



*artisans*

*Cuisine & Savoir-faire*

# New Year Package To Go - \$425

- **Roasted Chairman's Reserve Angus Beef Tenderloin**  
(6-8 People)
- **Gratin Potato**  
(1/2 pan)
- **Mushroom Madeira Sauce**  
(1 pint)
- **Broccolini**  
(1/2 pan)
- **Green Bean Casserole**  
(1/2 pan)
- **Bread & Butter**  
(3 loaf)
- **Opera Cake**

## Side Only

Gratin Potato.....	(1/2 pan).....	\$39
Mushroom Madeira Sauce.....	(1 pint).....	\$35
Broccolini.....	(1/2 pan).....	\$30
Green Bean Casserole.....	(1/2 pan).....	\$35
Bread & Butter.....	(3 loaf).....	\$19
Opera Cake.....		\$45

## Beverage

Philippe Fourrier Blanc de Noir, Brut Champagne.....	\$45
Moet and Chandon Imperial, Brut Rose Champagne.....	\$63





*artisans*  
Cuisine & Savoir-faire

## Reheat Instructions

### ROASTED CHAIRMAN'S RESERVE ANGUS BEEF TENDERLOIN

1. Preheat oven to 250°F (120°C).
2. Wrap the tenderloin in foil to keep it moist.
3. Warm in the oven for 20–30 minutes or until the desired temperature.

### GRATIN POTATO (1/2 PAN)

1. Preheat oven to 350°F (175°C).
2. Cover with foil and bake for 25–30 minutes, stirring halfway through.
3. Add a splash of cream or butter before serving, if needed.

### MUSHROOMS MADEIRA SAUCE (1 PINT)

1. Pour sauce into a saucepan.
2. Heat on the stovetop over medium heat, stirring occasionally, for 5–7 minutes or until warm.

### BROCCOLINI (1/2 PAN)

1. Preheat oven to 350°F (175°C).
2. Cover with foil and bake for 15–20 minutes, or until heated through.

### GREEN BEAN CASSEROLE (1/2 PAN)

1. Preheat Oven: Set oven to 350°F (175°C).
2. Cover with foil and bake for 20–25 minutes.
3. Remove foil for the last 5 minutes to crisp the topping.

### BREAD AND BUTTER (3 LOAVES)

1. Preheat oven to 300°F (150°C).
2. Wrap loaves in foil and warm for 10–15 minutes.
3. Serve with softened butter.

### OPERA CAKE

1. Bring to room temperature for 30–60 minutes before serving.
2. Do not warm; serve as is.

