



# Holiday Menu 2025

## Main Courses

Baked Ham with Ginger  
Apricot Glaze

Apple Stuffed Roast Pork  
with cranberry apple chutney

Mushroom Wellington (V)

## Stuffings

\*Mushroom

Apple & Walnut

## Soups

Butternut (V)

Shrimp Bisque

## Sides

\*Garlic Mashed Potatoes

Roasted Brussels Sprouts in  
Cream Sauce

\*Green Beans Almandine

## Deep Dish Quiches

Shrimp & Crab

Broccoli & Cheddar

Quiche Lorraine

Spinach & Ricotta

Christmas Stollen

## Appetizers

Shrimp by the pound with  
Chipotle Remoulade

Sundried Tomato Goat  
Cheese Spread

Spanakopita

## Extras

Mushroom Gravy (V)

Cranberry Orange Relish

Wine Mulling Spices

Cider Mulling Spices

Custom Requests are Welcome!! Just talk to Kelly!

Order Cutoff: December 21<sup>st</sup>

Pick up Cutoff: 4pm Wednesday December 24<sup>th</sup>.

Complete reheating instructions are provided.

## ORDER FORM (Drop off or e mail)

QTY	Brunch	\$	QTY	Bakery	\$
	<b>Deep Dish Quiche (8" x 3")</b>			<b>Cakes 8"</b>	
	Broccoli & Cheddar	20		Black Forest	28
	Shrimp & Crab	30		Carrot Cake	26
	Quiche Lorraine	24		Apple Spice Cake	26
	Spinach & Ricotta	24		Banana Espresso	24
	<i>Note: Fillings are negotiable</i>			Gingerbread Cake	24
	<b>Christmas Stollen</b>	25		<b>Pies</b>	
	<b>Dinner and Such</b>			Pumpkin	16
	Baked Ham	12		Apple	16
	Stuffed Pork	12		Bourbon Pecan	20
	Mushroom Wellington	15		Blueberry	16
	Garlic Mashed Potatoes	7		<b>Cheese Cakes 8"</b>	
	Roasted Creamed Brussels	7		Apricot	30
	Green Beans Almandine	7		Pumpkin	30
	1# Shrimp	26		Cranberry Orange	30
	Goat Cheese Spread	12		Strawberry	30
	Spanakopita (doz)	18		Blueberry	30
	Mushroom Stuffing	10		<b>Dinner Rolls (½ doz)</b>	
	Apple Walnut Stuffing	10		Brioche	6
	Butternut Soup	10		Whole Wheat	6
	Shrimp Bisque	16		<b>Loaves</b>	
	Mushroom Gravy	12		Whole Wheat	7
	Cranberry Relish	12		Brioche	8
	Cider Mulling Spices	6		Cinnamon Raisin	8
	Wine Mulling Spices	6		Rye	7
				Herbed Focaccia Round	7

Name \_\_\_\_\_

Phone or e mail \_\_\_\_\_

Pick up Date/Time \_\_\_\_\_