

Main Course

Fresh Apple Cider Brined Turkey with Pan Gravy and choice of dressing up to 16lbs 18lbs and over	\$69.00 \$79.00
Fully Carved whole Turkey with Pan Gravy and choice of dressing Up to 16lbs 18lbs and over	\$99.00 \$109.00
Half Glazed Spiral Cut Ham Whole Glazed Spiral Cut Ham	\$69.99 \$109.99
Standing Rib Roast Sirloin Steak Roast Crown Roast of Pork, Boned leg of lamb available	\$12.95lb \$6.99 lb

Soups

Ginger Butternut Bisque Corn Chowder	\$7.49qt. \$7.49qt.
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Sides

Pan Gravy	\$6.49qt.
Giblet Gravy	\$6.99qt.
Pear & Cranberry bread stuffing with Port wine	\$6.99lb
Herbed Ground Pork and Corn Bread Stuffing	\$6.99lb
Roasted Garlic Yukon Gold Mashed Potato	\$5.99lb
Maple Dijon Roasted Red Bliss Potatoes	\$5.99lb
Cranberry, Green Beans Almandine	\$6.95lb
Cinnamon Honey Glazed Baby Carrots	\$6.95lb
Brown Sugar, Almond Butternut Squash	\$6.95 lb

Maple Ginger Roasted Root Vegetables \$6.95 lb

Sautéed Brussel Sprouts w/ Spiced Candied walnuts & cranberries \$6.95 lb

Desserts

Tea Breads \$2.99
Pumpkin, Banana Nut, Cranberry Orange

Pies "9" \$11.95
Pumpkin, Apple, Apple Crumb, Blueberry, Blueberry Crumb, Chocolate Cream, Bumble berry,
Lemon Meringue

Pecan Pie or Harvest Pie \$14.95

Cakes "8" \$19.95
Carrot, Spiced Rum, Yellow or Chocolate

Cheesecakes "9" \$10.95
Maple Toffee Cheesecake or Raspberry White Chocolate Cheesecake

Bouche de Noel \$39.95
(we need a weeks notice)

Specialty Cookie Platters by the dozen: \$12.95
Rugelach, Chocolate Crinkle, Almond Crinkle, Mexican Wedding, Raspberry Thumbprint, Almond
Horn, Molasses Ginger

Holiday Party Platters

Smoked Seafood Platter- Salmon, Mussels, Scallops, Trout Pate' Platter Serves 12 to 15	\$59.95
Italian Antipasto Platter serves 12 to 15	
Gourmet Cheese Tray serves 12 to 15	\$39.95
Shrimp Cocktail Platter 21-25 ct size 20 to 25 pieces	\$36.95
	\$19.95

Christmas Morning Rustic Quiches "9"

Sappressta Sausage and Goat Cheese	\$13.95
Quiche Lorraine	\$12.95
Winter Vegetable and Gruyere'	\$12.95

To order call **646-2122** ask for Chef "Trip" Randy Ray Rouillier

May We Suggest...

[Check out our Catering Menu](#) for more delicious ideas, or call and consult with Trip, our Chef.

Consult with our Butcher for that Christmas Goose, or a custom Crown Roast of Beef.