

HOLIDAY *Guide*

2023



ORDERING GUIDE



Welcome



Please place your order 48 hours in advance. Holiday ordering begins on December 1st. Order pick-ups begin December 15th. All food items are prepared and ready to cook or reheat. All orders will have specific reheating instructions. Turkey quantities are limited and should be ordered online or directly through our Meat Department. A \$25 non-refundable deposit is required on all orders.

SMALL PLATTER / HALF TRAY

serves 8-10 guests

LARGE PLATTER / FULL TRAY

serves 16-20 guests

SAUCES

serves 4 per 16 oz.

BONELESS TURKEY BREAST

8 oz. per guest

STANDING RIB ROAST

2-3 guests per rib

BONELESS RIB ROAST

2 guests per lb.

FILET ROAST

2 guests per lb.





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HORS *d'oeuvres*



Deviled Eggs

traditional southern style deviled eggs

\$19.99/DOZEN

Holiday Cheese Balls

symphony of flavors and textures with our artisanal cheese trio, rolled in pecans and vibrant dried cranberries, perfect for spreading on bread or pairing with crisp crackers.

\$10.99/EACH

Puff Pastry Wrapped Baked Brie

triple cream brie baked in puff pastry with spiced cranberry sauce topped with candied pecans.

\$29.99/EACH





HORS D'OEUVRES

Platters

SMALL PLATTER SERVES 8-10
LARGE PLATTER SERVES 16-20

Charcuterie Board

3 varieties of artisan cheese with 2 varieties of cured specialty meats, served with traditional accompaniments and crackers

SMALL \$59.99 | LARGE \$119.99

Jumbo Shrimp Cocktail

wild caught jumbo shrimp served with VFM cocktail sauce and lemon wedges

SMALL \$59.99 | LARGE \$119.99

Pickled Antipasto Tray

marinated artichokes, a variety of specialty olives, fresh and pickled vegetables, hummus and crackers

SMALL \$49.99 | LARGE \$99.99

Ahi Tuna Poke Platter

VFM award winning ahi tuna poke, garnished with toasted sesame seeds and fresh green onions served with wonton chips

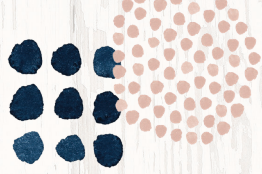
SMALL \$59.99 | LARGE \$119.99

Caprese Skewers *with Balsamic Glaze*

mozzarella, grape tomatoes, fresh basil, with a balsamic glaze

SMALL \$39.99





FRUIT *& Vegetables*

Vegetable Platter

fresh baby carrots, sliced cucumber, cherry tomatoes, cauliflower, broccoli, bell peppers and homemade ranch dip

SMALL | LARGE
\$39.99 \$79.99

Fresh Fruit Platter

a delicious assortment of pineapple, strawberries, watermelon, blackberries, and cantaloupe.

SMALL | LARGE
\$39.99 \$79.99

Holiday Green Salad

heritage spring mix, candied pecans, fresh strawberries, goat cheese crumbles, cranberries, served with a balsamic vinaigrette

SMALL | LARGE
\$39.99 \$79.99





SIDES

HALF TRAY SERVES 8-10

FULL TRAY SERVES 16-20

Served chilled in aluminum foil pans with reheating & serving instructions.

Green Bean Casserole

traditional green bean casserole, creamy mushroom sauce, fresh green beans, topped with crisp onions

HALF \$44.99 | FULL \$79.99

Cornbread Stuffing with Sausage & Goat Cheese

traditional cornbread stuffing with roasted red bell peppers, artichokes, fresh sage, goat cheese and valley farm market pork sausage

HALF \$59.99 | FULL \$99.99

Traditional Stuffing

classic holiday stuffing; exactly what your family has come to expect and love with flavors of sage and turkey

HALF \$49.99 | FULL \$79.99



POTATO *Sides*

HALF TRAY SERVES 8-10

FULL TRAY SERVES 16-20

Served chilled in aluminum foil pans with reheating & serving instructions.

Traditional Mashed Potatoes

classic creamy mashed yukon gold potatoes

HALF \$39.99 | FULL \$69.99

Twice Baked Potatoes

individual russet potatoes filled with butter, heavy cream, applewood smoked bacon, green onions and topped with cheddar cheese

\$6.99 EACH

Scalloped Potatoes

classic cheesy thinly sliced potatoes layered with a creamy, cheese-infused sauce

HALF \$54.99 | FULL \$89.99



Sweet Potato Casserole

candied yams with spiced brown sugar glaze and marshmallow topping

HALF \$39.99 | FULL \$69.99



SIDES



Balsamic Roasted Vegetables

balsamic roasted veggies are a delightful medley of assorted vegetables caramelized to perfection with a savory balsamic glaze

HALF \$49.99 | FULL \$99.99

SMALL TRAY SERVES 8-10
LARGE TRAY SERVES 16-20

Traditional Macaroni & Cheese

traditional mac and cheese is a comforting dish made with tender macaroni pasta and a creamy, cheesy sauce.

HALF \$44.99 | FULL \$84.99

Brussel Sprouts with Bacon

roasted brussel sprouts with crispy applewood bacon with a balsamic reduction drizzle

HALF \$49.99 | FULL \$89.99





BONELESS *Roast*



Boneless Prime Ribeye Roast

one half pound per person. up to 16 lbs

\$29.99 /LB

Boneless Choice Ribeye Roast

one half pound per person. up to 16 lbs

\$24.99 /LB

Filet Mignon

usda prime. approximately 2.5 - 5 lbs each

\$39.99 /LB





BONE-IN *Roast*

*Oven prepared means the ribs are removed and placed back on, allowing for easy carving after it is cooked.

