

HOLIDAY SIDES

Small (serves 8 people) / Large (serves 15 people) Small / Large

- BUTTERNUT SQUASH SOUP \$6.49 pint /
CREAMY POTATO WITH BACON \$10.99 quart
CHEDDAR AND SCALLIONS SOUP
- CARROT & GINGER SOUP
- ITALIAN WEDDING SOUP
- CLAM CHOWDER
- CORN CHOWDER

- TURKEY GRAVY
- CRANBERRY RELISH
- CREAMED SPINACH (quarts only) \$14.99

- LEMON ROASTED POTATOES \$45/\$70
Roasted Idaho potatoes with garlic, lemon, oregano
and olive oil.

- MASHED POTATOES \$45/\$70
Classic side dish, mashed Idaho potatoes seasoned
and mixed with light cream and butter.

- MASHED SWEET POTATOES \$45/\$70
Sweet potatoes mashed and mixed with honey and
brown sugar.

- CANDIED YAMS \$50/\$75
Baked yams over a graham cracker crust, topped
with marshmallows and a drizzle of honey.

- MULTICOLOR QUINOA \$60/\$90
Quinoa with cranberries, yellow peppers, scallions,
sliced almonds and raspberry vinaigrette.

- MEAT STUFFING \$50/\$75
Savory stuffing made with sausage, sirloin, celery and
onions, combined with hand cut artisanal bread.

- VEGETABLE STUFFING \$50/\$75
Savory stuffing without the sausage! Made
with fresh vegetables, dried cranberries
and our hand cut artisanal bread.

DESSERTS

Small (serves 8 people) / Large (serves 15 people) Small / Large

- FRESH BAKED PIES \$18 each
Buttery, flaky crust with irresistible pie filling.
Your choice of Apple Pie, Pecan Pie or
Pumpkin Pie

- COOKIE PLATTER \$50/\$80
Assortment of fresh baked cookies including
chocolate chip, oatmeal raisin, rainbow cookies and
more!

- DESSERT PLATTER \$50/\$80
Assortment of cookies, chocolates
and crumb cakes.

PLEASE PLACE ORDERS 72 HOURS IN ADVANCE

CITY ACRES CLASSIC HOLIDAY DINNERS

PACKAGE A - TURKEY \$279

(Serves 8-10 people)
12-14 lbs fully cooked Turkey
1 quart Turkey Gravy
2 quarts soup (Butternut Squash or Corn Chowder)
1 pint Cranberry Relish
your choice of Vegetable or Meat Stuffing
your choice of Steamed or Grilled Vegetables
your choice of Mashed Idaho or Mashed Sweet Potatoes
your choice of Apple Pie, Pecan Pie or Pumpkin Pie

PACKAGE B - TURKEY \$399

(Serves 10-14 people)
16-18 lbs fully cooked Turkey
2 quarts Turkey Gravy
3 quarts soup (Butternut Squash
or Corn Chowder)
1 quart Cranberry Relish
your choice of Vegetable or Meat Stuffing
your choice of Steamed or Grilled Vegetables
your choice of Mashed Idaho or Mashed Sweet Potatoes
2 pies - Choice of Apple Pie, Pecan Pie or Pumpkin Pie

PACKAGE C - LONDON BROIL \$299

(Serves 8-10 people)
London Broil with Portobello Mushrooms
1 quart Mushroom Gravy
2 quarts soup (Butternut Squash or Corn Chowder)
your choice of Multicolor Quinoa or Pumpkin Ravioli
your choice of String Bean Almondine or
Holiday Butternut Squash
your choice of Mashed Idaho or Mashed Sweet Potatoes
your choice of Apple Pie, Pecan Pie or Pumpkin Pie

PACKAGE D - HAM \$299

(Serves 8-10 people)
Honey Glazed Spiral Ham
1 quart Pineapple Ham Sauce
2 quarts soup (Butternut Squash or Corn Chowder)
1 pint Creamed Spinach
Your choice of Multicolor Quinoa or
Strawberry Spinach Salad
Your choice of Steamed or Grilled Vegetables
Your choice of Mashed Idaho or Mashed Sweet Potatoes
Your choice of Apple Pie, Pecan Pie, or Pumpkin Pie

PACKAGE E - BRISKET \$299

(Serves 8-10 people)
Slow Roasted First Cut Brisket
1 quart Brisket Gravy
2 quarts Butternut Squash Soup
1 pint Apple Sauce
Your choice of Steamed or Grilled Vegetables
Apple and Sweet Potato Tzimmis
1 Assorted Cookie Platter

