

Holiday Menu 2023

COMPLETE DINNER FOR FOUR

FULLY COOKED, JUST HEAT AND SERVE!

\$159.95

EACH ADDITIONAL PERSON \$23.00

Whole Roasted Turkey with Traditional Stuffing

Giblet gravy and Cranberry sauce

Butternut Squash soup

Green beans with caramelized hazelnuts & shallots

Glazed baby carrots

Sweet potato casserole

Assorted artisan rolls

Christmas Yule log



<u>Long Shot BBQ</u> Smoked Brisket

Macaroni and Cheese

Coleslaw

Collard Greens with smoked turkey

Cornbread

Mild & Spicy BBQ sauce

Sweet potato pie

APPETIZERS AND SOUPS

ONE DOZEN MINIMUM

Stuffed mushrooms with sweet Italian sausage & cheese \$40.00 Stuffed mushrooms with spinach & cheese

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Mini Crab cakes\$48.00

Butternut Squash, Bosc pear & Boursin puff pastry \$33.00

Butternut squash soup \$15.00 qt

INFORMATION

Christmas pickups are <u>cash only</u>

Best times for pick up: Thursday, December 21st and Friday, December 22nd from 8 am to 3 pm

We will be closed on Christmas Eve and Christmas Day!

SIDE DISHES

SOLD IN 5X7 TIN, ALSO SOLD IN 1 LB INCREMENTS Roasted winter vegetable medley \$13.50 lb

Carrots with dried cranberries \$10.95 ll

Green beans with cashews \$12.95 lb

Yukon Gold mashed potatoes \$10.00 lb Cranberry sauce \$10.00 lb

Granny Smith applesauce with cinnamon

Traditional stuffing \$6.95 lb

Vegetarian stuffing \$7.95 lb Giblet gravy \$6.95 pt

veet potato casserole \$25.0

A LA CARTE

Whole, fresh turkey 10-30 lbs \$3.59 lb





ENTREES

Whole roasted turkey with stuffing and served with giblet gravy & cranberry sauce \$9.95 lb

Whole roasted beef tenderloin served with creamed horseradish au jus and two dozen rolls

\$265.00

Individual Beef Wellington

\$30.00 ea

PASTRY DEPARTMENT

Double Crust Apple Pie \$25.00

Pumpkin Mousse Pie \$22.00

Pecan Pie \$25.00

Small Yule log

Large Yule log
Serves 10-13 people \$35.00

Black & White Mousse Cake \$29.00

Assorted Christmas Cookies \$21.95 l