

THE
GOLDEN
HOG

GOURMET MARKET

HOLIDAY MENU

Gather. Feast. Celebrate.

Deluxe Cheese & Charcuterie Boards

PLATTER SIZES: M serve 8-10 / L serve 10-14

ASSORTMENT OF FIVE CHEESES, FUET
& TRUFFLE HONEY BOARD (L)

SPECIALTY CURED MEATS TRAY (M)

DELUXE CHARCUTERIE & CHEESE PLATTER (L)

FESTIVE DELI MEATS, CHEESE
& FRUIT TRAY (M)

CINCO JOTAS® JAMÓN IBÉRICO DE BELLOTA (per pound)

ITALIAN SPECIALTY PLATTER (M/L)

SPANISH SPECIALTY PLATTER (M/L)

PÂTÉ DE CAMPAGNE (serve 4-6)

FOIE GRAS MILE-FEUILLE DE CANARD (serve 6-8)

PÂTÉ EN CROûTE RIS DE VEAU & MORILLES SERVED
WITH PEARL ONIONS & CORNICHON (per pound) **New!**



See full platter
descriptions online

Appetizers

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Spinach dip with artichoke in bread bowl -Vegetarian (M serve 6-8)

Brie dip w/apples, walnuts and honey in bread bowl -Vegetarian (M serve 6-8)

Spanish tortilla plain
-Vegetarian (L serve 10-14)

Spanish tortilla with chorizo
-Vegetarian (L serve 10-14)

Spanish tortilla with bacalao
-Vegetarian (L serve 10-14)

Pan de Jamón (L serve 8-10)

BITE SIZE APPETIZERS

PER 2 DOZEN UNITS

Prosciutto wrapped asparagus w/ balsamic glaze -GF (serve 8)

Coconut crusted shrimp w/sriracha mayo (serve 8)

Homemade roast beef with chimichurri sauce -GF (2 LB serve 8)

Bacalao croquets -GF (serve 8)

Cinco jotas® ham and cheese croquets (serve 8)

CAVIAR & SEAFOOD

Trout Roe 250 gr,
blinis & crème fraiche

Salmon Roe 250 gr,
blinis & crème fraiche

Royal Alverta 125 gr, 250 gr,
blinis & crème fraiche

Royal Ossetra 125 gr, 250 gr,
blinis & crème fraiche

Smoked salmon & salmon Roe,
with traditional condiments (1.5 LB
salmon & 100 gr Roe)

Seasonal mammoth shrimp
w/cocktail sauce & lemon -GF
(3 LB) (5 unit per lb serve 8-10)

Large stone crabs w/ mustard
sauce & lemon -GF (3 LB)

Colossal stone crabs w/ mustard
sauce & lemon -GF (3 LB)

Octopus salad with pico de gallo
and crostinis (1.5 LB serve 6-8)

Tuna Tataki platter -GF (2 LB serve 10-12)

Lump crabmeat cakes (serve 4-6)



Salads

SPECIALTY SALADS

Serve 6-8

Mixed greens, radicchio, endives, caramelized pecans,
crumbled goat cheese w/ balsamic vinaigrette *-Vegetarian / GF*

Arugula, dried figs & prosciutto salad w/ champagne
vinaigrette *-GF*

Mixed greens, pear, walnut & blue cheese w/ balsamic
vinaigrette *-GF* (serve 6)

Festive Salad: Mixed greens, toasted almonds,
pomegranate seeds, shaved parmesan, parsley
w/red wine vinaigrette *-Vegetarian / GF*

Bittersweet Harmony: Arugula, radicchio, endives, shaved
parm, sesame seeds, honey sesame dressing **New!**

Burrata cheese, serrano ham, arugula, pine nuts,
balsamic glaze & olive oil *-GF* (in small tray)



HOLIDAY DELI SALADS

BY THE POUND

Quinoa salad with cranberry, mango, red onions,
olive oil & balsamic vinegar *-Vegan / GF*

Ensalada de gallina: chicken, potato,
carrot & peas *-GF* (per pound)

Russian salad: potato, carrots & peas *-GF* (per pound)

