



2023

Holiday Menu

610.458.0700

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

SOUP 24 oz

Lobster or Crab Bisque \$13.99

Italian Wedding \$9.99

Winter Squash Bisque \$10.99

Kennett Square Mushroom \$11.99

Entrée

Beef Tenderloin Roast (Raw, Boneless, Fully Trimmed) \$31.99 lb. Add Mustard Rub, No Charge

Prime Rib Roast (Raw, Boneless) \$22.99 lb. Add Mustard Rub, No Charge

Stuffed Pork Loin (Cooked & Sliced) (Spinach, Roasted Peppers, Provolone) \$17.99 lb.

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

Cooked Sliced Turkey Breast, Aujus \$15.99 lb.

Cooked Sliced Sweet Glazed Ham \$16.99 lb. Add Mustard Cream Sauce \$5.99 Each

Lobster Tails: **Cold Water** S. African 6-8oz \$69.98 lb. **Cold Water** Maine 6-8oz \$59.98 lb

Crab & Spinach Stuffed Salmon (Raw) Half or Whole Side \$24.98 lb

Potatoes

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

French Onion Roasted Pint \$6 Quart \$12

Loaded Potato Casserole (Bacon, Chives, Cheddar) \$13 Each

Brown Butter & Cinnamon Mashed Sweet Potatoes Pint: \$8 Quart: \$16

Twice Baked Potatoes \$3.49 Each

Vegetables

Honey Roasted Brown Sugar Carrots \$14 Each (Serves 3-5 Adults)

Green Beans (Choice of Almondine or Crispy Garlic & Shallots) \$14 Each (Serves 3-5 Adults)

Bourbon Bacon Roasted Brussels Sprouts \$16 Each Serves (3-5 Adults)

Garlic Butter Mushrooms, Parmesan Panko Crumb \$14 Each (Serves 3-5 Adults)

Starches

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

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

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

Seafood Mac & Cheese (Shrimp, Crab, Lobster Cream) \$16 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 **\$25**

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 Pie **\$42**

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) \$18.98 lb. Displayed w/ Cocktail Sauce Starting at \$15

Jumbo Cooked P&D Shrimp Cocktail (16/20ct) \$24.98 lb. Displayed w/ Cocktail Sauce Starting at \$15

Shrimp Lejons \$3 Each

Bacon Wrapped Scallops \$3.75 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 Baked Soft Pretzel (King Size) \$10.95 Each

Thai Peanut Chicken Bites \$16.99 lb.

Bourbon Cocktail Meatballs \$15.99 lb.

Flatbreads (Shrimp Scampi or Prosciutto & Fig) \$14/\$11

Sweet Endings

Apple Pie	Apple Caramel Nut Pie	Lemon	Key Lime
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 12-15 Adults

Full Pan 24-30 Adults

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ADDITIONAL MENU ITEMS ON CASUAL CATERING MENU**