



Holiday Menu 2016

(Holiday Hours:

Dec. 24th 8:00am-3pm; Dec. 31st 8am-6pm;
CLOSED Christmas Day and New Year's Day)

Soup

Crawfish Chowder Italian Wedding Kennett Square Mushroom
Pint: \$6.50

Entrée

Beef Tenderloin Roast (Boneless)
\$23.99 per lb.

Prime Rib Roast (Boneless)
\$15.99 per lb.

Stuffed Pork Loin (Spinach, Apple, Cranberry, Fontina)
\$11.25 per lb.

Whole Roast Filet of Beef (Cooked, Sliced, Displayed, Rolls, HCS)
\$175 each

Cooked Sliced Turkey Breast
\$12.25 per lb.

Orange Pepper Glazed Cooked Sliced Ham
\$13.25 per lb.

Lobster Tails:

Cold Water South African 6-8 oz. \$58 per lb.

Warm Water Brazilian 5 oz. or 8 oz. \$36 per lb.

Potatoes

Sour Cream & Chives
\$11.75 Quart (quart = about 2.2 lbs)

Scallop Potatoes
\$7.99 each Serves 4 Adults

Williamsburg Mashed
\$11.75 Quart (quart = about 2.2 lbs)

Twice Baked Potatoes
\$3.25 each

Vegetables

Roasted Asparagus with Cranberry and Pecans
\$9.25 lb Serves 3-5 Adults

Green Beans
(Choice of Almandine, Roasted Peppers, or Casserole)
\$8.25 lb Serves 3-5 Adults

Balsamic Orange Roasted Brussels Sprouts
\$9.25 lb Serves 3-5 Adults

Stuffing

Traditional Herb Stuffing
Pint: \$4.75 Quart: \$9.50

Gluten-free Quinoa, Cranberry, Shallot, Toasted Almond
Pint: \$6.25 Quart: \$12.50

Buttermilk Biscuit Sausage Stuffing
Pint: \$5.25 Quart: \$10.50

Sides

Pineapple Orange Cranberry Sauce
Pint: \$5.25 Quart: \$10.50

Traditional Cranberry Sauce
Pint: \$4.25 Quart: \$8.50

Turkey Gravy or Beef Gravy
Pint: \$5.25 Quart: \$10.50

Ready-Made Dinner for Two

Simply Heat & Eat

The Comet:

Herb Roasted Turkey Breast, Gravy, Herb Stuffing, Cranberry Orange Relish, Mashed Potatoes, Brussels Sprouts, Soft Roll, and Slice of Pumpkin or Apple Pie
\$36

The Dasher:

Medium Rare 10-12 oz. Prime Rib Steak, Beef Gravy, Whipped Potatoes, Maple Bourbon Glazed Carrots, Herb Stuffing, Balsamic Onion Relish, Soft Roll, and Slice of Pumpkin or Apple Pie
\$49

The Rudolph:

Medium Rare 6 oz. Filet Steak and 5 oz. Warm Water Lobster Tail, Wine Demi, Whipped Potatoes, Maple Bourbon Glazed Carrots, Balsamic Mushrooms, Balsamic Onion Relish, Soft Roll, and Slice of Pumpkin or Apple Pie
\$69

Suggestive Servings

Turkey 1 lb. per Adult
Ham ½ - ¾ lb. per Adult
Pint: 2-3 Adults
Quart: 4-6 Adults



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Appetizers

Large Cooked Peeled & Deveined Shrimp Cocktail (31/40)
\$16.98 lb

Jumbo Cooked Peeled & Deveined Shrimp Cocktail (16/20)
\$22.98 lb

Shrimp Lejons
\$2.50 Each

Bacon Wrapped Scallops
\$2.75 Each

Stuffed Mushroom Crab Imperial or Veggie & Cheese
\$2.00/\$1.75

Clams Casino
\$1.50 Each

Mini Lump Crab Cakes
\$2.00 Each

Oyster Rockefeller
\$2.00 Each

Poached Norwegian Salmon (Half/Whole Side)
\$50/\$90

Baked Brie with Dried Fruits and Nuts (Small/Large)
\$30/\$60

Fresh Oyster (In Shell) Ask For Varieties
\$Market Price (Opened add 25¢)

Ludwig's Jumbo Cooked Shrimp and Crab Cocktail Plate
(For 2) \$20 (For 4) \$38 (For 8) \$75

Coconut Pecan Chicken Tenders with Zesty Marmalade
10.25 lb

Swedish Meatballs
\$10.25 lb

Sweet Endings

Apple Pie
Pumpkin Pie
Triple Berry Bread Pudding

Assorted Fruit Pies
Cheesecake

Mini Crème Brulee
Canolli (per dozen)

Cookie Trays
Apple Caramel Nut

NAME: _____ PHONE: _____

EMAIL: _____

PICK-UP DATE & TIME: _____
