



2024

# Holiday Menu

**610.458.0700**

***Holiday Hours:*** Dec. 24<sup>th</sup> 8:00- 3:00pm Dec. 31<sup>st</sup> 8:00-5:00pm  
CLOSED Christmas & New Year's Day

## SOUP 24 oz

Lobster or Crab Bisque \$14

Italian Wedding \$11

Winter Squash Bisque \$12

Kennett Square Mushroom \$13

## Entrée

Beef Tenderloin Roast (Raw, Boneless, Fully Trimmed) \$33 lb. Add Mustard Rub, No Charge

Prime Rib Roast (Raw, Boneless) \$23 lb. Add Mustard Rub, No Charge

Stuffed Pork Loin (Cooked & Sliced) (Spinach, Roasted Peppers, Provolone) \$18 lb.

Whole Roast Filet of Beef (Cooked, Sliced, Displayed, Rolls, Onions, HCS) \$225 Each

Cooked Sliced Turkey Breast, Aujus \$16 lb.

Cooked Sliced Sweet Glazed Ham \$17 lb. Add Mustard Cream Sauce \$5.99 Each

Lobster Tails: **Cold Water** Canadian 6-8oz \$59.98 lb. **Warm Water** Maine 5 or 6-8oz \$49.98 lb.

## Potatoes

Sour Cream & Chive Pint \$7 Quart \$14

Tri Roasted (Red, Fingerling, Sweet) \$14 Each Serves 3-4 Adults

Holiday Risotto, Garlic, Spinach, Sun Dried Tomatoes, Parmesan \$16 Each Serves 3-4 Adults

Sweet Potato Casserole, Pecan Crumble \$15 Each Serves 3-4 Adults

Twice Baked Potatoes \$3.50 Each

## Vegetables

Honey Roasted Brown Sugar Carrots \$14 Each Serves 3-4 Adults

Green Beans (Choice of Almondine or Crispy Garlic & Shallots) \$15 Each Serves 3-4 Adults

Bourbon Bacon Roasted Brussels Sprouts \$16 Each Serves 3-4 Adults

Creamy Garlic Butter Mushrooms, Parmesan Panko \$15 Each Serves 3-4 Adults

## Starches

Traditional Herb Pint: \$7 Quart: \$14

Sausage Apple Pint: \$8 Quart: \$16

Gluten Free Herb Pint: \$9 Quart: \$18

Mac & Cheese (Plain/Crab/Lobster) \$8/\$14/\$14 Each (Serves 3-4 Adults)

## Condiments

Pineapple Orange Cranberry Sauce Pint: \$9 Quart: \$18

Traditional Cranberry Sauce Pint: \$8 Quart: \$16

Turkey Gravy or Beef Gravy Pint: \$7 Quart: \$14

Gluten Free Turkey Gravy Pint: \$7 Quart: \$14

Red Wine Garlic Demi Pint: \$8 Quart: \$16

**ALL ITEMS AVAILABLE IN HALF PAN & FULL PAN SIZES  
ADDITIONAL MENU ITEMS ON CASUAL CATERING MENU**

## Ready Made Dinner for One

Simply Heat & Eat (NO SUBSTITUTIONS)

**The Comet:** Herb Roasted Turkey Breast, Gravy, Herb Stuffing, Cranberry Orange Relish, Mashed Potatoes, Green Beans, Soft Roll, and Slice of Pumpkin **OR** Apple Pie **\$26**

**The Dasher:** Medium Rare 10-12oz Prime Rib Steak, Beef Gravy, Mashed Potatoes, Green Beans, Herb Stuffing, Balsamic Onion Relish, Soft Roll, and Slice of Pumpkin **OR** Apple or Pecan Pie **\$45**

**The Rudolph:** Medium Rare 6oz Filet Steak and 5oz Warm Water Lobster Tail, Red Wine Demi, Mashed Potatoes, Green Beans, Garlic Mushrooms, Balsamic Onion Relish, Soft Roll, and Slice of Pumpkin **OR** Apple, **OR** Pecan Pie **\$50**

### Appetizers

Large Cooked P&D Shrimp Cocktail (31/40ct) \$19 lb. Displayed w/ Cocktail Sauce Starting at \$15  
Jumbo Cooked P&D Shrimp Cocktail (16/20ct) \$25 lb. Displayed w/ Cocktail Sauce Starting at \$15

Shrimp Lejons \$3 Each

Bacon Wrapped Scallops \$4 Each

Stuffed Mushroom with Crab Imperial or Spinach & Cheese \$3/\$2 Each

Clams Casino \$2.25 Each

Oyster Rockefeller \$2.75 Each

Mini Lump Crab Cakes \$3.5 Each

Poached Norwegian Salmon (Half/Whole Side) \$100/\$175

Baked Brie w/ Dried Fruits & Nuts (Small/Large) \$45/\$75

Buffalo Chicken Egg Rolls, Blue Cheese Dip \$2.75 Each

Pretzel Crusted Chicken Bites \$17 lb.

Bourbon Cocktail Meatballs \$16 lb.

Cheese Ball Plate (Brie & Apricot/Everything/Carnalized Bacon & Onion) \$18

### Sweet Endings

Apple Pie	Apple Caramel Nut Pie	Lemon	Key Lime Pie
Pumpkin Pie	Cherry Pie	Blueberry Pie	Coconut Cream
Cheesecake	Pineapple Bread Pudding	Boston Cream	Fruits of the Forest
Assorted Individual	Mini Pumpkin Cheesecake	Coconut Custard	Apple Cranberry
	Pumpkin or Apple Streusel		

### Suggested Servings

Cooked Sliced Turkey 1/2 lb. per Adult

Cooked Sliced Ham 1/2lb. per Adult

Pint: 2-3 Adults

Quart: 3-5 Adults

Half Pan 12-14 Adults

Full Pan 25 Adults

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ADDITIONAL MENU ITEMS ON CASUAL CATERING MENU**