

A Fruited Plain Christmas 2022

ORDER BY SUNDAY DECEMBER 18TH, 6PM (ONLINE ORDERING ONLY)

PICK UP ON SATURDAY DECEMBER 24TH BETWEEN 8AM TO 12PM

APPETIZERS

Baby Stuffed Artichoke Hearts

Stuffed with goat cheese and herbs, lightly fried.

Arancini

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

White Gulf Shrimp Cocktail

Lightly poached with fresh lemon & cocktail sauce

Maryland Crab Cakes

Chipotle aioli

Baked Clams Casino

Chorizo, bacon & pepper stuffing

Mini Hot Dogs in Pastry with Cheddar

Tuscan Antipasto

Cured meats, cheeses, marinated vegetables, olives and sliced semolina bread

Vegetarian Stuffed Mushrooms with Smoked Mozzarella

Sausage Stuffed Mushrooms with Romano Cheese Rosemary & Thyme

Baked Brie in Brioche

SALADS

Arugula & Romaine Salad

Grape tomato, shaved fennel, orange, red onion, olive, feta cheese & balsamic vinaigrette

Caesar Salad

Romaine, Parmesan, croutons & creamy dressing

"Allergy statement: Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, fish & shell fish, dairy & soy. For more information please contact us."

ENTRÉES

Tournedos of Beef Tenderloin

Roasted garlic & rosemary, red wine demi glace

Stuffed Shrimp Scampi

Chorizo & pepper stuffing with a garlic-lemon butter

Porchetta

Boneless pork loin & belly roast with rosemary, sage, fennel, garlic and orange

Lasagna Bolognese

Layered with Bolognese sauce, Béchamel, ricotta & parmesan cheese

Maple Glazed Baked Ham

Slow Roasted Turkey Breast Roulade with Fresh Herbs

Eggplant Rollatini

marinara & Romano

SIDES

Creamed Spinach

Old Fashioned Sausage Stuffing

Braised Red Cabbage
with apple & bacon

Country Turkey Gravy

Creamy Potato Gratin

Baked with herbs, shallots & Gruyere cheese

Cranberry Relish with Orange-Ginger Port Wine

Sautéed Green Beans
with shallots & thyme

DESSERTS

Mini Cannoli

Belgian Chocolate Mousse Cake
Pre-sliced

Cranberry Apple Streusel Pie

Chocolate Bourbon Pecan Pie

BRUNCH

Cranberry Raisin Orange Scones

Quiche Lorraine Tart

Bacon, Sautéed onion, Gruyere, and ham

Blueberry Crumb Muffins

Italian Egg Frittata

Tomato, spinach & feta cheese OR
Sausage, onion & provolone

Cranberry Orange Bread

"Allergy statement: Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, fish & shell fish, dairy & soy. For more information please contact us."