

A Fruited Plain Christmas 2021

ORDER BY THURSDAY DECEMBER 16TH (ONLINE ORDERING)

PICK UP ON FRIDAY DECEMBER 24TH BETWEEN 10AM - 3PM

APPETIZERS

Arancini

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

Jumbo white gulf shrimp cocktail

Fresh lemon & cocktail sauce

Clams Casino

Chorizo, bacon & pepper stuffing

Mini Hot Dogs wrapped in pastry with cheddar

Classic oysters Rockefeller

Spinach, watercress, Gruyere & Pernod

Tuscan antipasto

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

Vegetarian stuffed mushrooms with smoked mozzarella

Bacon wrapped dates, gorgonzola and balsamic glaze

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, and milk 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 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

Whole roasted turkey

(12 to 22 pounds, carving available)

SIDES

Creamed spinach

Old Fashioned sausage stuffing

Maple roasted acorn squash

Braised red cabbage with apple & bacon

Candied sweet potatoes with browned butter

Creamy potato gratin Baked with herbs, shallots & Gruyere cheese

Sautéed green beans with shallots & thyme

DESSERTS

Mini Cannoli

New York Style Cheese cake

Christmas cookies platter

Apple streusel pie

Chocolate bourbon pecan pie

Belgian chocolate mousse cake

BRUNCH

Cranberry Orange Scones

Morning Glory Pumpkin Muffins

Quiche Lorraine tart

Bacon, Sautéed onion, Gruyere, and ham

Italian egg frittata

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

Chocolate Banana bread

"Allergy statement: Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, and milk for more information please contact us."