HOLIDAY MENU



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PLATTERS

Small (serves 8 people) / Large (serves 15 people)	Small / Large
<ul style="list-style-type: none"> CRUDITÉ PLATTER Vegetables include celery, baby carrots, cauliflower, broccoli, cucumbers, cherry tomatoes, peppers and zucchini, served with ranch or hummus. 	\$50/\$80
<ul style="list-style-type: none"> DIP AND CHIP PLATTER Hummus, guacamole and salsa, served with our signature flour tortilla chips. 	\$50/\$80
<ul style="list-style-type: none"> ASSORTED CHEESE PLATTER A staple at any event. Enjoy an assortment of Brie, Holland Gouda, N.Y. Mild Cheddar, Jailsberg Swiss, Fresh Mozzarella and Pepper Jack. The platter is garnished with fresh berries, grapes and crackers. 	\$90/\$130
<ul style="list-style-type: none"> BAKED BRIE PLATTER Brie cheese stuffed with cranberries, golden raisins, and strawberry preserves, wrapped in puff pastry, washed with egg yolk and dressed in sesame seeds. Baked to perfection and garnished with fresh berries and table crackers. 	\$85 (serves 20)
<ul style="list-style-type: none"> BRUSCHETTA PLATTER Store made bruschetta consists of fresh chopped tomatoes, olive oil, minced garlic, Italian parsley, basil and a touch of balsamic vinegar, served with our signature flour tortilla chips. 	\$45/\$75
SMOKED SALMON PLATTER Thinly sliced smoked nova elegantly plattered. Includes slivered ripe tomatoes, red onions and capers. Served with toasts.	\$90/\$130
JUMBO SHRIMP COCKTAIL PLATTER Fresh steamed jumbo shrimp served with lemon wedges and our signature cocktail sauce.	Market Price
ASPARAGUS WRAPPED WITH PROSCIUTTO AND BRIE Crisp grilled asparagus wrapped with Brie cheese and Prosciutto di Parma. Heavily garnished with shaved Parmesan cheese.	\$30 a dozen
<ul style="list-style-type: none"> MINI SPANAKOPITA PLATTER Crispy flaky phyllo dough triangles filled with spinach, onions and feta. 	\$24 a dozen
ITALIAN ANTIPASTO PLATTER A savory combination of aged Italian provolone, ciliegine mozzarella, Genoa salami, sopressata, prosciutto, pepperoni, cappy ham, roasted red peppers, artichoke hearts and imported olives. Served with an artisanal bread platter.	\$90/\$130
<ul style="list-style-type: none"> FRESH FRUIT PLATTER Fresh fruit including pineapple, watermelon, cantaloupe, honeydew, grapes, orange slices and fresh berries. 	\$60/\$90
<ul style="list-style-type: none"> VEGETARIAN VEGAN 	

SALADS

Small (serves 8 people) / Large (serves 15 people)	Small / Large
<ul style="list-style-type: none"> CHICADO CAESAR Romaine with grilled chicken, tomatoes, avocado and shaved Parmesan, served with our signature creamy Caesar dressing. 	\$50/\$70
<ul style="list-style-type: none"> FALL SALAD Arugula, butternut squash, brussels sprouts, feta, cranberries, quinoa and walnuts, served with jalapeño cashew dressing. 	\$50/\$70
<ul style="list-style-type: none"> MARKET SALAD Kale, roasted broccoli, roasted sweet potatoes, avocado, dried cranberries, green onions and pumpkin seeds, served with a jalapeno cashew dressing. 	\$50/\$70
<ul style="list-style-type: none"> STRAWBERRY SPINACH SALAD Fresh baby spinach and strawberries with black and white sesame seeds and toasted sliced almonds, served with our signature strawberry vinaigrette. 	\$50/\$70
YUM FOR YOUR TUM Spring mix, grilled chicken, shredded carrots and cabbage, mango, bean sprouts, cashews and crunchy noodles, served with our peanut dressing.	\$50/\$70
Small (serves 8 people) / Large (serves 15 people)	Small / Large
ASIAN FLANK STEAK Thinly sliced, served with teriyaki sauce and dressed with scallions.	\$125/\$165
BOTTOM ROUND ROAST BEEF Tender and slow roasted.	\$12.99/LB (minimum 3 lb)
CITRUS BRAISED PORK CHOPS Pork chops braised with oranges, pineapple and lemon.	\$75/\$125
HONEY GLAZED SPIRAL HAM A holiday favorite, smoked sliced spiral glazed ham served with pineapple wedges.	\$75/\$125
LEG OF LAMB Slow roasted.	5-6 LB \$80 / 8-9 LB \$110
LONDON BROIL WITH GRILLED PORTOBELLO MUSHROOMS Top round London broil grilled to your specifications and served with our mushroom sauce and portobellos.	\$100/\$150
PORK BELLY Latin style pork belly, naturally salted with a dash of pepper and parsley, roasted to perfection with fresh oregano.	\$60/\$100
SAUSAGE AND PEPPERS Sautéed sweet sausage, tri color peppers, onions, thyme and our signature fresh marinara sauce.	\$50/\$90
STANDING RIB ROAST Marbled, rich, juicy and tender.	Market Price

