

## Side Items

Caesar, Teena's, or Winter salad	\$4.50 ~ person
Green bean almandine or w/roasted shallots	\$9.50 ~ lb
Asparagus with extra virgin olive oil or lemon zest	\$18.00 ~ lb
Roasted mixed vegetables with olive oil	\$12.00 ~ lb
Roasted butternut squash (herb or maple walnut)	\$8.00 ~ lb
Oyster casserole	\$25.00 ~ lb
Glazed carrots	\$6.00 ~ lb
Spinach (creamed or with pine nuts)	\$10.50 ~ lb
Herb stuffing	\$6.00 ~ lb
Wild rice pilaf with dried cranberries & nuts	\$10.00 ~ lb
Regular or cheddar mashed potatoes	\$6.00 / \$7.00 ~ lb
Mashed sweet potatoes	\$6.00 ~ lb
Sweet potato casserole with cranberries	\$12.50 / \$25.00
Turkey gravy or shallot sauce (for beef)	\$5.50 ~ cup
Cranberry chutney	\$5.50 ~ cup
Side sauces, condiments, dips	\$5.50 ~ cup
Aunt Suzy's cranberry crisp	\$6.00 ~ \$12.00
Butternut squash or Lobster bisque soup	\$7.00 ~ pint

## Breads

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

## Traditional Dessert Items

Pumpkin pie (add \$3.00 for pastry leaves)	\$6.00 ~ \$12.00
Apple pie	\$8.00 ~ \$15.00
Three berry pie (blueberry, blackberry, & raspberry)	\$10.00 ~ \$22.00
Pecan pie	\$9.00 ~ \$20.00
Chocolate pecan pie	\$10.00 ~ \$22.00
Plain, Raspberry, or Lemon glazed cheesecake	\$32.00 ~ \$46.00
Apple or Lemon cake	\$12.00 ~ each
Holiday decorated shortbread cookies	\$3.00 ~ each
Holiday cookie assortment	\$25.00 ~ 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)	\$1.75 ~ 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	
Additional decorated cakes upon request	\$30.00 ~ \$60.00
Yellow, chocolate, almond, carrot, etc.	



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## Holiday Menu

### Appetizers

Cheese roulade with peppers provencal	\$15.00 ~ lb
Fancy feta with sundried tomato & olives	\$15.00 ~ lb
Caviar pie or Crab Torte	\$28.00 / \$48.00
Hot crab dip	\$15.00 / \$45.00
Mini crab cakes with cocktail sauce	\$24.00 ~ dozen
Fresh vegetable platter with basil dip	\$3.00 ~ person
Cheese arrangement with grapes	\$3.00 ~ person
Steamed shrimp cocktail with cocktail sauce	\$24.00 ~ dozen
Smoked salmon tartar	\$35.00 ~ lb
Brie with apple chutney or raspberries & almonds	\$25.00 / \$40.00
Spanikopita or Phyllo asparagus bites (per dozen)	\$18.00 / \$24.00

### Entrees

Sliced spiral ham	\$12.00 ~ lb
Salmon (citrus, blackened, pecan crusted)	\$19.00 ~ lb
Roasted sliced turkey breast	\$15.00 ~ lb
Beef tenderloin filet (sliced or whole)	\$45.00 ~ lb
Beef tenderloin medallions (2 oz. each)	\$30.00 ~ lb
Spinach & mushroom crossover (serves 10)	\$35.00 ~ each

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

The deadline to place your holiday order is Tuesday, December 20th.

All orders are available for pickup between

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

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