



CHRISTMAS EVE CATERING PICK UP-TO GO MENU

ORDERING DEADLINE : **FRIDAY, DECEMBER 20, 2024 BY 3PM**

CALL 313-886-9933 OR SUSANPENDY@THEPENDYS.COM

SCHEDULED PICK-UPS **TUESDAY, DECEMBER 24, 2024 11 AM—2PM**

PRIME RIB

COOKED TO RARE WITH REHEATING INSTRUCTIONS

roasted to perfection with Pendy's house herb & garlic rub

-OR-

FULLY SEASONED UNCOOKED TAKE & ROAST WITH INSTRUCTIONS

BONELESS ANGUS PRIME RIB ROAST \$225 *serves 6-8 guests*

BONELESS ANGUS PRIME RIB ROAST \$360 *serves 8-14 guests*

SIDES

ROASTED GARLIC MASHED POTATOES

\$40 *serves 6-8 guests*

\$60 *serves 8-14 guests*

HONEY BUTTERED CARROTS

\$40 *serves 6-8 guests*

\$60 *serves 8-14 guests*

MUSHROOM CAVATELLI PASTA —VEGETARIAN

\$60 *serves 6-8 guests*

\$80 *serves 8-14 guests*

SOUP AND SALAD

CREAM OF TOMATO BASIL SOUP

\$12 PINT *2 cups*

\$24 QUART *4 cups*

CATALINA SALAD

*romaine, blue cheese, crumbled bacon, tomatoes, white French dressing
all items packaged separately for host to mix/ toss prior to serving*

\$55 *serves 6-8 guests*

\$90 *serves 8-14 guests*

ACCOMPANIMENTS

SHRIMP COCKTAIL WITH COCKTAIL SAUCE \$36 *per dozen*

DEVILED EGGS WITH BACON GARNISH \$30 *per dozen*

BRIOCHE DINNER ROLLS \$15 *per dozen*