## Ditchin' the Kitchen: Holidays To-Go

by Rachel Allan



THE HOLIDAYS ARE TYPICALLY A TIME TO FEAST AND ENJOY TIME WITH LOVED ONES, BUT IT CAN BE OVERWHELMING HOSTING SUCH LARGE CELEBRATIONS AT HOME. Days (and sometimes weeks!) of preparation can go into organizing that perfect meal everyone gathers for, but recently more Americans are opting out and taking a more unconventional route instead: meals to-go. Seeking out restaurants with preprepared options allows hosts to spend more time with family and friends and reduces holiday stress. In honor of the season, local spots like Josie Restaurant in Santa Monica, Clay Oven in Irvine, and Zov's in Tustin, Irvine and Newport Beach are all offering holiday take-out packages that are sure to impress! Or, if it so happens that you'd rather go out, Josie is open on both Christmas Eve and New Year's Eve with a special menu for each! Zov's is a veteran of the holiday season, offering ready-to-go holiday meals for over 15 years. Their decadent options include gourmet variations on favorites from Zov's renowned cookbooks and serve anywhere from 12 to 15 people (depending on their appetites!). Looking for something a little more unique? Clay Oven offers tandoori turkeys and rack and leg of lamb, as well as game meats. If you find yourself out of town for the holidays, they even occasionally ship cross-country!

So, take a little break from tradition (and all that messy cleanup) and enjoy some extra time with family! But don't wait - the delicious feasts are sure to sell out!

## CONSUMER

- Invite the whole family
- Order dinner
- Pick up dinner
- Set the table
- Enjoy a delicious meal (that you didn't have to cook!)

## RESTAURATEUR

- Set the menu
- Market the menu
- Collect the orders
- Order the product. (and take-out containers, of course!)
- Prepare the dinners
- Stage the dinners for pick-up.
- Go home and enjoy dinner with your family!

