



Complete Christmas & New Year's Holiday Dinner for One or More *Give as a Gift!*

Packaged Individually or Family-Style when ordering for 4 or more

Dinner includes:

Choice of Appetizer and Main, 2 Sides, and a festive Dessert!

Ready to heat and serve in minutes!

\$49.95 each

APPETIZER

Select One

New England Clam Chowder (GF)

French Onion Soup

Shrimp Cocktail | with Cognac Cocktail Sauce (GF)

MAINS

Select One

Roasted Half Duck à L'Orange (GF)

Mizo Glazed Salmon | Red Wine, Soy Sauce and Balsamic Reduction (GF)

Braised Boneless Beef Short Ribs Bourguignon | Burgundy Wine Sauce with Mushrooms and Carrots (GF)

SIDES

Signature Scalloped Potatoes Parisienne (GF)

Grilled Veggie Medley | Haricots Verts, Asparagus, Carrots, Portobello Mushrooms (GF)

DESSERT

Select One

Feuillantine | Chocolate Cake with Dark Chocolate Mousse, Hazelnut Buttercream, Chocolate Ganache with Hazelnut Wafer Crunch

Dacquoise (GF) | Almond Meringue layered with Fresh Whipped Cream and Dark Chocolate Mousse, covered in toasted Almonds

Raspberry Delight | Vanilla Cake with layers of Light Raspberry Mousse – contains almond

Lemon Meringue Tartelette

Last day to order dinners for CHRISTMAS is Monday, December 19, 2022 | Open Christmas Eve 7am - 5pm

Last day to order dinners for NEW YEAR'S EVE is Monday, December 26, 2022 | Open New Year's Eve 7am - 8pm

If you have a food allergy, please let us know so we may best assist you.

468 Bedford Road • Pleasantville 10570 • JEAN-JACQUES.COM • 914.747.8191



À la Carte Christmas & New Year's Holiday Menu

La Pièce de Résistance!

Bûche de Noël | Traditional Yule Log

Small 8" (serves up to 8) 39.95 | Large 15" (serves up to 15) 65.95

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

Gluten-Free Dark Chocolate | Gluten-Free Chocolate Cake layered with Chocolate Mousse

APPETIZERS

New England Clam Chowder GF 9.95 pint

Seafood Salad GF | Shrimp, Scallops, Calamari, Celery, Peppers, Onion, Garlic, Lemon, Olives, Fresh Herbs | 16.95 half pound

Antipasto Misto Platter à la Provençale GF | Platter serves 8-10 87.95

Fresh Mozzarella, Provolone, Salami, Pepperoni, Roasted Red & Yellow Peppers,
Grilled Eggplant, Asparagus and Cherry Tomatoes

Shrimp Cocktail with Cognac Cocktail Sauce GF | Platter of 2 dozen 44.00

Filet Mignon on Crostini | with Creamy Horseradish Sauce and Chopped Chives | Platter of 2 dozen 57.95

Baked Brie en Croûte | with Sliced Apples and Cinnamon in Flaky Puff Pastry | Half Wheel 1 lb. serves 10 32.00

MAINS

Roasted Half Duck à l'Orange GF | 29.95 per serving

Miso Glazed Salmon GF | Red Wine, Soy Sauce and Balsamic Reduction 16.95 | per serving

Filet Mignon Wellington with Bordelaise Sauce 32.95 | per serving

Braised Boneless Beef Short Ribs Bourguignon | Burgundy Wine Sauce with Mushrooms and Carrots | 25.95 per serving

SIDES

Gratin Dauphinois | Signature Scalloped Potatoes au Gratin 9.95 half pound

Grilled Veggie Medley | Haricots Verts, Asparagus, Carrots, Portobello Mushrooms 9.95 half pound

QUICHE for Christmas Brunch!

Lorraine | Spinach and Mushroom | Zucchini, Tomato and Basil | Gluten-Free | 29.95

FROM THE BAKERY

Christmas Cookies 20.95 pound | **Signature French Mini Pastries** 28.95 dozen

French Macarons 6-pack sampler 13.50 or 12-pack 27.00

Belgian Chocolate Dipped Strawberries GF 25.95 dozen | **Mini Fresh Fruit Tartelettes** 28.95 dozen

Petits Pains Dinner Rolls .95 | **Baguette** 3.50 | **Batard** 4.25 | **Multigrain Batard** 4.25 | **Sourdough Boule** 3.50

Croissant 2.95 | **Chocolate** 3.25 | **Strawberry Cheese** 3.25 | **Almond** 4.25

Brioche 3.25 | **Lemon Custard Brioche** 4.25

Cinnamon Raisin Bun 3.95 | **Apple Turnover** 3.25 | **Muffins** | Blueberry, Corn, Chocolate Chip, Pumpkin 2.95

No minimum number required for ordering

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

Place your Christmas order by Monday, December 19, 2022 for CHRISTMAS EVE pick up

Place your New Year's order by Monday, December 26, 2022 for NEW YEAR'S EVE pick up

Open Christmas Eve 7am - 5pm • Open New Year's Eve 7am - 8pm

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Hanukkah à la Carte Menu

APPETIZERS

- Chicken Soup with Matzo Balls** | 2 Matzo Balls 8.95 pint
Chopped Chicken Liver | 8.50 half pound
Latkes | Potato Pancakes with Apple Sauce (3 ounces each, 2 per serving) 7.95
Baked Beet Salad | Mandarin Orange, Parsley, Mint and Red Onion | 7.95 half pound

MAINS

- Braised Brisket of Beef with Concord Wine Sauce** | 16.95 per serving
Grilled Salmon with White Wine Herb Sauce | 16.95 per serving

SIDES

- Noodle Kugel with Apples and Raisins** | 7.95 half pound
Grilled Vegetable Medley | Broccoli, Red and Yellow Peppers, Carrots, Zucchini, Asparagus, Portobello Mushrooms
9.95 half pound
Vegetarian Stuffed Cabbage | Diced Vegetables, Brown Rice topped with Tomato Sauce (2 piece serving) | 9.95

FROM THE BAKERY

- Hanukkah Cookies** | 20.95 pound
Coconut Macaroons GF | Plain and Chocolate Dipped 22.95 per pound
Cheesecake | Cream Cheese with Lemon Essence and Vanilla on Graham Cracker Crust 29.95
Duet | Vanilla Cake layered with Dark Chocolate Mousse covered in marbled White & Dark Chocolate Ganache 29.95
Dacquoise Cake GF | Almond Meringue, Whipped Cream, Dark Chocolate Mousse, Toasted Almonds 29.95
Trio au Chocolat Cake GF | Milk, Dark and White Chocolate Mousse with thin layers of Chocolate Cake 29.95

No minimum number required for ordering from this menu

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Place your order by Tuesday, December 13th and Pick up on Sunday, December 18, 2022

If you have a food allergy, please let us know so we may best assist you.

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