



Holiday Feasts

ORGANIC GOURMET HOLIDAY MEALS



Gather more, cook less with holiday catering from The Pickled Beet!

At The Pickled Beet, we believe that every dining experience should be a memorable one, and our professional chefs can amend any recipe to ensure all of your guests can partake in the spirit of the season - no matter their dietary restrictions.

Our menu includes traditional and non-traditional holiday dishes with options ranging from an herb and butter roasted turkey to baked lobster tails to wild mushroom risotto.

What sets us apart? The use of premium, organic ingredients in every dish and the ability to accommodate all of your guests' preferences.

This year, let us transform your holiday dining experience! Cheers to making the holidays easier and merrier!



Starters

Roasted Red Pepper Arancini
with Basil Cream Sauce

Hearts of Palm Crabless "Crab" Cakes
with Lemon Aioli

Crispy Pork Belly
with Leeks and Cherry Gastrique

Lamb Lollipop
with Brown Sugar and Bourbon Glaze

Seared Ahi Poke Sliders
Sweet Chili Sauce, Sesame Seed, Marinated Cucumbers

House Made Focaccia Bread Bruschetta
with Organic Tomatoes, Shallots, Basil

Vodka-Marinated Citrus Sauce Shrimp Cocktail

Antipasto Board
with assorted cheeses, meats, house-made crostini,
roasted garlic white bean spread, kalamata and green
olives, marinated artichoke hearts



Soups & Salads

Curried Cauliflower Pumpkin Soup

with toasted pepitas

Creamy Butternut Squash Soup

with toasted almonds

Cream of Wild Mushroom Soup

Strawberry Arugula Burrata Salad

with Toasted Pine Nuts and Honey-Balsamic
Vinaigrette

Seasonal Green Salad

with Crisp Apples, Toasted Pecans and
Maple-Apple Cider Vinaigrette

Organic Mesclun Salad

with Anjou Pears, Cherries, Goat Cheese,
Candied Pecans and Maple-Dijon Dressing



Meat Poultry

Grass-Fed Herb-Crusted Beef Tenderloin

with a horseradish cream sauce

Grass-Fed Veal Tomahawk Chop

with a cranberry glaze

Berkshire Pork Tenderloin Roulade

Stuffed with Seasonal Fruit and Spices

New Zealand Herb-Crusted Whole Rack of Lamb

Traditional Herb & Butter Roasted Organic Whole Turkey (Also available as turkey breast)

Mojo Roasted Turkey Breast

(Also available as a whole turkey)

Slow-Cooked Lechon Asado

with Pickled Red Onions

Organic Chicken Francaise

with White Wine Sauce

Mediterranean Organic Braised Chicken Thighs

with Kalamata Olives and Preserved Lemons



Seafood

Baked Florida Lobster Tails
with Lemon and Herb Butter

Seared Diver Scallops
with a Roasted Red Pepper Coulis

Wild Caught Shrimp and Grits

Wild Caught Florida Snapper Key Largo
with White Wine, Shallots, and Tomatoes

Panko-Crusted Grouper
with Sauce Vierge



Vegetarian Vegan

Wild Mushroom Risotto

Grilled Vegetable Lasagna

Creamy Tomato Rigatoni

Grilled Cauliflower Steaks
with Herb Puree and White Beans

Potato Gnocchi
with Braised Chard, Peas and Leeks



Potato 🍷 Pasta 🍷 Grain

Three-Cheese Scalloped Potatoes

Crispy Gold Lyonnaise Potatoes
with Paprika and Onions

Sweet Potato Casserole
with Toasted Pecans and Coconut Flakes

Creamy Mac and Cheese

Herbed Wild Rice Pilaf

Artichoke and Leek Bread Pudding



Vegetables

Sweet Potato and Green Bean Salad
with Maple Mustard Dressing

Roasted Broccolini
with Shallots and Tomatoes

Fresh Cranberry-Orange Relish

Herb and Butter Roasted Carrots

Roasted Brussel Sprouts and Crispy Bacon

Roasted Beets
with Goat Cheese and Orange
Green Beans Almondine

Gratin of Kale and Butternut Squash



Desserts

Baked Apple Crumble

Pumpkin Pie

Goopy Chocolate Brownies

Whipped Pineapple Pie
with Graham Cracker Crust



Pricing and Ordering

Be a guest at your own party as we take care of everything with our all-inclusive holiday packages. Pricing includes service, groceries, and delivery.

Prefer to have one of our chefs prepare and serve your guests on-site? No problem! Talk to us about our in-home private chef services.

Let's Chat!

To order and receive a custom quote, email customerservice@thepickledbeet.com with:

- Your Catering Selections
- The Date of Your Event
- Number of Attendees
- Any Modifications



NEED WEEKLY CHEF SERVICES OR OTHER CATERING?



Learn more about all our gourmet culinary services at:
thepickledbeet.com.



Serving Miami-Dade, Broward, and Palm Beach Counties
305-388-3536