

# Holiday Menu 2024

# COMPLETE DINNER FOR FOUR

**FULLY COOKED, JUST HEAT AND SERVE!** 

\$169.95

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

ChristmasYule 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 ど cheese ......\$40.00

Stuffed mushrooms with spinach & cheese ......\$40.00

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

Roasted winter vegetable medley \$13.50 II Carrots with dried cranberries \$10.95 II

Green beans with cashews \$12.95 ll

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

Granny Smith applesauce with cinnamon

......\$10.50 ll Traditional stuffing

Vegetarian stuffing \$7.95 lb

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
Serves 6-8 people \$25.00

Large Yule log \$35.00

Black & White Mousse Cake \$29.00

Assorted Christmas Cookies \$21.95 l