



Holiday Menu 2021

(Holiday Hours:

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

Soup

Lobster or Crab Bisque 24 oz. \$12.99
Italian Wedding 24 oz. \$9.99
Butternut Bisque or Kennett Square Mushroom 24 oz. \$10.99

Entrée

Beef Tenderloin Roast (Boneless, Raw)
\$28.99 per lb. (add Mustard Rub, no charge)
Prime Rib Roast (Boneless, Raw)
\$23.99 per lb. (add Mustard Rub, no charge)
Stuffed Pork Loin (Spinach, Apple, Cranberry, Fontina)
\$16.99 per lb. (cooked and sliced)
Whole Roast Filet of Beef (Cooked, Sliced, Displayed, Rolls, HCS)
\$200 each
Cooked Sliced Turkey Breast
\$14.99 per lb.
Orange Pepper Glazed Cooked Sliced Ham
\$15.99 per lb.
Lobster Tails:
Cold Water South African 6-8 oz. \$59.98 per lb.
Warm Water Brazilian 5 oz. or 8 oz. \$49.98 per lb.

Potatoes

Quart = about 2.2 lbs

Sour Cream & Chives
\$7.00/Pint or \$14.00/Quart
Herb Roasted Fingerling
\$14.00/each
Scalloped Potatoes
\$8.99 each Serves 4 Adults
Mashed Sweet Potatoes
\$7.50/Pint or \$15.00/Quart
Twice Baked Potatoes
\$3.25 each

Vegetables

Butter & Lemon Zest Asparagus
\$16.00/each Serves 3-5 Adults
Green Beans
(Choice of Almondine or Crispy Garlic and Shallots)
\$13.00/each Serves 3-5 Adults
Bourbon Bacon Roasted Brussel Sprouts
\$15.00/each Serves 3-5 Adults
Garlic Coconut Oil Roasted Cauliflower
\$15.00/each Serves 3-5 Adults

Stuffing

Traditional Herb Stuffing
Pint: \$6.00 Quart: \$12.00
Sausage Apple Stuffing
Pint: \$7.00 Quart: \$14.00
Gluten-free Herb Stuffing
Pint: \$8.00 Quart: \$16.00
Gluten-free Sausage Apple Stuffing
Pint: \$9.00 Quart: \$18.00

Sides

Pineapple Orange Cranberry Sauce
Pint: \$8.00 Quart: \$16.00
Traditional Cranberry Sauce
Pint: \$7.00 Quart: \$14.00
Turkey Gravy or Beef Gravy
Pint: \$6.00 Quart: \$12.00
Gluten-free Turkey Gravy
Pint: \$6.00 Quart: \$12.00

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
\$22

The Dasher:

Medium Rare 10-12 oz. Prime Rib Steak, Beef Gravy, Mashed Potatoes, Roasted Brussel Sprouts, Herb Stuffing, Balsamic Onion Relish, Soft Roll, and Slice of Pumpkin OR Apple Pie
\$38

The Rudolph:

Medium Rare 6 oz. Filet Steak and 5 oz. Warm Water Lobster Tail, Wine Demi, Mashed Potatoes, Roasted Brussel Sprouts, Balsamic Mushrooms, Balsamic Onion Relish, Soft Roll, and Slice of Pumpkin OR Apple Pie OR Pecan Pies
\$48

Suggestive Servings

Turkey ½ lb. per Adult
Ham ½ - ¾ lb. per Adult
Pint: 2-3 Adults
Quart: 4-6 Adults
Half Pan 12-15 Adults
Full Pan 24-30 Adults

All items available in
Half Pan or Full Pan sizes.
Additional menu items
on Casual Catering Menu

SEE SELECTIONS ON THE OTHER SIDE



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Appetizers

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

\$17.98 lb

Displayed with Cocktail Sauce, starting at \$15

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

\$23.98 lb

Displayed with Cocktail Sauce, starting at \$15

Shrimp Lejons

\$3.00 Each

Bacon Wrapped Scallops

\$3.50 Each

Stuffed Mushroom with Crab Imperial or Spinach & Cheese

\$3.00/\$2.00

Clams Casino

\$2.00 Each

Mini Lump Crab Cakes

\$3.00 Each

Oyster Rockefeller

\$2.50 Each

Poached Norwegian Salmon (Half/Whole Side)

\$90/\$160

Baked Brie with Dried Fruits and Nuts (Small/Large)

\$45/\$75

Pretzel Crusted Chicken Bites with Honey Mustard

\$16.99 lb

Swedish Meatballs

\$15.99 lb

All items available in
Half Pan or Full Pan sizes.
Additional menu items
on Casual Catering Menu

Sweet Endings

Apple Pie

Cheesecake

Pineapple Bread Pudding

Cherry Pie

Fruits of the Forest

Pumpkin Pie

Cookie Trays

Blueberry Pie

Lemon Pie

Apple Caramel Nut

Mini Crème Brulee

Crème Brulee Cheesecake

Coconut Cream Pie

Key Lime Pie

Apple Cranberry Pie

Mini Pumpkin Cheesecake

Pumpkin or Apple Streusel

Boston Cream Pie

NAME: _____ PHONE: _____

EMAIL: _____

PICK-UP DATE & TIME: _____
