



Milk Street Cafe™

ESTABLISHED 1981

—2022—

# Holiday Specials

Available November 1 - December 23



# Entrees

## Beef, Poultry & Lamb

MINIMUM OF 6

COMBO INCLUDES A GARLIC BREAD PLATTER AND YOUR CHOICE OF STRAWBERRY SPINACH, GARDEN, MEDITERRANEAN AVOCADO, PASTA, OR QUINOA SALAD

### LEG OF LAMB

39.95 | 44.95 COMBO

Roasted leg of lamb with a fresh herb au jus, roasted heirloom potatoes, and glazed rainbow carrots

### DUCK A L'ORANGE

37.95 | 42.95 COMBO

Slow roasted duck with an orange demiglace, sweet potato purée and roasted root vegetables

### HORSERADISH BEEF TENDERLOIN

26.95 | 31.95 COMBO

Served with rosemary and red wine demiglace, heirloom roasted potatoes and roasted spaghetti squash and kale.

### SPICE GLAZED CHICKEN

21.55 | 26.55 COMBO

Chicken breast in a holiday spice marinade with a wild rice blend and curried cauliflower

## Vegetarian & Fish

MINIMUM OF 6

COMBO INCLUDES A GARLIC BREAD PLATTER AND YOUR CHOICE OF STRAWBERRY SPINACH, GARDEN, MEDITERRANEAN AVOCADO, PASTA, OR QUINOA SALAD

### IMPOSSIBLE BEEF WELLINGTON

21.55 | 26.95 COMBO

Puff pastry stuffed with impossible beef and seasonal vegetables with shiitake mushroom sauce, mashed potatoes and acorn squash

### VEGAN SHEPHERD'S PIE

18.55 | 23.55 COMBO

Caramelized onions and braised lentils topped with a creamy potato and cauliflower mash and Daiya cheddar

### ROASTED RED SNAPPER

26.95 | 31.55 COMBO

Red snapper filet roasted with a winter citrus herb butter, brown rice, and spiced butternut squash



## Sides

MINIMUM OF 6 | 5.95

MASHED VERMONT MAPLES SWEET POTATOES

GARLIC MASHED POTATOES

GARLIC AND GINGER ROASTED GREEN BEANS

CITRUS BRAISED BABY CARROTS WITH DILL AND GOLDEN RAISINS





HOLIDAY SUSHI PLATTER

# Sushi

## HOLIDAY SUSHI

149.95 | 64 PIECES

- **Rising Sun**  
Roasted salmon, avocado, strawberry, spicy mayo and pink soy paper
- **Water Chestnut**  
Spicy tuna and water chestnut
- **Purple Rain**  
Salmon, tuna, crabstick\*, avocado, pineapple, spicy mayo and maple syrup
- **Spicy Yellowtail**  
Spicy yellowtail and cucumber
- **Salmon and Yellowtail Sashimi Flower**
- **Crispy Veggie**  
Carrot, avocado and celery topped with maple syrup
- **Beet Avocado**  
Sweet potato and cucumber topped with beets and avocado
- **Spicy Veggie**  
Carrot, avocado, Japanese cucumber, and asparagus with purple cabbage and spicy mayo
- **Cucumber Avocado**  
With brown rice

\*Crabstick is imitation

# Salads

ENTREE SALAD | SIDE SALAD MINIMUM OF 6

## HOLIDAY SALAD

14.95 | 7.95

Pomegranate, sweet potatoes, radicchio, and pistachios over mixed greens with feta cheese. Served with maple balsamic dressing

## HARVEST SALAD

14.65 | 7.25

Apples, dried cherries, spiced roasted pumpkin, candied pecans and goat cheese over mixed greens. Served with maple balsamic dressing

## AVOCADO SPINACH SALAD

13.95 | 7.95

Avocado, chickpeas, roasted sweet potatoes, hearts of palm and purple cabbage over baby spinach and romaine hearts. Served with Italian dressing

## ROCKPORT SALAD

14.95 | 7.95

Sliced pears, goat cheese, red grapes, dried cranberries and pistachios over mixed greens. Served with honey balsamic dressing



HOLIDAY SALAD



SPICY VEGGIE ROLL



# Appetizers

## Appetizers By The Dozen

### SWEET POTATO STUFFED MUSHROOM

39.95 | SERVED WARM

Baked crimini mushrooms with a whipped sweet potato puree with candied pecans, cranberries and maple

### PEAR AND POMEGRANATE PURSES

47.95 | SERVED WARM

Poached pears and pomegranate seeds wrapped in puff pastry and finished with a cinnamon glaze



KOREAN BEEF SKEWERS

### CHICKEN EMPANADAS

38.95 | SERVED WARM

Stuffed with slow roasted chicken, potatoes, scallions, and tomatoes. Served with avocado aioli

### CHICKEN OR TOFU SPRING ROLLS

47.95 | SERVED CHILLED

Chicken or tofu in a miring and rice wine vinegar marinade with daikon, julienne peppers, carrots, cucumbers and green leaf lettuce. Served with ginger soy sauce

### ASPARAGUS CHICKEN TWISTS

54.95 | SERVED WARM

Marinated boneless breast of chicken, grilled around an asparagus spear. Served with tandoori sauce

