

A Fruited Plain Christmas 2025

ORDER ONLINE BY WEDNESDAY DECEMBER 17TH

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

APPETIZERS

Crispy Fried Artichoke Hearts
Basil whipped goat cheese

Arancini

Fried mini risotto balls filled with
Sun-dried tomato and fontina. Marinara
sauce on the side

Bacon wrapped dates

Stuffed with gorgonzola, balsamic glaze

Baked Brie in Brioche

Cranberry compote & crackers

White Gulf Shrimp Cocktail

Lightly poached, fresh lemon & cocktail
sauce

Mini Hot Dogs in Pastry

Maryland Crab Cakes

Chipotle aioli

**Sausage & broccoli rabe stuffed
mushrooms with Romano and
herbs**

Tuscan Antipasto

Cured meats, cheeses, eggplant caponata,
olives and sliced semolina bread

Baked Clams Casino

Chorizo, bacon & pepper stuffing

SOUPS & SALADS

Caesar Salad

Romaine, croutons & creamy dressing

Roasted Butternut Squash Soup

Lobster & Shrimp Bisque

Arugula & Romaine Salad

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

"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

Braised Boneless Short ribs

Tamarind Demi-Glace

Beef Bourguignon

Braised with mushrooms, vegetables &
red wine

Roasted Turkey Roulade with Fresh Herbs

Maple & Mustard Baked Ham

Stuffed Shrimp Scampi

Chorizo & pepper stuffing, garlic-lemon
butter

Eggplant Parmigiana

Marinara & Romano

Lasagna Bolognese

Layered with Bolognese sauce, Béchamel,
ricotta & parmesan cheese

Porchetta Style Pork Loin

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

Faroe Island Salmon Provencal

Lemon, olives, tomato & capers

SIDES

Sautéed Green Beans

with shallots & thyme

Old Fashioned Sausage Stuffing

Yukon Gold Mashed Potato

Broccoli rabe with toasted garlic

Country Turkey Gravy

Maple Roasted Butternut Squash, Leeks & Cranberries

Potato Gratin

Herbs, shallots & Gruyere cheese

Creamed Spinach

Balsamic Roasted Root

Vegetables

DESSERTS

Apple Streusel Pie

Mini Cannoli with Chocolate Chips

Chocolate Bourbon Pecan Pie

Sicilian Orange-Olive Oil Cake

BRUNCH

Cranberry-Raspberry Scones

Quiche Lorraine Tart

Bacon, Sautéed onion, Gruyere, and ham

Blueberry Crumb Muffins

Italian Egg Frittata

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

"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."