



## December 2018 Take-Out Menu

### December 3-8

#### A la Carte Items

Orange-Balsamic Roast Chicken  
Roasted Brussels Sprouts & Fall Squash w/  
balsamic & herbs (v)  
Organic Lacquered Tofu (v)  
Turkey-Pumpkin Chili  
Potato-Artichoke Gratin (v)

#### Entrées

Braised Chicken Riesling w/ mushroom & leek  
Chimichurri Flatiron Steak w/ potato-artichoke  
hash  
Dungeness Crab Lasagna

### December 10-15

#### A la Carte Items

Roast Chicken Diavolo  
Butternut Squash Gratin w/ sage & gruyère (v)  
Chicken Enchiladas w/ almond pasilla Sauce  
Turkey-Pumpkin Chili  
Potato-Artichoke Gratin (v)

#### Entrées

Diestel Turkey Meatballs  
Lamb Tajine  
Grilled Ono w/ fennel, citrus & olive relish

### December 17-22

#### A la Carte Items

Pomegranate Roast Chicken  
Roasted Seasonal Vegetables w/ balsamic & herbs  
(v)  
Beef Bolognese Lasagna w/ spinach & ricotta  
Turkey-Pumpkin Chili  
Potato-Artichoke Gratin (v)

#### Entrées

Chicken Breast w/ apple-brandy sauce  
Beef Stroganoff w/ mushrooms  
Fish TBD

***Closed for our annual holiday break from Dec. 23 through Jan. 1  
Re-open on Tues. Jan. 2  
Happy Holidays & Happy New Year!***

v) = vegetarian. Consuming raw or undercooked egg, meats, poultry or seafood may increase your risk of food-borne illness especially if you have a medical condition. A la carte items range from \$10.00-17.50/lb. and entrées average around \$17.25. Menu items subject to availability and change. View our website for monthly and catering menus.

**Aptos Center | 7564 Soquel Dr. | (831) 685-3926  
Hours: M-F 11-7, Sat. 11-5, Sun. closed | [carriedawayfoods.com](http://carriedawayfoods.com)**



## Carried Away's Christmas 2018 Menu

- For pick up on Dec. 24 from 11:00am to 1:00pm
- Re-heating instructions included for all items
- All items in disposable containers
- All orders require a 50% deposit
- **Limited availability so call 831-685-3926 to order by Saturday. Dec. 22 7:00pm**
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**Dungeness Crab & Shrimp Lasagna** 13.75/serv. 135.00/pan (serves 10-12)

*Handmade Lasagna layered with Dungeness crab and plump Gulf shrimp, fennel, chard, mushrooms, parmesan & tomato cream sauce.*

*Note: If Dungeness crab is not available, then other seafood will be substituted.*

*For full pan orders, we assemble the lasagna for you to bake and heat all in one.*

**Red Wine Braised Boneless Beef Short Ribs with carrots, mushrooms & horseradish cream served with potato-celery root purée** 19.50/serv.

*Our rendition of beef bourguignon using succulent and tender boneless short ribs. Served with creamy potato & celery root purée. Our housemade horseradish cream adds a crowning touch of decadence!*

**Potato-Artichoke Gratin** (vegetarian & gluten free)

5.00cup (serves 1) 9.50/pint (serves 2) 19.00/black box (serves 3-4) 48.00/pan (serves 10-12)

*Our most popular side dish that goes with everything! Layers of thinly-sliced russet potatoes with a middle layer of fresh artichokes rich and oozing with gruyère cheese & cream.*