



Festivities

FOOD AND DESIGN
FOR LIFE'S CELEBRATIONS

Comfort at Home winter

delicious & healthy,
small batch-crafted foods
designed to serve 6
(unless otherwise noted)

from our kitchen door
to your front door
curbside pick up or delivered

great for weekend guests
supplement holiday specialties

or treat the family

Festivitiesevents.com|tel: 203.847.7774|email: orders@festivitiesevents.com

Comfort At Home, winter



Snacks & Nibbles

Irresistible Chips & Crisps, *hand made in-house*

Just Fried Potato Chips (gf), to serve 6 | \$ 25.00

Just Fried White Corn Tortilla Crisps (gf), to serve 6 | \$ 25.00

Za'atar Pita Crisps (Lebanese legacy, baked & gf), to serve 6 | \$ 27.50

Spreads (gf), *to compliment our irresistible chips & crisps*

Oil-Free

Greek Lemon-Dill | \$ 16.95 per pint

Smashed Avocado, cilantro & roasted jalapeno | \$ 16.95 per pint

Tuscan White Bean with charred rosemary | \$ 15.95 per pint

Festivities Lebanese Legacy Dips & Spreads

Lubneh (yogurt cheese) | \$ 18.95 per pint

Roasted Eggplant Baba Ganoushj | \$ 18.95 per pint

Cauliflower Tubouli | \$ 18.95 per pint

Smoked Salmon Cheese Terrine, to serve 6 | \$ 49.50

topped with a spray of fresh dill served with house made French bread crostini

Gatherings, *coffee table to kitchen island*

Winter Crudité, to serve 8-10 | \$ 58.50 (*plus add a dip*)

fresh & vibrant vegetables, artfully arranged

Jumbo Shrimp Cocktail (gf) , to serve 6(24 pcs) | \$ 85.00

tomato/horseradish sauce flavored with tarragon

garnished with fresh lemons

Stuffed Brie, in phyllo blossom, to serve 6 | \$ 38.50

stuffed with sun dried apricots, cranberries & chili-berry preserves

With French bread crostini

Soups, sold by the qrt/2 qrt minimum | \$ 18.50 per qrt /gluten & dairy free

Butternut Squash Bisque

Potato/Leek Bisque

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Entrees, *warm & comforting*

poultry

Southern Fried Chicken (gf), to serve 6 | \$ 99.50
boned-in, Cajun remoulade

Chicken Parmigiana (gf), to serve 6 | \$ 99.50

Chicken Pot Pie, a Festivities classic
individual, minimum 6 | \$ 15.95 ea
whole pie, to serve 6 | \$ 95.00

French Braised Chicken Thighs (gf), to serve 6 | \$ 105.00
braised with fresh thyme, shallots & leeks

Grilled French Boned Chicken Statler Breasts (gf) , to serve 6 | \$ 117.00
sauce Provençale OR carrot/coconut milk reduction

Turkey Meatloaf (gf), to serve 6 | \$ 75.00
Slow stewed BBQ sauce

seafood

Grilled Salmon, 6 ounce filets (gf), to serve 6 | \$ 129.00
white wine-lemon reduction OR sauce verte

Shrimp Scampi, jumbo shrimp (gf, 30 pcs), to serve 6 | \$ 111.00

Chesapeake Crab Cakes, (12 cakes), to serve 6 | \$ 149.75
roasted leek tartar sauce

vegetable entrees

Eggplant Parmigiana (gf), to serve 6 | \$ 94.50

Roasted Vegetable Chili (gf), 2 qrts, to serve 6 | \$ 49.50
with 3 beans

Wild Mushroom & Spinach Lasagna, to serve 6-8 | \$ 92.50
layers of pasta with crimini mushrooms, sautéed shallots &
baby spinach with béchamel sauce flavored with parmesan cheese
topped with a blend of shredded mozzarella cheeses

-more entrée selections

beef

Boeuf Bourguignon (gf), to serve 6 | \$ 149.50
filet mignon tips, baby carrots, crimini mushrooms,
bacon lardoons, roast baby pearl onions,
cabernet sauvignon demi glace

Hearty Winter Chili, (gf) 2 qrts, to serve 6 | \$ 59.50
braised beef, kidney beans, tomato, onion, garlic,
beef stock & aromatic herbs

Potatoes, Grains & Pasta

Za'ataar Roasted Potatoes (Lebanese legacy, gf), to serve 6 | \$ 39.50

Roasted Baby Red Potatoes (gf), to serve 6 | \$ 39.50

Whipped Potatoes (gf), to serve 6 | \$ 39.50

Rice Pilaf (gf), to serve 6 | \$ 42.50

with roasted carrots & asparagus

Jasmine Rice Pilaf (gf), to serve 6 | \$ 39.50

with lemon and baby peas

Exotic Grain Pilaf (gf), to serve 6 | \$ 48.50

Classic Mac n Cheese, to serve 8-10 | \$ 58.50

corn bread streusel crust

Vegetables

Ginger Glazed Carrots, to serve 6 | \$ 42.50

Roasted Vegetable Ratatouille, to serve 6 | \$ 48.50

Braised French Green Beans, to serve 6 | \$ 42.50

gourmet medley tomatoes & shallots

Green Salads

Winter Harvest Salad, to serve 6 | \$ 51.00

hearts of romaine, baby arugula, endive, slivered fennel,
radishes, gourmet medley tomatoes, aged red wine vinaigrette

Winter Cabbage Slaw, to serve 6 | \$ 48.00

thinly sliced cabbage, shredded carrot, Persian cucumber,
roasted apples, raisins, buttermilk-herb dressing

Athenian Salad, to serve 6 | \$ 59.50

hearts of romaine, hearts of palm, gourmet medley tomatoes,
Greek yogurt dressing with fresh dill, lemon & crumbled feta cheese





Desserts

Chocolate Layer Cake, to serve 8-10 | \$ 89.50

Coconut Custard Layer Cake, to serve 8-10 | \$ 78.50

Chocolate Mousse Tower Cake (gf), to serve 8-10 | \$ 89.50
with exaggerated chocolate curls

Italian Olive Oil Cake (gf), to serve 8-10 | \$ 78.50
with cherry-berry compote

Cran-Orange Cheesecake (gf), to serve 8-10 | \$ 85.00
gluten free cookie crust topped with cranberry-orange compote

Apple/Pear Galette (gf) to serve 6-8 | \$ 68.50

Chocolate Brownies, sold in 1 doz increments, minimum 2 doz | \$ 3.50 ea

Coconut Macaroon, sold in 1 doz increments, minimum 2 doz | \$ 2.75 ea

Blondies, sold in 1 doz increments, minimum 2 doz | \$ 2.75 ea

Order Guidelines

Orders are available Wednesday through Friday for
curbside pick up or delivery

Order Confirmations

All orders are confirmed by return email and credit card authorization.

Orders are processed 48 hours before delivery and therefore
change orders cannot be accepted within 48 hours of order date

Delivery Charges

Fairfield to Stamford : \$ 50.00

Greenwich to Westchester County : \$ 75.00

Customized Menus

As special event caterers the Festivities team is happy to customize any
selection to suit your tastes and dietary restrictions- if there is any food you
would like to order that is not included in this offering please inquire