### PANKO CHICKEN TENDERS

43.95 | SERVED WARM

Served with sweet chili sauce

### KOREAN BEEF SKEWERS

43.95 | SERVED WARM

Marinated in sesame, chili and ginger

### SAFFRON ARANCINI

44.95 | SERVED WARM

Crispy arborio rice balls seasoned with saffron and herbs and stuffed with vegan mozzarella cheese. Served with pesto aioli



PEAR AND POMEGRANATE PURSES

PLEASE ALSO SEE OUR YEAR-ROUND CORPORATE CATERING MENU AND FALL 2022 MENU FOR ADDITIONAL MENU SELECTIONS



SWEET POTATO STUFFED MUSHROOMS



# Appetizers By The Platter

SMALL SERVES 5-10 | MEDIUM SERVES 11-16 | LARGE SERVES 17-22

## HOLIDAY CHEESE PLATTER

MEDIUM 97.95 | LARGE 128.95

Assorted seasonal cheeses with honey, candied walnuts, dried apricots and Kalamata olives

## SIGNATURE CANAPES

SMALL 65.95 | MEDIUM 95.95 | LARGE 130.95

- Ducktrap River smoked salmon with whipped cream cheese and dill
- French Camembert with caramelized onions and raspberries
- Goat cheese with Mission fig and tarragon



MINI POKE TUNA BOWLS



HOLIDAY FLATBREAD



HOLIDAY CHEESE PLATTER

## STEAK AU POIVRE POTATO CANAPES

MEDIUM 64.95 | LARGE 95.95

Herb roasted potatoes topped with seared steak, brandy spiked caramelized onion peppercorn jam, and roasted heirloom tomato compote

## MINI POKE TUNA BOWLS

MEDIUM 64.95 | LARGE 95.95

Black bean filo cups filled with ahi tuna, mango, seaweed salad, radishes, and fresh basil tossed in poke sauce with sesame seeds

## HOLIDAY FLATBREAD

49.95 | SERVES 17-22 | SERVED CHILLED

Artisan Flatbread baked with cranberries, sweet potatoes, goat cheese, and sage and finished with a balsamic drizzle

## HOLIDAY CROSTINI

MEDIUM 95.95 | LARGE 130.95

- Poached Bosc pear and basil walnut pesto
- Raspberry, brie and chives
- Butternut squash, tarragon and goat cheese



# Desserts

## HOLIDAY MINI PASTRY TRIO

6.65 | 3 PIECES PER PERSON

- Mini Hot Chocolate Cups - Filled with milk chocolate ganache, topped with crushed candy canes and an edible chocolate straw
- Eggnog Tart - Eggnog custard topped with whipped cream and a sprinkle of nutmeg
- Mini Gingerbread Cupcake - Gingerbread cupcake topped with gingerbread buttercream and gingerbread sprinkles

## MINIATURE CHEESECAKE ASSORTMENT

6.65 | 2 PIECES PER PERSON

- Cinnamon Swirl
- Salted Caramel
- Mocha
- Chocolate Peppermint

## HOLIDAY TARTLET TRIO

6.45 | 3 PIECES PER PERSON

- Pumpkin Pie
- Chocolate Pomegranate
- Maple Custard

## AUTUMN CUPCAKE TRIO

25.95 | INCREMENTS OF 6

- Caramel Apple
- Pumpkin Cream Cheese
- Mocha

AVAILABLE STARTING DECEMBER 1

## HOLIDAY CUPCAKE TRIO

25.95 | INCREMENTS OF 6

- Chocolate Peppermint
- Vanilla Snow
- Raspberry Chocolate

## MINI CHOCOLATE ORANGE BUNDT CAKES

6.95 | MINIMUM OF 6

Gluten free chocolate cake topped with chocolate orange ganache and a dehydrated orange slice

## HOT APPLE CIDER

34.95 | SERVES 10-12

## CHOCOLATE DIPPED STRAWBERRIES

26.95 PER DOZEN



HOLIDAY CUPCAKE TRIO



DOUBLE CHOCOLATE PEPPERMINT COOKIE

## Holiday Cookie Platters

SMALL 16 COOKIES | MEDIUM 36 COOKIES | LARGE 48 COOKIES

### COOKIES

SMALL 27.95 | MEDIUM 58.50 | LARGE 87.00

- Chocolate Chip
- Snickerdoodle
- Double Chocolate Peppermint
- Ginger Molasses

## Hot Chocolate Bar

159.95 | SERVES 10-12

- 3 Boxes of Homemade Hot Chocolate
- 2 Ghirardelli Sauces of your choice (dark chocolate, caramel, white chocolate)
- 35 Mini Peppermint Candy Canes (individually wrapped)
- Mini Marshmallows | 32 oz
- Homemade Whipped Cream | 64 oz bowl

### A LA CARTE

- Homemade Hot Chocolate | Serves 10-12 | 39.95 per gallon
- Ghirardelli White Chocolate, Caramel or Dark Chocolate Sauce | 16 oz | 11.95 each
- Mini Marshmallows | 10 oz | 8.75
- Homemade Whipped Cream | 20 oz | 14.95
- Mini Peppermint Candy Canes (individually wrapped) | 1 dozen | 2.75

PLEASE ALSO SEE OUR YEAR ROUND CORPORATE CATERING MENU FOR ADDITIONAL MENU OPTIONS

50 Milk Street, Boston, MA 02109 | 617-542-FOOD (3663)