



HOLIDAY 2009 DELIVERY MENU

Celebration Dinner Package

Maryland Crab Cakes
with Tomato Caper Remoulade

Brie & Raspberry Phyllo Purses

Festive Chopped Salad
with blue cheese, bacon, tomato, cucumber, hearts of palm, avocado, and mustard lime vinaigrette

Garlic Herb Crusted Prime Rib Roast in Au Jus

Boneless Chicken Breast Stuffed with Mushroom, Spinach, & Asiago Cheese
with Madeira Wine Sauce

Dinner Rolls and Butter

Whipped Garlic Potatoes

Steamed French Green Beans and Patti Pan Squash

Flourless Chocolate Cake with Raspberry Sauce and Fresh Berries

For 10-12 persons: \$600.00 plus tax

Or

\$55.00 per person/Six person minimum

Does not include delivery

Traditional Feast Package

Jumbo Shrimp Cocktail

Sundried Tomato and Mini Goat Quiche

Winter Harvest Salad
with dried berries, goat cheese, and candied pecans

Five Peppercorn Crusted Beef Tenderloin with Red Wine Sauce

Annatto & Five Chili Rubbed Roasted Turkey Breast

Blue Cheese or Plain Scalloped Potatoes

Grilled Asparagus & Baby Carrots

Artisan Dinner Rolls

Buche de Noel

For 10-12 persons: \$660.00 plus tax

Or

\$60.00 per person/Six person minimum

Does not include delivery

All of the above items are also available a la carte.



HOLIDAY 2009 DELIVERY MENU

A la Carte

Appetizers:

- Mini Port Wine Duck and Cabrales Cheese Empanadas/ \$2.35 each (minimum order of 24)
Fig, Gorgonzola, and Walnut Bruschetta/ \$1.60 each (minimum order of 24)
Maryland Crab or Smoked Salmon Dip, served with Root Chips/\$19.00 per pint
Lemon Poached Jumbo Shrimp with Snappy Cocktail Sauce/\$50.00 per tray of 2 dozen
Caviar with Condiments/Market Price
Mini Blinis @ \$6.25 per dozen, Mini Potato Pancakes @ \$8.30 per dozen (minimum order of 24)

Soups:

- Carrot Ginger and Creamy Mushroom/\$12.50 per quart
Red Pepper Lobster Bisque and Chesapeake Cream of Crab/\$16.75 per quart

Harvest Salad

- baby greens, dried cherries, crumbled goat cheese, poached apples, and maple pecans in a cranberry shallot vinaigrette
\$35.00 per ½ foil pan/Serves 8-10

Five Peppercorn Crusted Roasted Beef Tenderloin

- 5-6 lb. whole tenderloin served with red wine sauce or horseradish cream sauce
\$195.00 each/Serves 10-12 as an entrée, 18-20 on a mixed buffet

Stuffed Beef Tenderloin

- 5-6 lb. whole loin stuffed with wild mushrooms, fresh herbs, asparagus, and au jus
\$225.00 each/Serves 12-14 as an entrée, 20-22 on a mixed buffet

Glazed Honey Ham

- \$52.00 per 10-lb. ham

Orange Ginger Glazed Duck

- \$30.00 each for a 4-5 lb. duck

Annatto and Five Pepper Rub Free-Range Turkey

- \$8.50 per lb./6-Breast minimum

Rosemary and Apricot Filled Pork Loin

- \$12.00 per lb./6-lb. minimum

Dressed Chilled Boneless Whole Poached Salmon

- served with dill cream and mango and apple chutney
\$225.00 per whole bone in 12-15 lb. salmon/Serves 30-35 on a mixed buffet

Potatoes Anna or Scalloped Potatoes

- \$25.00 per pan/Serves 8-10

Smokey Wild Rice Medley

- flavored with smoked applewood bacon, mini diced vegetables, and dried cranberries
\$4.00 per person

Roasted Assorted Seasonal Vegetables

- \$10.00 per lb./2-lb. minimum

Dinner Rolls with Butter

- \$7.00 per Dozen

Winter Pear Tart

- \$45.00 each/Serves 8-10

Lemon Cheesecake

- \$42.00 each/Serves 10-12

Chocolate Roll Stuffed with Vanilla Cream and Glazed with a Chocolate Ganache

- \$40.00 per roll/Serves 12-16

Chocolate Mousse

- \$25.00 per quart/Serves 6-8

Please inquire with your special requests - we specialize in custom celebrations.

First-come, first served on specific delivery dates and times.
All food comes labeled with heating and serving instructions.
All prices are subject to sales tax.