



# Christmas Take Home Menu

**\*\*TO PLACE AN ORDER CALL 401.254.2005\*\***

*Quarts Serves 4-5 ppl*

*1/2 Gallon Serves 8-10 ppl*

## Appetizer

Lamb Rack (10pc) \$45 \_\_\_\_\_

*(Platter presentation Mint Chutney and Rita)*

Stuffed Mushrooms (10 pc.) *(Crabmeat Stuffing)* \$28 \_\_\_\_\_

Fall Harvest Soup Quart \$18 \_\_\_\_\_ 1/2 Gallon \$28 \_\_\_\_\_

Clam Chowder Quart \$20 \_\_\_\_\_ 1/2 Gallon \$30 \_\_\_\_\_

Mescun Salad \$20 \_\_\_\_\_

*(cucumber, tomato, shaved carrots, balsamic vinaigrette 4-5 people)*

## Sides & Fixings

Mashed Potatoes Quart \$16 \_\_\_\_\_ 1/2 Gallon \$28 \_\_\_\_\_

Au Gratin Potatoes Quart \$20 \_\_\_\_\_ 1/2 Gallon \$30 \_\_\_\_\_

Brussels Sprout Cornbread Hash Quart \$20 \_\_\_\_\_

1/2 Gall \$28 \_\_\_\_\_

Chestnut Sage Stuffing Quart \$14 \_\_\_\_\_ 1/2 Gall \$20 \_\_\_\_\_

Honey Ginger Glazed Carrots Quart \$18 \_\_\_\_\_ 1/2 Gall \$24 \_\_\_\_\_

Sautéed Green Beans Quart \$18 \_\_\_\_\_ 1/2 Gall \$24 \_\_\_\_\_

Creamed Spinach Quart \$18 \_\_\_\_\_ 1/2 Gallon \$24 \_\_\_\_\_

Cranberry Chutney Pint \$10 \_\_\_\_\_ Quart \$18 \_\_\_\_\_

## Breads (Serves 2-3 guests)

Corn Bread loaf \$12 \_\_\_\_\_

Focaccia bread \$8 \_\_\_\_\_

## Desserts

Homemade Cheesecake \$65 \_\_\_\_\_

GF Chocolate Fudge Cake Garnished with  
whipped cream & berries \$80 \_\_\_\_\_

## Main Entrée

Roasted Turkey Breast (White Meat) 8oz \$18 \_\_\_\_\_

Stuffed New England Cod 6oz \$24 \_\_\_\_\_

Baked Stuffed Shrimp (4) \$24 \_\_\_\_\_

Roast Tenderloin of Beef - Min 5 lbs (Temp) \$30 \_\_\_\_\_

## Complete Whole Roasted Turkey Dinner

Serves 8-10 ppl \$220 \_\_\_\_\_

18-20 lb Cooked Ready to Serve  
Mesculin Salad, 1/2 Gallon Mashed Potatoes,  
1/2 Gallon Sage Stuffing, 1 qt Honey Glazed Carrots, 1 qt  
Green Beans, 1 pint Cranberry Chutney, 1 qt Gravy, Dozen  
Dinner Rolls, Cheese Cake

## Complete Tenderloin Dinner

Serves 8-10 ppl \$550 \_\_\_\_\_ (Temp)

Cooked to your preference and Ready to Serve  
Mesculin Salad, 1/2 Gallon Au Gratin Potatoes,  
1 qt Honey Glazed Carrots, 1 qt Green Beans,  
1 qt Red Wine Sauce, Dozen Dinner Rolls, Cheese Cake

## Complete Beef Wellington Dinner

Serves 8-10 ppl \$650 \_\_\_\_\_ (Temp)

Tenderloin of Beef topped with Duxelles and wrapped with  
puff pastry.

Cooked to your preference and Ready to Serve  
Mesculin Salad, 1/2 Gallon Au Gratin Potatoes,  
1 qt Honey Glazed Carrots, 1 qt Green Beans,  
1 qt Red Wine Sauce, 12 Dinner Rolls, Cheese Cake

## Herb Marinated Frenched Lamb Rack Dinner

Serves 8-10 ppl \$600 \_\_\_\_\_

Cooked to your preference and Ready to Serve  
Mesculin Salad, 1/2 Gallon Au Gratin Potatoes,  
1 qt Honey Glazed Carrots, 1 qt Green Beans,  
1 qt Mint Au jus, 12 Dinner Rolls, Cheese Cake

*Reheat & serve temp 165°. Hold food temperature below 40°. Please let Chef know if you have any food allergies.*

**Tuesday, December 24th, 2-5pm**

Name \_\_\_\_\_ Phone \_\_\_\_\_

☐ Tuesday Pick up Time: \_\_\_\_\_

Notes: \_\_\_\_\_