Soups

PER QUART: serve 2-3

Butternut Squash *-Vegan*

Lentil *-Vegan*

Lobster Bisque *-GF*

Chicken Chupe *-GF*

Black Beans **New!**

Tomato Basil **New!**

Pasta & Family Dinners

HALF PAN TRAYS: serve 8-10

HOMEMADE LASAGNA

Beef or chickenveggie

HOMEMADE VEGGIE LASAGNA

-Vegetarian

CANNELLONI

Spinach ricotta *-Vegetarian* or chicken

LOBSTER CANNELLONI **New!**

MAC & CHEESE

Original *-Vegetarian*, lobster or truffled
(*Vegetarian*) with parm breading
topping (5 LB)

FOUR CHEESE RAVIOLI

With Alfredo or Marinara sauce

-Vegetarian

FOUR CHEESE RAVIOLI

With Alfredo or Marinara sauce

-Vegetarian

SHORT RIB RAVIOLI **New!**

With sage butter sauce

PORTOBELLO MUSHROOM RAVIOLI **New!**

With porcini and truffle Alfredo sauce

LOBSTER RAVIOLI **New!**

With Alfredo or Marinara sauce

WAGYU BEEF RAVIOLI **New!**

With black truffles

CARBONARA PENNE PASTA

With chicken

EGGPLANT PARMIGIANA *-Vegetarian*

CHICKEN MILANESE (by dozen)

BEEF TENDERLOIN MILANESE **New!**

(by dozen)



The Entrees

SIGNATURE BELL & EVANS® OVEN ROASTED WHOLE TURKEY

(S serve 6-8 / M serve 8-10 / L serve 10-12
/ XL serve 12-14)

BELL & EVANS® OVEN ROASTED TURKEY BREAST

(serve 4-5)

MOULARD DUCK LEG CONFIT

(serve 4)

RACK OF LAMB

(2 Racks / serve 4)

OVEN ROASTED PORK SHOULDER AU JUS

(Pernil /serve 8)

WHOLE PORK PORCHETTA

TRADITIONAL BONELESS HONEY GLAZED HAM

(serve 6-8)

OVEN ROASTED PORK TENDERLOIN

(serve 6-8)

BERKSHIRE PORK CHOP

(serve 6)

WHOLE BEEF TENDERLOIN

(serve 6-8)

ROASTED BONELESS WHOLE PRIME RIB AU JUS

(serve 10)

WHOLE BEEF SHORT RIBS

TRADITIONAL HALLACAS

(Venezuelan tamales / by each)

ASADO NEGRO / WHOLE EYE ROUND ROAST AU JUS

(serve 8-10)

BEEF WELLINGTON *New!*

(special order 72 hours in advance)

OVEN ROASTED LEMON DILL WHOLE SALMON

(serve 4-6)

ROASTED BACALAO OVER BAKED POTATOES

(serve 4-6)



Sauces

PER PINT

SIGNATURE GRAVY

(White meats)

CRANBERRY

(White meats)

ORANGE CRANBERRY

(White meats)

BÉARNAISE SAUCE

(White / Red meats)

MUSHROOM SAUCE

(White / Red meats)

RED WINE & SHALLOT

(Red meats)

PLUM SAUCE

(White meats)

LEMON DILL AIOLI

(Fish)

TRUFFLE AIOLI

(Red meats / Fish)

GUAVA SAUCE

(White meats)

SPICED HONEY GLAZE

(White / Red meats)



Sides

WILD RICE

-Vegan (2 LB container / serve 3-4)

SIGNATURE STUFFING

-Vegan (2 LB container / serve 3-4)

GOLDEN BUTTERMILK MASHED POTATOES

-Vegan (2 LB container / serve 3-4)

TRUFFLE MASHED POTATOES

-Vegan (2 LB container / serve 3-4)

SWEET POTATO PUREE WITH MINI MARSHMALLOWS

-Vegan (2 LB container / serve 3-4)

GREEN BEANS WITH SLIVERED ALMONDS

-Vegan (2 LB container / serve 3-4)

ROASTED RAINBOW CARROTS

-Vegan (2 LB container / serve 3-4)

TRADITIONAL MAC & CHEESE

-Vegetarian (2 LB container / serve 3-4)

STEAMED ASPARAGUS W/ GARLIC BUTTER

-Vegetarian (2 LB container / serve 3-4)

SCALLOPED POTATOES AU GRATIN

-Vegetarian (5 LB sides half pan tray / serve 3-4)

BROCCOLINI WITH GARLIC BUTTER

-Vegetarian (4 LB sides half pan tray / serve 3-4)

