

CHRISTMAS & CHRISTMAS EVE MENU

In-Store Pick Up Begin Sunday December 23rd
Please place orders by Thursday December 20th



Appetizers, Hors D'Oeuvres

- Wine Poached Shrimp**\$19.99 per lb. **GF**
- Baked Clams Oreganata** parmesan panko parsley.....\$18.00 per dozen
- Crab Cakes** old bay remoulade\$5.99 each
- Baked Shrimp Scampi** garlicky-panko nuggets\$22.99 per lb.
- Stuffed Mushrooms** sausage, gruyere, parmesan, panko, parsley \$18.00 per dozen **VG**
- Deviled Eggs** truffle oil, chives.....\$18.00 per dozen **VG**
- Christmas Crostini** cranberries, brie\$18.00 per dozen **VG**
- Potato Pancakes** apple-pear sauce.....\$18.00 per dozen **VG**
- Crostini** tomato-basil, strawberry goat cheese, lemon ricotta\$18.00 per dozen **VG**

Stationary Platters & Baskets

(each serves 8-10, larger portions can be accommodated)

- Antipasto** salami, pepperoni, provolone, bocconcini, cracked sicilian olives, marinated mushrooms, roasted red peppers, marinated artichokes\$55.00 per tray **GF**
- Charcuterie & Fine Cheese** prosciutto, mortadella, dried sausage, blue cheese, brie, manchego, grapes, strawberries, honey, cornichons, grainy mustard\$65.00 per tray
- Crudites Basket** beautifully displayed artisanal vegetables, herbed Israeli whipped hummus & green herb dip.....\$55.00 per tray **GF**
- Mediterranean Mezze** roasted chick peas, herbed hummus, dolmades, quinoa tabbouleh, olives, grilled eggplant, marinated artichokes, gluten free chips\$55.00 per tray **GF V**

Beginnings

- Lobster Bisque** lobster stock, lobster meat, cream, sherry, paprika\$15.00 quart **GF**
- Italian Wedding Soup** mini meatballs, spinach\$12.00 quart **V**
- Farm Greens Salad** fried goat cheese medallions, mesclun greens, pomegranate seeds, honey lemon vinaigrette (serves 8-10)\$45.00 **VG**

Sides (1/4 lb. per person, per side is suggested)

- Scalloped Potatoes** cheddar-parmesan sauce\$14.99 per lb **VG**
- Sweet Potato Souffle** marshmallows, brown sugar, cinnamon\$9.99 per lb. **GF VG**
- Charred Brussels Sprouts** olive oil, sea salt, pepper\$14.99 per lb. **GF V**
- Silky Mashed Potatoes** russet potatoes, butter, cream.....\$6.99 per lb. **GF VG**
- Cauliflower Rice** olive oil, sea salt, truffle oil\$14.99 per lb **GF V**
- Sautéed Mushrooms** cremini, shitake, portobello, thyme, shallots ...\$14.99 per lb **GF V**
- Creamed Spinach** bechamel sauce, nutmeg.....\$12.99 **VG**
- Cranberry Sauce** orange zest & juice\$7.99 per lb. **GF V**
- Kale Salad** quinoa, golden raisins, toasted pecans.....\$11.99 per lb. **GF V**
- Roasted Broccoli & Cauliflower** olive oil, sea salt, pepper.....\$12.99 per lb. **GF V**
- Roasted Root Vegetables** butternut squash, carrots, sweet potatoes, brussels sprouts, beets, mesclun greens.....\$9.99 per lb. **GF V**

Main Dishes

- Baked Spiral Ham** bourbon glazed.....\$9.99 per lb. **GF**
- Loin of Pork** mustard crusted\$19.99 per lb. **GF**
- Prime Rib** herb crusted, bordelaise sauce\$29.99 per lb.
- Tenderloin of Beef** pinot noir pan sauce\$34.99 per lb.
- Roasted Rack of Lamb** rosemary- garlic.....\$29.99 per lb. **GF**
- Roasted Turkey Breast** herb-basted, turkey gravy\$19.99 per lb.
- Chicken Scaloppini** lemony-white wine sauce, Italian peppers\$15.99 per lb.
- Chicken Marsala** cremini mushrooms, marsala wine reduction\$15.99 per lb.
- Shrimp Francese** parmesan-egg battered, lemon wine sauce.....\$21.99 per lb.
- Shrimp Parmesan** marinara sauce, fresh mozzarella\$24.99 per lb.
- Pan Baked Cod** lemon caper sauce\$24.99 per lb. **GF**
- Seared Salmon** honey orange puddle\$19.99 per lb. **GF**
- Seafood Risotto** shrimp, clams, mussels, arborio rice, seafood stock, sweet peas, shallots, white wine, parmesan cheese.....\$21.99 per lb. **GF**
- Eggplant Rollatini** marinara sauce, ricotta-parmesan filling.....\$19.99 per lb. **VG**
- Very Cheesy Lasagna** marinara sauce, ricotta, fresh mozzarella, parmesan.....\$45/half tray **VG**
- Mushroom Wellington** sautéed mushrooms, porcini stock, millet, deglazed chardonnay pan sauce\$11.99 per lb. **GF V**
- Roasted Acorn Squash** wild rice, brussels sprouts, butternut squash, dried cranberries, toasted pecans, maple vinaigrette ..\$12.99 per lb. **GF V**

Dinner Rolls (from Terranova Bakery on Arthur Avenue)

Your choice of
plain \$9.99 per dozen • raisin walnut \$12.99 per dozen • whole wheat \$9.99 per dozen

Sweet Endings (serves 6-8)

- Illegal Chocolate Cake** espresso buttercream\$30.00 **VG**
- Banana Cream Pie Trifle** vanilla pudding, shortbread cookies, whipped cream.....\$30.00 **VG**
- Gingerbread Cheesecake Mouse** graham wafers.....\$15.00 per lb. **VG**
- Crazy for Chocolate** half dipped potato chips, pretzels & macarons\$15.00 per lb. **VG**
- Holiday Cookie Platter** pecan sandies, chocolate chip, sugar, jam thumbprint\$25.00 **VG**
- Elevated Cookie Platter** linzer tarts, Italian anigettes, rugelach.....\$45.00 **VG**
- Cannoli Dip** shortbread wafers\$15.00 per lb. **VG**
- Composed Fruit Platter** melon, berries, pineapple, kiwi, grapes (serves 8-10).....\$55.00 **GF V**

No cancellations after Thursday, December 20th



*Prices Subject to slight changes