

BACCHUS HOLIDAY MENU

TUESDAY, DECEMBER 22- THURSDAY, DECEMBER 31, 2020

STARTERS

Caviar	\$150	Pigs in a Blanket	\$21
Sustainably sourced American sturgeon roe- 3.5 oz (100g)		per dozen	
Mother of Pearl spoons- 2		Bacon wrapped scallops	\$30
Handmade Russian blini- 36 @ 1.6"		horseradish sauce gf	
2 oz glass jars of the following:		per dozen	
Crème fraiche		Philly Cheesesteak Springrolls	\$24
Brunoise of red onion		with spicy ketchup	
Hard cooked egg		per dozen	
Oysters Rockefeller	\$24	Wild Mushroom Tartlets	\$30
(6 per order)		per dozen	
Shrimp Cocktail	\$30	Bacon Wrapped Dates	\$24
(2 minimum) per pound		stuffed with almonds	
Crudites	Small \$45	per dozen	
With Hummus and Buttermilk Ranch dips gf v	Large \$65	Mini Crabcakes	\$48
Assorted Cheese Tray	Small \$75	with tartar sauce	
with fruit, bread and crackers	Large \$125	per dozen	
Chopped Green Salad		Lobster Bisque	\$16/pt
Baby spinach salad and Caesar salad available		\	\$32/qt
wide selection of			
Cheese and Crackers			

SIDES

Mashed potatoes gf	pint \$9 quart \$18
Mashed sweet potatoes gf	pint \$9 quart \$18
Herb roasted potatoes gf vegan	pint \$6 quart \$12
Kale and quinoa salad with cranberries, apples and almonds gf, vegan	pint \$8 quart \$16
Green beans almandine gf, vegan	pint \$9 quart \$18
Creamed spinach v	pint \$10 quart \$20
Brussels sprouts casserole with gruyere and bacon	\$12/lb
Green vegetable medley gf vegan	pint \$9 quart \$18
Spaghetti squash with tomatoes and saffron gf, vegan	pint \$9 quart \$18

We will be CLOSED Friday, December 25- Monday December 28
We will be OPEN Tuesday, December 29- Thursday, December 31
We will be CLOSED Friday, January 1- Wednesday, January 6, 2021

ENTREES

Whole Roasted Filet of Beef \$195
horseradish sauce gf (serves 10-15 people)

Poached Salmon \$125
with Pommery dill sauce gf (serves 10-15 people)

Lasagna \$9 per serving
beef or vegetable \$75 half pan
half pan serves 12-16 people

Macaroni and Cheese \$8 per serving
\$65 half pan

Chicken Marsala \$10 per serving

Panko Crusted \$10 per serving

Chicken Fingers 12 oz

Brown Sugar Glazed Ham \$12/ lb

Lemon Herb Salmon \$12 per serving
gf 8 oz

Crab Cakes \$15
(6 oz) with tartar sauce

Sesame Ahi Tuna \$12 per serving
with teriyaki glaze and wasabi aioli (6 oz) gf

Red Wine Braised \$15 per serving
Short Rib 6 oz

*½ pound Jumbo lump crabmeat gf (scampi style) \$50
Delicious to top your short ribs or filet or salmon!*

STANDARDS

Panko Crusted Chicken \$10
Fingers 12 oz

Sesame Noodles with \$7
carrots and Scallions vegan

Tuna Salad GF \$10

Chicken Salad with \$12
Grapes

Grilled Chicken Breast GF \$7
with achoite OR lemon herb

Chicken and Black Bean \$10
Burrito

Turkey Meatloaf GF \$9

Petit filet with horseradish \$12
sauce (8 oz) gf

DESSERTS

All bars and cookies available

Tray of Bars and Cookies \$65/\$100
small and large

Assorted Holiday Cupcakes \$21 for 6
\$3.50 each

Reindeer or Penguin Cake \$4.50 each

Pops

Assorted Cake pops \$3 each

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

Hot Chocolate Bombs \$10

In 8 oz clear mug, wrapped and tied with bow....just add HOT milk!
-Milk OR Dark chocolate
-Oreo
-Caramel
-White chocolate

*We will be open for pick up Thursday, December 24th until 3PM
Thursday, December 31st until 3PM*

*All orders must be placed by Saturday, December 19, 2020, December 29- Thursday, December 31
We will be CLOSED Friday, January 1- Wednesday, January 6, 2021*