



Holiday Menu 2018

(Holiday Hours:

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

Soup

Lobster or Crab Bisque Italian Wedding Butternut Apple
Kennett Square Mushroom 24 oz. \$8.99

Entrée

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

Prime Rib Roast (Boneless, Raw)
\$16.99 per lb.

Stuffed Pork Loin (Spinach, Apple, Cranberry, Fontina)
\$11.99 per lb.

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

Cooked Sliced Turkey Breast
\$12.99 per lb.

Orange Pepper Glazed Cooked Sliced Ham
\$13.99 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

Quart = about 2.2 lbs

Sour Cream & Chives
\$5.75/lb (Pint or Quart)

Garlic Mashed
\$5.75/lb (Pint or Quart)

Scallop Potatoes
\$8.99 each Serves 4 Adults

Maple Sweet Mashed
\$5.75/lb (Pint or Quart)

Twice Baked Potatoes
\$3.25 each

Vegetables

Steamed Asparagus with Cranberry and Pecans
\$9.50 lb Serves 3-5 Adults

Green Beans
(Choice of Almandine or Casserole)
\$8.50 lb Serves 3-5 Adults

Balsamic Orange Roasted Brussel Sprouts
\$9.50 lb Serves 3-5 Adults

Stuffing

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

Sausage Apple Stuffing
Pint: \$5.25 Quart: \$10.50

Gluten-free Herb Stuffing
Pint: \$6.95 Quart: \$13.95

Gluten-free Sausage Apple Stuffing
Pint: \$7.75 Quart: \$15.50

Sides

Pineapple Orange Cranberry Sauce
Pint: \$5.50 Quart: \$11.00

Traditional Cranberry Sauce
Pint: \$4.50 Quart: \$9.00

Turkey Gravy or Beef Gravy
Pint: \$5.50 Quart: \$11.00

Gluten-free Turkey Gravy
Pint: \$5.50 Quart: \$11.00

Ready-Made Dinner for One

Simply Heat & Eat (NO SUBSTITUTIONS PLEASE)

The Comet:

Herb Roasted Turkey Breast, Gravy, Herb Stuffing, Cranberry Orange Relish, Mashed Potatoes, Brussel Sprouts, Soft Roll, and Slice of Pumpkin or Apple Pie
\$18

The Dasher:

Medium Rare 10-12 oz. Prime Rib Steak, Beef Gravy, Sour Cream Potatoes, Roasted Brussel Sprouts, Herb Stuffing, Balsamic Onion Relish, Soft Roll, and Slice of Pumpkin or Apple Pie
\$27

The Rudolph:

Medium Rare 6 oz. Filet Steak and 5 oz. Warm Water Lobster Tail, Wine Demi, Sour Cream Potatoes, Roasted Brussel Sprouts, Balsamic Mushrooms, Balsamic Onion Relish, Soft Roll, and Slice of Pumpkin or Apple Pie
\$38

Suggestive Servings

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

SEE SELECTIONS ON THE OTHER SIDE



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Appetizers

Large Cooked Peeled & Deveined Shrimp Cocktail (31/40)

\$16.98 lb

Displayed with Cocktail Sauce, add \$10/\$15/\$20

Jumbo Cooked Peeled & Deveined Shrimp Cocktail (16/20)

\$22.98 lb

Displayed with Cocktail Sauce, add \$10/\$15/\$20

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

\$2.50 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 50¢)

Ludwig's Jumbo Cooked Shrimp and Crab Cocktail Plate

(For 2) \$20 (For 4) \$38 (For 8) \$75

Coconut Pecan Chicken Bites with Zesty Marmalade

\$11.99 lb

Swedish Meatballs

\$11.99 lb

Sweet Endings

Apple Pie

Pumpkin Pie

Triple Berry Bread Pudding

Assorted Fruit Pies

Cheesecake

Mini Crème Brulee

Canolli (per dozen)

Crème Brulee Cheesecake

Cookie Trays

Apple Caramel Nut

NAME: _____ PHONE: _____

EMAIL: _____

PICK-UP DATE & TIME: _____

