

HOLIDAY MENU A La Carte Offerings

Available December 1st –22nd (minimum 72-hours notice and based on date availability)

BY THE DOZEN

Mini Lump Crab Cakes w/ House Remoulade	\$36.00
Classic Jumbo Shrimp Cocktail w/ Wasabi Cocktail Sauce	\$48.00
Traditional Spanakopita (take & bake)	\$36.00
Pigs in a Blanket (take & bake)	\$42.00
Chicken Kale Ricotta Cocktail Meatballs	\$36.00
Stuffed Mushrooms (take & bake)	\$36.00

PLATTERS & SUCH

Take & Bake Spinach Artichoke Dip w/ Toasted Crostini Take & Bake Brie in Puff Pastry w/ Cranberry Chutney Take & Bake Buffalo Chicken Dip w/ Toasted Crostini Black Sheep 7 Layer Dip w/ Tortilla Chips	\$30.00 \$30.00 \$30.00 \$30.00
	160 - \$390
Take & Bake Roasted Pinza	\$25.00
Roasted Butternut, Kale, Bechamel Sauce & Black Sheep Blend of Cheese	
Take & Bake Grilled Pinza	\$33.00
Classic Sauce, Blend Of Cheese, Serrano Ham, Sweet Italian Sausage, Castelvetrano Olives & Peppader	WS

SWEET TREATS

Filled Shortbread Cookies – Dark Chocolate or Raspberry	\$20.00
Loaded Oat, Chocolate Chunk or S'Mores	\$45.00
Holiday Cookie Gift Box	\$20.00
House Made Tiramisu (serves 8)	\$60.00
Classic Chocolate Buche Noel (serves 8-10)	\$80.00



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CLASSIC ANTIPASTO PLATTER

A Selection of Italian Meats & Cheeses Garnished with Castelvetrano Olives, Marinated Mushrooms, Sliced Breads & Crostini OR Italian Wedding Soup

FAMILY STYLE DINNER

Traditional Caesar Salad w/ House Croutons, Roasted Tomatoes & Cravero Parm w/ House Caesar Dressing

> Black Sheep Beef Lasagna – Ready to Bake Veggie Lasagna also Available

> > Broccolini w/ Shallot Butter

Garlic Bread w/ Whipped Butter

SWEET FINISH

1⁄2 Pan of House Made Tiramisu

\$52.00 per guest 8-person minimum



HOLIDAY MENU

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TRADITIONAL SHRIMP COCKTAIL

Jumbo Poached Shrimp w/ Lemon & Cocktail Sauce

FAMILY STYLE DINNER

Mixed Greens w/ Cranberries, Goat Cheese, Red Onion w/ House Balsamic Honey Vinaigrette

Herb Roasted Tenderloin of Beef Sliced and plattered w/ Classic Horseradish Crème OR Roasted Salmon w/ Lemon Dill Crème

Boursin Mashed Potatoes

Maple Glazed Roasted Carrots

Parker House Rolls w/ Whipped Butter

SWEET FINISH

Traditional Chocolate Buche Noel

\$69.00 per guest 8-person minimum