

Christmas Menu 2020

The Fruited Plain takes great pride and pleasure in preparing your Christmas meal. We strive to source the best ingredients possible. All of our stocks, sauces and pies are made from scratch. We hope you enjoy your foods as much as we do preparing it.

APPETIZERS

Warm spinach and artichoke parm dip

Baccala salad
Pepperoncini, olives, potato & onion

Smoked trout rillette spread
Toasted brioche points

Baked brie in brioche
Garnished with grapes, dried fruits & crackers

Bacon wrapped sea scallops, sesame-apricot glaze

Cheese, nuts & fruit
International cheeses with dried fruit, grapes, roasted nuts & crackers

Vegetarian antipasto
Fresh mozzarella, marinated mushrooms, eggplant Caponata, roasted peppers, olives, pepperoncini, sliced semolina bread

Mini hot dogs in pastry with mustard

Sausage stuffed mushrooms with romano cheese rosemary & thyme

Bacon wrapped dates, gorgonzola and balsamic glaze

Vegetarian stuffed mushrooms with smoked mozzarella

Clams casino
Top-necks with a choriso, bacon & pepper stuffing

Arancini
Fried risotto filled with Sun-dried tomato and fontina. Served with Vodka sauce

Jumbo white gulf shrimp cocktail
Fresh lemon & cocktail sauce

ENTRÉES AND SALADS

Mixed green salad
Dried cranberry, granny smith apple, toasted pumpkin seeds, feta cheese and balsamic vinaigrette

Baby spinach salad
Sliced pears, roasted walnuts, Danish blue cheese, cranberry and sherry-shallot vinaigrette

Baked jumbo shrimp scampi
Stuffed with chorizo, caramelized onion & peppers with a garlic-butter sauce

Eggplant & pesto lasagna

Meat Lasagna
Mini beef meatballs layered with ricotta, marinara and pasta

Maple & mustard sliced baked ham

Harissa & honey glazed Faroe Island salmon fillet
lemon brown butter

Scallopini of pork with lemon & caper sauce

Roasted beef tenderloin with roasted garlic & rosemary
brandy green peppercorn cream sauce

Slow roasted turkey breast roulade with fresh herbs

Whole roasted turkey
(12 pounds to 22 pounds, carving available)

Uncooked fresh turkey
Oven ready, seasoned bird in a roasting pan



ACCOMPANIMENTS

Old fashioned sausage stuffing

Creamy potato gratin
Baked with herbs, shallots & Gruyere cheese

Sautéed broccoli rabe, Calabrian chili peppers & garlic

Butternut squash & apple bisque

Miso & maple glazed sweet potatoes

Sautéed green beans and carrots with crispy shallots & thyme

Roasted Brussel sprouts, preserved lemon, Aleppo pepper

Traditional Yukon gold mashed potato

Baked macaroni & four cheese

Country turkey gravy

DESSERTS

Chocolate bourbon pecan pie

New York cheese cake
Cranberry - strawberry compote

Apple streusel pie

Pumpkin pie

Holiday cookie tray

Mini cannoli with chocolate chips

BRUNCH

Quiche Lorraine tart
Bacon, caramelized onion, Gruyere, and ham

Cranberry orange scones

Italian egg frittata
Sausage, onion & provolone

Italian egg frittata
Tomato, spinach & goat cheese

Chocolate banana bread

Pumpkin bread

Morning glory muffins

PLACE YOUR ORDERS BY THURSDAY DECEMBER 17 TH

PICK UP OR DELIVERY ON THURSDAY DECEMBER 24 TH

