



## Holiday Menu 2020

(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. \$9.99  
Italian Wedding 24 oz. \$7.99  
Butternut Bisque or Kennett Square Mushroom 24 oz. \$8.99

### Entrée

Beef Tenderloin Roast (Boneless, Raw)  
\$25.99 per lb. (add Mustard Rub, no charge)  
Prime Rib Roast (Boneless, Raw)  
\$18.99 per lb. (add Mustard Rub, no charge)  
Stuffed Pork Loin (Spinach, Apple, Cranberry, Fontina)  
\$14.99 per lb. (cooked and sliced)  
Whole Roast Filet of Beef (Cooked, Sliced, Displayed, Rolls, HCS)  
\$185 each  
Cooked Sliced Turkey Breast  
\$13.99 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)  
Herb Roasted Fingerling  
\$8.99/lb  
Scalloped Potatoes  
\$8.99 each Serves 4 Adults  
Sweet Potato Coins  
\$8.99/lb  
Twice Baked Potatoes  
\$3.25 each

### Vegetables

Butter & Lemon Zest Asparagus  
\$10.99 lb Serves 3-5 Adults  
Green Beans  
(Choice of Almandine or Crispy Garlic and Shallots)  
\$8.99 lb Serves 3-5 Adults  
Bourbon Bacon Roasted Brussel Sprouts  
\$12.99 lb Serves 3-5 Adults  
Mashed Cauliflower  
\$9.99 lb Serves 3-5 Adults

### Stuffing

Traditional Herb Stuffing  
Pint: \$5.00 Quart: \$10.00  
Sausage Apple Stuffing  
Pint: \$6.00 Quart: \$12.00  
Gluten-free Herb Stuffing  
Pint: \$7.00 Quart: \$14.00  
Gluten-free Sausage Apple Stuffing  
Pint: \$8.00 Quart: \$16.00

### Sides

Pineapple Orange Cranberry Sauce  
Pint: \$7.00 Quart: \$14.00  
Traditional Cranberry Sauce  
Pint: \$6.00 Quart: \$12.00  
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  
**\$19**

#### **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  
**\$30**

#### **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  
**\$40**

### 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)  
\$16.98 lb  
Displayed with Cocktail Sauce, starting at \$15
- Jumbo Cooked Peeled & Deveined Shrimp Cocktail (16/20)  
\$22.98 lb  
Displayed with Cocktail Sauce, starting at \$15
- Shrimp Lejons  
\$2.95 Each
- Bacon Wrapped Scallops  
\$2.95 Each
- Stuffed Mushroom with Crab Imperial or Spinach & Cheese  
\$2.50/\$1.75
- Clams Casino  
\$1.75 Each
- Mini Lump Crab Cakes  
\$2.50 Each
- Oyster Rockefeller  
\$2.00 Each
- Poached Norwegian Salmon (Half/Whole Side)  
\$75/\$150
- Baked Brie with Dried Fruits and Nuts (Small/Large)  
\$30/\$60
- Pretzel Crusted Chicken Bites with Honey Mustard  
\$14.99 lb
- Swedish Meatballs  
\$13.99 lb

### Sweet Endings

- |                         |              |                         |                           |
|-------------------------|--------------|-------------------------|---------------------------|
| Apple Pie               | Pumpkin Pie  | Apple Caramel Nut       | Assorted Fruit Pies       |
| Cheesecake              | Cookie Trays | Mini Crème Brulee       | Mini Pumpkin Cheesecake   |
| Pineapple Bread Pudding |              | Crème Brulee Cheesecake | Pumpkin or Apple Streusel |

NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PICK-UP DATE & TIME: \_\_\_\_\_

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