

HOLIDAY MENU

HOLIDAY MENU 2022 for Saturday, December 24 and Saturday, December 31, 2022

CLOSED Sunday, December 25- Tuesday, December 27, 2022

OPEN Wednesday, December 28- Saturday, December 31, 2022

CLOSED Sunday, January 1- Tuesday, January 3, 2023

OPEN Wednesday January 4, 2023



STARTERS:

Tony's Bloody Mary mix gf, vegan \$12 per quart

Baked brie (about 8 oz) in puff pastry with spiced pears v \$15 each

Spinach artichoke dip gf, v..... pint \$9

Smoked salmon "tartare" with capers and dill gf\$16 for ½ pint

Pigs in blankets \$24/dz

Philly cheesesteak springrolls with spicy ketchup \$33/dz

Wild mushroom tartlets v \$33/dz

Dates stuffed with almonds and wrapped in bacon gf gf \$24/dz

Petit quiche Lorraine \$27/dz

Zucchini chicken fritters \$27/dz

Crudités with hummus and buttermilk ranch dips gf v Small \$45 Large \$75

Assorted cheese trays with fruit, bread and crackers v Small \$75 Large \$125

Green salads with naval oranges, dried cranberries, goat cheese, toasted almonds and citrus vinaigrette gf, v \$10 individual \$25 small bowl (up to 6) \$35 large bowl (up to 15)

Caesar salad \$10 individual \$25 small bowl (up to 6) \$35 large bowl (up to 15)

Lobster bisque \$12 pint \$24 quart



ENTREES:

Whole roasted filet of beef with horseradish sauce gf \$250.00 (serves up to 15 people)

Poached salmon with Pommery dill sauce gf \$125.00 each (serves up to 15 people)

Lasagna (beef or vegetable) \$9 per serving \$75 per ½ pan (serves up to 15 people)

Macaroni and cheese \$8 per serving \$65 per ½ pan (serves up to 15 people)

Frenched chicken breast with spinach, fontina and Marsala sauce gf \$14 per serving

Brown sugar glazed ham gf \$12 per pound

Lemon herb salmon filet gf \$12 per serving

Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16 per serving

Panko crusted chicken fingers (12 oz) \$12 per serving

Red wine braised short ribs gf (6 oz serving) \$18 per serving

We will be open for pick up Friday, December 24th until 3PM AND Friday, December 31st until 3PM
All orders must be placed by Sunday, December 18, 2022

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SEAFOOD PLATTER:

SMALL tray \$110/LARGE tray \$220

Shrimp cocktail (cocktail sauce) 12 pieces/24 pieces

Garlic grilled shrimp 12 pieces/24 pieces

Crab dip with crostini ½ pint/1 pt

Sesame crusted ahi tuna with wasabi aioli 12 oz/24 oz



SIDES:

Mashed potatoes gf, v.....pint \$9 quart \$18

Herb roasted potatoes gf vegan pint \$7 quart \$14

Kale and quinoa salad with cranberries, apples and almonds gf, vegan pint \$9 quart \$18

Creamed spinach v ... pint \$10 quart \$20

Brussels sprouts casserole with gruyere and bacon \$12/# or 1= ½ pan (about 6#) \$70/pan

Green beans with shallots gf, vegan.....\$8 per ½ # \$16 per pound

Spaghetti squash with tomatoes and saffron gf, vegan pint \$9 quart \$18

DESSERTS:

We will have all of our bars and cookies available

Trays of assorted dessert bars and mini cookies Small \$65 Large \$125

Assorted Holiday cupcakes (chocolate and vanilla) \$4 each

Reindeer or Penguin Cake pops \$5 each

Assorted cake pops: \$3.50 each

Cheesecakes (turtle, cherry OR plain)- serves 2 \$9 each

Yule logs (chocolate cake with cream cheese filling)

Small (feeds up to 8) \$26

Large (feeds up to 12) \$50



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