

A Fruited Plain Christmas 2024

ORDER ONLINE BY TUESDAY DECEMBER 17TH

PICK UP ON TUESDAY 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

Tuscan Antipasto

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

Vegetarian Stuffed Mushrooms with Asiago Cheese

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, 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

Lasagna Bolognese

Layered with Bolognese sauce, Béchamel, ricotta & parmesan cheese

Slow Roasted Turkey Breast Roulade with Fresh Herbs

Stuffed Pork Loin

Slow roasted with rosemary, sage, fennel, garlic and orange

Maple Glazed Baked Ham

Eggplant Rollatini

Marinara & Romano

SIDES

Sautéed Green Beans

with shallots & thyme

Old Fashioned Sausage Stuffing

Creamy Potato Gratin

Baked with herbs, shallots & Gruyere cheese

Braised Red Cabbage

with apple & bacon

Creamed Spinach

Country Turkey Gravy

Maple Roasted Butternut Squash, Brussel Sprouts & Cranberries

Cranberry Relish with Orange-Ginger Port Wine

DESSERTS

Apple Streusel Pie

Mini Cannoli with Chocolate Chips

Eggnog Tres Leches Cake

Chocolate Bourbon Pecan Pie

BRUNCH

Raisin 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

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