Bone-In Prime Ribeye Roast

available in 2, 3, 4, 5 and 7 ribs only. each rib feeds 2-3 people and weighs approximately 2.5- 3 lbs oven prepared option available

TRUE PRIME \$22.99/LB

Bone-In Choice Ribeye Roast

available in 2, 3, 4, 5 and 7 ribs only. each rib feeds 2-3 people and weighs approximately 2.5- 3 lbs oven prepared option available

CHOICE: \$ 18.99/LB

Tomahawk Steak

usda prime. approximately 2.5 - 3.5 lbs each

TRUE PRIME \$34.99/LB



PORK

Roasts

Boneless Pork Roast

from 4 lbs up to 12 lbs

\$9.99/LB

Frenched Roast

available in 14 to 21 ribs

\$16.99/LB

Bone-in Pork Loin Roast

(approximately 8-10 lbs)

\$12.99/LB

Bone-in Spiral cut Half Ham

uncured, spiral cut
(approximately 9lbs)

\$4.99/LB





TURKEY

Entrees



Pricing subject to change. Please check our website for pricing, or inquire within our meat department.

Whole Turkey

please call our meat department to inquire about availability.

SPRING VALLEY: 619-463-5723
LA JOLLA: 858-999-0358

Smoked Turkey Breast

traditional classic brined, smoked turkey breast while supplies last.

HALF | FULL
CHECK WEBSITE FOR PRICING

Roasted Turkey Breast

traditional classic brined, oven roasted turkey breast. while supplies last.

HALF | FULL
CHECK WEBSITE FOR PRICING

Smoked Half Turkey

10 - 12 pound half turkey, brined and slow smoked heat and serve. while supplies last

CHECK WEBSITE FOR PRICING



HOLIDAY

Sauces

16 oz. SERVES 6-8

32 oz. SERVES 12-16

Cranberry Sauce

homemade cranberry sauce with flavors
of cinnamon and citrus

16 oz. \$9.99 | 32 oz. \$17.99

Au Jus Gravy

roast beef au jus

16 oz. \$10.99 | 32 oz. \$18.99

Horseradish Cream Sauce

creamy horseradish sauce with chives

16 oz. \$10.99 | 32 oz. \$18.99

Turkey Gravy

classic turkey gravy

16 oz. \$8.99 | 32 oz. \$14.99





DESSERTS

Whole Cheesecake

new york style cheesecake - 12 slices

\$39.99

Candy Cane Cheesecake

new york style cheesecake topped with crushed candy cane - 12 slices

\$39.99

Deluxe Sampler Platter

tarts, berry tart, lemon meringue, chocolate caramel, crème brulée tart, cups, tiramisu, chocolate hazelnut, berry cheesecake, cannoli, mini teacup, mini brownie

SMALL | 25 Pcs. \$49.99

LARGE | 45 Pcs. \$89.99





COOKING

Instructions

Instructions

1. Take the roast out of the refrigerator one hour before you plan to cook
2. Pre-heat oven to 325°
3. Coat the rib roast with olive oil and season generously covering all surfaces with salt & pepper or Meat Candy Rub
4. Place rib roast bone side down in roasting pan for:
Rare 18 min per lb. or 120° internal temp.
Medium-Rare 20 min per lb. or 125-130° internal temp.
Medium 22 min per lb. or 135-140° internal temp.
5. Allow roast to rest for a minimum of 20 minutes before carving. Enjoy!

INGREDIENTS

8 lb Standing Prim Rib Roast
Trimmed and tied
1 cup kosher salt
1/2 cup coarse ground black pepper
1 Cup Valley Farm Market Meat
Candy Seasoning

EQUIPMENT

Heavy duty metal roasting pan with
rack
Internal probe thermometer

COOKING

Instructions

Meat Candy Turkey Breast

Seasoning: If you'd like to use a binder, we recommend a light coat of mayonnaise before seasoning. Season your bird with a 50/50 blend of coarse salt & coarse black pepper. Then, season with our Meat Candy Rub

SMOKING METHODS & TEMPERATURES

Wood Chunk Smoker

Smoke at 250°

Pellet Smoker

Smoke at 265°

Charcoal Smoker

Smoke at 250°

Elevated Rack on Grill

Set grill to 400°. When you put your turkey breast on, set the grill to the lowest heat setting to bring the temp down to 350°.

Flip the bird periodically.

Instructions

Once the Turkey Breast hits an internal temperature of 162°, wrap in aluminum foil with salted butter. Let internal temp rise to 165° before slicing and serving. Enjoy





GIFT *Cards*

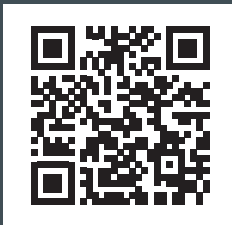


Share your Valley Farm favorites with loved ones!

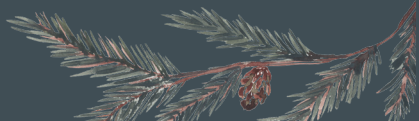
gift cards now available on our website



NEW YEAR'S BEEF WELLINGTON



Celebrate New Years with Valley Farm. Preorder your VFM Beef Wellington or party platter today!





SCAN THIS QR
CODE TO PLACE
YOUR HOLIDAY
ORDER ONLINE



LA JOLLA

6902 La Jolla Blvd.
La Jolla, CA 92037

MEAT DEPARTMENT

858-999-0358

SPRING VALLEY

9040 Campo Rd.
Spring Valley, CA 91977

MEAT DEPARTMENT

619-463-5723

WEBSITE

valleyfarmmarkets.com