



# 2025 Hungry Bee Holiday Pre-Order Guide



Order Deadline Friday, December 19<sup>th</sup> at 10:00 AM

Name \_\_\_\_\_ Phone \_\_\_\_\_ Email \_\_\_\_\_

| <b>Holiday Breakfast</b>                                                                            | <b>QTY</b>         | <b>PRICE</b> | <b>TOTAL</b> |
|-----------------------------------------------------------------------------------------------------|--------------------|--------------|--------------|
| Oversized Cinnamon Rolls - 6 ea.                                                                    |                    | \$ 24.00     |              |
| Savory Egg Bake – ½ pan serves 8-10 (sausage, potato, cheddar, fresh herbs)                         |                    | \$ 40.00     |              |
| Vegetarian Savory Egg Bake – ½ pan serves 8-10 (red pepper, potato, spinach, cheddar, fresh herbs)  |                    | \$ 38.00     |              |
| Sweet Holiday Strata – ½ pan serves 8-10 (berries, cream cheese, cinnamon, powdered sugar, brioche) |                    | \$ 40.00     |              |
| Sausage, Biscuits & Gravy Casserole – ½ pan serves 8-10                                             |                    | \$ 40.00     |              |
| <b>Starters and Appetizers</b>                                                                      |                    |              |              |
| 2 oz Crab Cakes w/ charred tomato crème fraiche – 1 doz.                                            |                    | \$ 32.00     |              |
| Mini Beef Wellingtons – 1doz.                                                                       |                    | \$ 32.00     |              |
| Panko Crusted Chicken Tenders w/ local honey mustard – 1 doz.                                       |                    | \$ 24.00     |              |
| Wild Mushroom & Goat Cheese Turnovers – 1doz.                                                       |                    | \$ 28.00     |              |
| 2 doz. Jumbo Shrimp Cocktail & Accompaniments                                                       |                    | \$ 54.00     |              |
| Italian Wedding Soup – 1 qt.                                                                        |                    | \$ 12.00     |              |
| Lobster Bisque – 1qt.                                                                               |                    | \$ 18.00     |              |
| <b>Main Course – Serves 4 guests</b>                                                                |                    |              |              |
| Tender Short Rib w/ Herbaceous Demiglace                                                            |                    | \$ 68.00     |              |
| Beef Tenderloin w/ Horseradish Crème Fraiche (6.5 – 7lb)                                            |                    | \$198.00     |              |
| Chicken Marsala                                                                                     |                    | \$ 48.00     |              |
| Pan Seared, Skin On Salmon, Accompanied by Crab Compound Butter                                     |                    | \$ 50.00     |              |
| 1/2 Pan of Traditional Sausage & Ricotta Lasagna                                                    |                    | \$ 68.00     |              |
| <b>Single Serve Options</b>                                                                         |                    |              |              |
| Short Rib Dinner w/ Vermicelli, Green Beans & Hand Pie                                              |                    | \$ 34.00     |              |
| Chicken Marsala w/ Boursin Whipped Potatoes w/ Green Beans & Hand Pie                               |                    | \$ 28.50     |              |
| <b>Side Dishes – Serves 4 Guests</b>                                                                |                    |              |              |
| Garlic & Light Chili Green Beans                                                                    |                    | \$ 20.00     |              |
| Brown Butter Roast Spaghetti Squash                                                                 |                    | \$ 20.00     |              |
| Macaroni & Cheese                                                                                   |                    | \$ 20.00     |              |
| - Add Lobster                                                                                       |                    | \$ 32.00     |              |
| Boursin Whipped Potatoes                                                                            |                    | \$ 20.00     |              |
| Toasted Butternut Squash & Parmesan Vermicelli                                                      |                    | \$ 20.00     |              |
| Steamed Asparagus w/ Balsamic                                                                       |                    | \$ 24.00     |              |
| Potato Gratin with Fresh Herbs                                                                      |                    | \$ 35.00     |              |
| Whipped Honey Butter Dinner Rolls – 1 doz                                                           |                    | \$ 20.00     |              |
| <b>Hostess Gift</b>                                                                                 |                    |              |              |
| 1# Glass Muth Jar of Local, Raw Honey                                                               |                    | \$ 14.50     |              |
| <b>Pick Up Wednesday, December 24th – 10:30AM – 12:00PM</b>                                         | <b>ORDER TOTAL</b> |              |              |

CC# \_\_\_\_\_ Exp \_\_\_\_/\_\_\_\_ CVC code \_\_\_\_\_ Zip \_\_\_\_\_

Signature \_\_\_\_\_

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