



Holidays 2008

All Orders Must be Received by Noon on Friday, December 19th, 2008

All Orders Must be Picked up by 4:00 pm on Wednesday, December 24th, 2008

Name: _____ Phone: _____

Email: _____ Cell: _____

Address: _____

Pickup Date: _____ Time: _____ # of Guests: _____

Thank you and Enjoy!
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Holiday Ice Breakers – Priced Per Dozen

Spanakopita \$21.00 Fresh Spinach, Feta Cheese in Phyllo Pastry	Coconut Chicken Skewers \$24.00 Served with Papaya Coulis
Tartlets \$21.00 Filled with Stilton, Apples & Walnuts	Coconut Shrimp \$28.00 Orange Marmalade Sauce
Lamb Lollipops \$45.00 Lamb Crusted in a Parsley Chutney Served with Cumin Lime Crème Fraiche	Steamed Jumbo Shrimp \$28.00 Cocktail Sauce
Franks in a Blanket \$12.00 Served with Honey Mustard	Cocktail Buttermilk Cheddar Biscuits \$28.00 Country Ham & Honey Mustard
Petits Maryland Crab Cakes \$30.00 Served with Remoulade Sauce	Bourbon BBQ Meatballs \$12.00
Bruschetta \$12.00 Tomato Basil or Olive Tapenade	Vegetable Spring Rolls \$12.00 With Sweet & Sour Sauce

Holiday Table Presentations

Wrapped Bries - Large wheel wrapped in puff pastry & filled with your choice of honey & almonds, fig preserves or orange marmalade. Served with gourmet crackers & sliced baguettes	\$55.00 per wheel
Crudités- Raw & Blanched vegetables to include Jicama, asparagus, broccoli, sweet peppers, fresh scallions, baby carrots, haricot verts, sliced cucumbers & mini tomatoes. Served with Roasted Red Pepper Dip or Wasabi Cucumber Dip	\$45.00 (small 8-10) \$65.00 (large 15-18)
Artisan Cheeses –Red Dragon Cheddar, Wensleydale with Cranberries, Boursin with Black Pepper, Port Salut, & Huntsman garnished with berries & grapes.	\$65.00 (small) \$90.00 (large)
Chesapeake Bay Crab Dip – Gourmet Crackers & French Bread	\$120.00 (1/2 pan) Serves 20-25
Middle Eastern - Hummus, Tzatziki, Assorted Olives, Feta Cheese & Pita Chips	\$85.00 Serves 20-25
Spinach & Artichoke Dip – Gourmet Crackers & French Bread	\$75.00 (1/2 pan) Serves 20-25



Main Entrees

Herb Roasted Whole Turkeys – fully cooked with warming instructions Includes one quart traditional Gravy	\$55.00 (8-10 servings) \$80.00 (18-20 servings)
Roasted Boneless Turkey Breast with Traditional Stuffing Includes one quart traditional Gravy	\$80.00 (16-18 servings)
Pineapple Baked Spiral Ham	\$85.00 (14-16 servings)
Pumpnickel Encrusted Tenderloin of Beef	\$150.00 (8-10 servings)

Sides

Asparagus Salad –Chilled Asparagus with Red Peppers Herbes de Provence	\$40.00 (10 servings)
Grilled Pear Salad – Grilled Pear, Gorgonzola, Romaine, Red Onion Candied Pecans & Lemon Thyme Dressing	\$40.00 (10 servings)
Potato Dauphinoise- Sliced Reds & Sweets Layered with Huntsman Cheese	\$38.00 (1/2 pan)
Roasted Red Potatoes –Sea Salt, Olive Oil & Cracked Black Pepper	\$25.00 (1/2 pan)
Roasted Garlic Mashed Potatoes	\$25.00 (1/2 pan)
Chesapeake Oyster Dressing	\$45.00 (1/2 pan)
Green Beans –Lightly Steamed Haricot Verts tossed with sautéed almonds & shallots	\$25.00 (1/2 pan)
Grilled Seasonal Vegetables –Sea Salt, Olive Oil & Black Pepper	\$30.00 (1/2 pan)
Gingered Carrots – Baby carrots simmered in Miso-gingered glaze	\$25.00 (1/2 pan)
Cranberry Relish	\$8.50/quart
Mango Chutney	\$8.50/quart
Honey Butter	\$4.50/pint
Traditional Turkey Gravy	\$8.50/quart
Assorted Rustic Dinner Rolls	\$10.00/dozen



Desserts

Bourbon Pecan Pie	\$18.00
Apple Pie	\$18.00
Pumpkin Pie	\$18.00
Pumpkin Cheesecake	\$38.00
Dried Cherries & White Chocolate Bread Pudding with Crème Anglaise	\$25.00 (1/2 pan)
Caramel & Apple Bread Pudding with Caramel Sauce	\$25.00 (1/2 pan)

All menu items are freshly prepared to order and are packaged for easy reheating. Heating/baking instructions are included in all orders.

Thank you and have a happy holiday!