



2009
Holiday Menu

Appetizers

<i>Cheese roulade with peppers provencal</i>	\$15.00 ~ lb
<i>Fancy feta with sundried tomato & olives</i>	\$15.00 ~ lb
<i>Caviar pie</i>	\$28.00 / \$48.00
<i>Hot crab dip</i>	\$15.00 / \$45.00
<i>Mini crab cakes with cocktail sauce</i>	\$24.00 ~ dozen
<i>Fresh vegetable platter with basil dip</i>	\$3.00 ~ person
<i>Cheese arrangement with grapes</i>	\$3.00 ~ person
<i>Steamed shrimp cocktail with cocktail sauce</i>	\$24.00 ~ dozen
<i>Smoked salmon tartar</i>	\$35.00 ~ lb
<i>Brie with apple chutney or raspberries & almonds</i>	\$25.00 / \$40.00

Entrees

<i>Sliced spiral ham</i>	\$12.00 ~ lb
<i>Salmon (citrus, blackened, pecan crusted)</i>	\$16.00 ~ lb
<i>Roasted sliced turkey breast</i>	\$15.00 ~ lb
<i>Beef tenderloin filet (sliced or whole)</i>	\$45.00 ~ lb
<i>Individual pork wellington (must be baked)</i>	\$10.00 ~ each

Only items from this menu are available for order on Thursday, December 24th.

The deadline to place your holiday order is Saturday, December 19th.

All orders are available for pickup between

9:00 a.m. and 4:00 p.m. on Thursday, December 24th

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Side Items

Caesar salad or Teena's salad	\$4.50 ~ person
Haricot verts almondine or blue cheese & walnuts	\$13.00 ~ lb
Asparagus with extra virgin olive oil	\$18.00 ~ lb
Tomatoes provencal (must be baked)	\$2.50 ~ each
Oyster casserole	\$25.00 ~ lb
Glazed carrots	\$6.00 ~ lb
Spinach (creamed or with pine nuts)	\$8.00 ~ lb
Herb stuffing	\$6.00 ~ lb
Wild rice pilaf with dried cherries & nuts	\$10.00 ~ lb
Regular or cheddar mashed potatoes	\$6.00 / \$7.00 ~ lb
Mashed sweet potatoes with ginger pears	\$12.50 / \$25.00
Sweet potato casserole with cranberries	\$12.50 / \$25.00
Turkey gravy	\$5.50 ~ cup
Cranberry chutney	\$5.50 ~ cup
Side sauces, condiments, dips	\$5.50 ~ cup

Breads

All of our normally available breads may be ordered for your holiday meal including French, Bruschetta, Walnut, Rosemary Lemon, Multigrain, Olive, Four Fruit, Raisin, French Rolls and Soft Rolls

Traditional Dessert Items

Pumpkin pie (add \$3.00 for pastry leaves)	\$6.00 ~ \$12.00
Apple pie	\$6.50 ~ \$15.00
Three berry pie (blueberry, blackberry, & raspberry)	\$8.00 ~ \$22.00
Pecan pie	\$7.50 ~ \$20.00
Chocolate pecan pie	\$8.00 ~ \$22.00
Plain, Raspberry, or Lemon glazed cheesecake	\$24.00 ~ \$36.00
Apple or Lemon cake	\$12.00 ~ each
Holiday decorated shortbread cookies	\$3.00 ~ each
Holiday cookie assortment	\$10.00 ~ lb
Assorted cookies, brownies, & bars	\$10.00 ~ lb
Assorted quick breads (pumpkin, cranberry, zucchini, banana, carrot, orange raisin)	\$3.75 ~ each

Specialty Dessert Items

Croquembouche (45 ball minimum)	\$1.50 ~ ball
Must be served the same day as prepared.	
Buche de Noel (Yule Log)	\$35.00 ~ each
Vanilla cake with white or chocolate icing	
Double Diablo Cake	\$25.00 ~ 40.00
Made with Brandy and currants	
Chocolate Ganache Cake	\$35.00 ~ \$50.00
Specify ganache or raspberry filling	