



Holiday Menu

PLEASE CALL Bacchus to place your Holiday Orders 215-545-6656

Good Morning:

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

Wild mushroom, asiago and leek quiche v \$40

Shrimp, spinach and fontina quiche \$48

Breakfast strata with sausage, eggs and cheddar cheese \$16 (serves up to 4 people) \$48 per 1/2 pan (serves up to 15 people)

Starters:

Shrimp and corn chowder \$10 per pint \$20 per quart

Baked brie (about 8 oz) in puff pastry with cranberry v \$16 each

Spinach artichoke dip gf, v \$9 per pint

Pigs in blankets \$24 per dozen

Philly cheesesteak springrolls with spicy ketchup \$36 per dozen

Wild mushroom tartlets v \$36 per dozen

Dates stuffed with almonds and wrapped in bacon gf \$36 per dozen

Phyllo cups with fig, goat cheese and pinenuts v \$30 per dozen

Shrimp cocktail gf \$35 per pound

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)

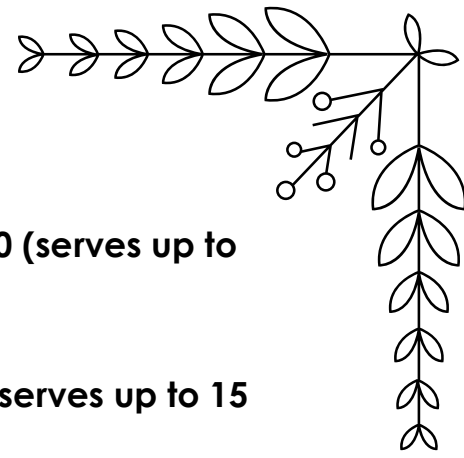
HOLIDAY MENU 2023 for Sunday, December 24 and Sunday, December 31, 2023

CLOSED Monday, December 25 and Tuesday, December 26, 2023

CLOSED Monday, January 1 and Tuesday, January 2, 2023

OPEN Wednesday January 3, 2023





Entrees:

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

Red wine braised short ribs gf (6 oz serving) \$19 per serving

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

Lemon herb salmon filet gf \$12 per serving

Sesame ahi tuna with teriyaki glaze and wasabi aioli gf \$35 per pound

Lasagna (beef or vegetable) \$10 per serving \$75 per 1/2 pan (serves up to 15 people)

Stuffed chicken with spinach, ricotta and sun-dried tomatoes gf \$14 per serving

Panko crusted chicken fingers \$14 per pound

Brown sugar glazed ham gf \$13 per pound

Sides:

Mashed potatoes gf, v \$10 per pint \$20 per quart

Roasted sweet potatoes gf vegan \$10 per pint \$20 per quart

Macaroni and cheese \$8 per serving \$75 per 1/2 pan (serves up to 15 people)

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

Creamed spinach v \$10 pint \$20 quart

Brussels sprouts casserole with gruyere and bacon \$12 per pound \$70 per 1/2 pan (about 6 lbs)

Green beans with roasted red peppers gf, vegan \$6 per 1/2 pound \$12 per pound

Desserts:

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

Assorted Holiday cupcakes (chocolate and vanilla) \$ for 6

Reindeer or Penguin Cake pops \$5 each

Assorted cake pops: \$3.50 each

We will be open for pick up Sunday, December 24 and Sunday, December 31 until 3PM

All orders must be placed by Sunday, December 17, 2023