POULTRY

Small (serves 8 people) / Large (serves 15 people)	Small / Large
<ul style="list-style-type: none"> CHICKEN MARSALA Thinly sliced chicken cutlet sautéed with mushrooms, butter and white wine sauce. 	\$85/\$125
<ul style="list-style-type: none"> CHICKEN PARMIGIANA Thinly sliced breaded chicken cutlet and fresh mozzarella, served with our signature marinara. 	\$85/\$125
MAPLE DIJON CHICKEN Grilled chicken with dijonaise mustard, mustard seeds and maple syrup.	\$85/\$125
STUFFED CORNISH HEN Succulent Cornish game hen with apricot glaze, stuffed with our wild rice, golden raisins and cranberries.	\$16.99 each
ROASTED WHOLE TURKEY Enjoy our delicious store roasted turkey! (pre-cooked weight) 10-20 pounds	\$3.49/LB cooked \$6.49/LB uncooked
Small (serves 8 people) / Large (serves 15 people)	Small / Large
ALASKAN KING CRAB LEGS Succulent, served with drawn butter and lemon.	Market Price
BAKED CLAMS Fresh chopped clams mixed with bacon, bread crumbs, garlic, butter and parsley, topped with Parmigiano Reggiano and served with lemon.	\$30 a dozen
CALAMARI Tubes and tentacles fried until golden brown and served with our own marinara sauce.	\$60/\$100
COCONUT SHRIMP Jumbo shrimp breaded in panko and coconut flakes, fried until golden brown and served with our signature orange marmalade.	\$24 a dozen
CRAB CAKES Fresh lump crab meat blended with butter and bread crumbs, baked and served with our chipotle aioli sauce.	\$4.99 each
GRILLED OCTOPUS SALAD Refreshing grilled octopus salad with diced celery and vinaigrette dressing.	\$75/\$140
GRILLED SALMON TERIYAKI Grilled salmon marinated in our signature teriyaki with scallions and sesame seeds.	\$90/\$160
GRILLED SALMON WITH LEMON AND DILL Perfectly grilled salmon with lemon juice and fresh dill.	\$90/\$160
STEAMED LOBSTER Sweet, tender and delicious, served with drawn butter and lemon.	Market Price
TILAPIA OREGANATA Breaded tilapia filets baked in our white wine sauce.	\$75/\$130

PASTA

Small (serves 8 people) / Large (serves 15 people)	Small / Large
<ul style="list-style-type: none"> BAKED PASTA CARBONARA Pancetta, onions, bacon and mixed cheeses in a light creamy white sauce. 	\$70/\$90
<ul style="list-style-type: none"> BAKED ZITI Baked ziti with our fresh marinara sauce, mozzarella and ricotta cheese. 	\$65/\$80
<ul style="list-style-type: none"> MAC AND CHEESE Al dente elbow pasta with our signature creamy cheese sauce. 	\$60/\$80
MEAT LASAGNA Grandma style meat lasagna, layers of meat sauce, mozzarella and ricotta cheese.	\$70/\$100
ORECCHIETTE WITH BROCCOLI RABE Orecchiette pasta, sweet sausage and sautéed broccoli rabe with garlic and olive oil.	\$70/\$90
PENNE ALA VODKA Penne pasta with our signature vodka sauce topped with Parmigiano Reggiano.	\$65/\$85
Small (serves 8 people) / Large (serves 15 people)	Small / Large
<ul style="list-style-type: none"> ASSORTED GRILLED OR ROASTED VEGETABLES An assortment of fresh vegetables including asparagus, carrots, zucchini, eggplant, peppers and mushrooms. Roasted or grilled, your choice! 	\$50/\$85
<ul style="list-style-type: none"> BRUSSELS SPROUTS DELIGHT Fresh brussels sprouts roasted to perfection. 	\$50/\$85
<ul style="list-style-type: none"> EGGPLANT ROLLATINI Thinly sliced eggplant cutlets wrapped around fresh mozzarella and ricotta cheese. Breaded then topped with our marinara and Parmigiano Reggiano and baked. 	\$60/\$90
<ul style="list-style-type: none"> GRILLED ASPARAGUS WITH LEMON Grilled asparagus with olive oil and lemon. 	\$50/\$85
<ul style="list-style-type: none"> HOLIDAY BUTTERNUT SQUASH Roasted butternut squash with honey and dried cranberries, a holiday must have! 	\$50/\$80
<ul style="list-style-type: none"> ROASTED BROCCOLI Simple dish of fresh broccoli with olive oil and garlic. 	\$50/\$80
<ul style="list-style-type: none"> STRING BEAN ALMONDINE Fresh string beans sautéed in garlic and olive oil topped with slivered almonds. 	\$50/\$80

