

Quiches
Spinach and Mushroom | Zucchini, Tomato and Basil | Gluten-Free 28.50

From the Bakery
Challah | 6.00 each
Tea Cakes | 6.95 each
    Honey, Carrot Raisin, Banana Almond, Marble, Lemon Buttermilk, Pumpkin Cardamom,
    Chocolate Coconut (Vegan, GF)
Hanukkah Cookies | 18.95 pound
Coconut Macaroons and Almond Macaroons | Plain or Chocolate Dipped 19.95 pound

No minimum number required for ordering from this menu

Please consult our Catering Menu for our full selection of foods, cakes and pastries

Last day to place food orders for Hanukkah from this menu is Sunday, December 6, 2020

Please let us know about any allergies so we may best assist you

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