

SOUPS

Butternut Squash price per quart, vegetarian	18
Creamy Wild Rice Soup coconut milk, vegan price per quart	18
Seafood Bisque lobster, shrimp, crab price per quart	30

STARTERS

Grilled Mediterranean Shrimp price per dozen	30
Petite Crab Cakes price per dozen	54
Cranberry, Brie & Walnut Bites in puff pastry, price per dozen	28
Candied Bacon Straws price per dozen	28
Cauliflower Arancini price per dozen	24
Thai Chicken Meatballs chili garlic sauce (contains fish sauce) price per dozen	24
Petite Chicken Tinga Empanadas price per dozen chimichurri -\$5 / 1/2 pint	24
Frank En Croute everything seasoning, price per dozen spicy mustard- \$5 / 1/2 pint	21
Deviled Eggs country ham & chives	24
traditional	18
price per dozen	
House Made Lavash price per 3 dozen	27
Cheese Platter Point Reyes blue cheese, fontina, gruyere, herbed goat cheese, chutney, olives, lavash, serves 10	75
Gravlax & Pastrami Salmon capers, Swedish mustard sauce, toast points, serves 10	95
Relish Tray carrots, jicama, celery, olives, sweet potato hummus, serves 10	45

SALADS

Holiday Caesar romaine, radicchio, house made croutons, Parmesan, Caesar dressing	
	serves 5: \$35, 10: \$65
Winter Salad Asian pears, pancetta, ricotta salata, champagne vinaigrette	
	serves 5: \$40, 10: \$70

Arugula buffalo mozzarella, clementines, spiced almond brittle, pomegranate vinaigrette	
	serves 5: \$40, 10: \$70

ENTREES

Roasted Breast of Turkey priced per pound, sliced	42
Giblet Gravy	6 / PINT 10 / QUART
Lobster Macaroni & Cheese cheddar, colby, parmesan, serves 4-6	90
Braised Boneless Short Ribs price per pound	36
Honey Glazed Spiral Ham (half)	138
Herb Roasted New Zealand Rack of Lamb black currant demi glaze, chevre stuffed peppadews (7-8 chops)	80
Tenderloin of Beef serves 10-12, seared & oven ready roasted & carved	200 225
Jumbo Lump Crab Cakes 4 oz.	MP
Baked Icelandic Cod sundried tomato, artichoke hearts, olives, capers, price per 6 oz portion	18.50
Chesapeake Stuffed Shrimp jumbo lump crab meat, imperial sauce	15
Mushroom Wellington serves 5, vegan	33

SIDES & VEGETABLES

	small	large
Yukon Gold Mashed Potatoes		45
Maple Roasted Brussels Sprouts pancetta	30	45
Steamed Green Beans	16	32
Roasted Root Vegetables parsnips, carrots, sweet potatoes, brussels sprouts, sweet onions	18	36
Bread & Herb Stuffing		30
Kale Feta Bread Pudding		45
Sweet Potato Crumble brown sugar pecan topping		45
3 Cheese Macaroni & Cheese		45

DESSERTS

Lattice Topped Apple Pie	40
Lattice Topped Vegan Apple Pie	40
Chocolate Chestnut Torte 8"	55
Pear Strudel honey whipped cream, serves 4-6	28
Chocolate Hazelnut Snowball Truffles price per 2 dozen	28
Petite Chocolate Eclairs eggnog filling, price per dozen	30
Petite Cranberry Cheesecakes price per dozen	28

GO-WITHS

Giblet Gravy 6 / pint, 10 / quart
Cranberry Orange Relish 8 / 1/2 pint, 15 / pint
Cocktail Sauce 5 per 1/2 pint, 10 per pint
Horseradish Cream 6 per 1/2 pint, 12 per pint
Arrabiata Sauce 10 per pint
Maple Syrup 8 per 1/2 pint
Apple Sauce 15 per pint
Buttermilk Biscuits

BRUNCH

Cinnamon Apple French Toast serves 10	45
Sausage, Egg & Cheddar Tater Tot Casserole serves 10	45
Broccoli Rabe, Potato & Ricotta Galette	45
Grilled Winter Vegetable Quiche smoked gouda	45
Crab Quiche crab meat, gruyere	80