MIXED GRILLED VEGETABLES

-Vegan / zucchini, eggplant, asparagus, bell peppers (4 LB sides half pan tray / serve 3-4)

Breads

CORNBREAD MINI DOZEN

CORNBREAD LOAF

DINNER ROLLS DOZEN

IBÉRICO BREAD (Whole)

**SLICED FARMHOUSE
SOURDOUGH WHITE
BREAD** (Whole)

**SLICED FARMHOUSE
SOURDOUGH WHEAT
BREAD** (Whole)

WHEAT BAGUETTE (Whole)

WHITE BAGUETTE (Whole)

PAN DE JAMÓN

(Whole or Mini) Rolled bread filled
with ham, olives and raisins



HOMEMADE CHALLAH
BREAD

Sweets from our bakery

CAKES

Serve 10

DINAMITA CHOCOLATE MOUSSE CAKE

Thick layer of rich Belgian chocolate mousse over
a thin layer of chocolate cake (8 inches)

ALFAJOR CAKE

Two x-large sugar cookies filled with our dulce de leche,
topped with powdered sugar (9 inches)

CARROT BUNDT CAKE W/ LIGHT FROSTING

Our original recipe with carrots, walnuts and a touch
of pineapple and coconut (9 inches)

BUNDT CAKES

Vanilla, marble, rum, chocolate, orange,
lemon, pumpkin (9 inches)

DULCE DE LECHE BUNDT CAKE *New!*

Vanilla cake filled with two layers of dulce de
leche and covered with dulce de leche (8 inches)

TIRAMISU WITH LADYFINGERS

(6.5 x 9 inches)

BASQUE CHEESECAKE *New!*

GUAVA BASQUE CHEESECAKE *New!*



HOLIDAY PIES

9 inches / Serve 6-8

APPLE PIE

Our traditional family recipe with gala apples and crumbled topping

PECAN PIE

Traditional family recipe with Georgia grown pecan nuts

PUMPKIN PIE

Traditional pumpkinpie with a dash of cinnamon and nutmeg

KEY LIME PIE

With Florida limes and decorated with whipped cream

NUTELLA® CREAM PIE



TARTS

9 inches / Serve 6-8

STRAWBERRY TART

RASPBERRY TART

APPLE TART

MIXED FRUITS TART

PEAR TART

SPANISH ALMOND TART

- GF

DARK CHOCOLATE GANACHE TART

with dulce de leche topping

ALMOND TART WITH APRICOT GLAZE



HOLIDAY LOAVES & MORE

Serve 6-8

PUMPKIN LOAF CAKE

**TRADITIONAL HOLIDAY
FRUITCAKE**

COFFEE CAKE

with cinnamon sugar swirl

BROWNIE LOAF CAKE

VEGAN BANANA BREAD LOAF CAKE

with walnuts and oats

APPLE STRUDEL



BITE-SIZE DESSERT PLATTERS

Serve 6-8

MINI ASSORTED DESSERT PLATTER

Mini alfajores, palmiers, mini choc chip cookies, brownies, mini meringues (S-50 pieces)

MINI TEA TIME COOKIES TRAY

Coconut macarons, sugar cookies, palmiers, guava cookies, amaretti cookies (M-100 pieces)

GLUTEN FREE COOKIES TRAY

Almond cookies, coconut macarons, chocolate chips, meringues (S-48 pieces)

MINI ASSORTED 2" FRESH FRUIT TARTS

in wooden tray (S-18 / M-35 pieces)

ASSORTED FRENCH MACARONS (48 pieces)

NEW! DELUXE BITE SIZE DESSERTS

**ASSORTED DELUXE CHEESE &
TRUFFLE FRENCH MACARONS**

3 Macarons filled with Foie Gras and 3 Macarons filled with Goat Cheese & Truffle (box of 6 units)

DARK CHOCOLATE TRUFFLES

filled with champagne and dusted with Egyptian Edible Gold (box of 8 units)





ORDER ONLINE
AND IN-STORE

www.thegoldenhog.com



Email: Orders@thegoldenhogmarket.com



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91 Harbor Dr, Key Biscayne FL 33149
Open everyday 7 AM to 9 PM

Gather. Feast. Celebrate.
We'll Handle the Rest.

THE
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HOG

GOURMET MARKET

GOLDEN MOMENTS, EVERY DAY