



## **Christmas Menu 2017**

### Appetizers

Brioche Baked Brie with Apricot and Sage  
Spinach and Artichoke Dip  
Vegetarian Stuffed Mushrooms with Smoked Mozzarella  
Stuffed Mushroom with Sausage and Romano  
Crab Dip with Caramelized Onion and Pepper  
Shrimp Cocktail  
Oysters Rockefeller  
Pastry Wrapped Hotdogs with Cheddar  
Artichoke Parmesan Crostini

### Soup and Salad

Butternut Squash Soup  
Baby Spinach Salad with Apples, Walnuts, Dried Cranberries and Shallot Vinaigrette  
Caesar salad with Parmesan and Croutons  
Mixed Green Salad with Julienne Carrots, Tomato, and Cucumber with Balsamic Vinaigrette

### Accompaniments

Sautéed Green Beans and Leeks with Shallot and Thyme  
Old Fashioned Sausage Stuffing  
Vegetarian Stuffing  
Smashed Red Bliss Potatoes with Sour Cream and Scallion  
Orecchiette Pasta with Sausage, Broccoli Rabe, and Romano  
Parmesan Brussel Sprouts  
Creamed Spinach  
Cranberry Orange Compote  
Roasted Butternut Squash with Dried Cranberry and Leeks  
Mashed Potatoes  
Corn Bread  
Rustic Dinner Rolls



## **Christmas Menu 2017**

### Entrees

Roasted Beef Tenderloin with a Merlot Demi Glaze  
Shrimp Scampi  
Roasted Turkey Breast Roulade  
Meat Lasagna  
Vegetarian Eggplant and Pesto Lasagna  
Flounder Francese  
Whole Roasted Turkey  
Uncooked Turkey  
Maple Glazed Baked Ham

### Desserts

Sweet Potato Pecan Pie  
Apple Streusel Pie  
Pumpkin Pie  
Chocolate Pecan Pie  
Outrageous Bars and Cookies Platter

### Brunch

Quiche Lorraine  
Spinach, Tomato, and Goat Cheese Frittata  
Sausage, Onion, Potato, and Provolone Frittata  
Raisin Scones  
Chocolate Banana Bread  
Pumpkin Bread

Place your orders by Friday, December 15th

Pick Up only on Sunday, December 24th 8am- 12pm  
(959 Route 46 East, Parsippany)

Email orders to [drew@thefruitedplain.com](mailto:drew@thefruitedplain.com) or (973) 865-8057