



HOLIDAY MENU

Available December 1st – 19th

(Minimum 72-hours advance notice and based on date availability)

A LA CARTE OFFERINGS

BY THE DOZEN

Mini Lump Crab Cakes w/ House Remoulade	\$36.00
Mini Potato Latkes w/ Apple Sauce & Crème Fraiche	\$36.00
Classic Jumbo Shrimp Cocktail w/ Wasabi Cocktail Sauce	\$48.00
Traditional Spanakopita (Take & Bake)	\$36.00
Wild Mushroom Filo Triangles (Take & Bake)	\$36.00
Chicken Kale Ricotta Cocktail Meatballs	\$36.00

PLATTERS & SUCH

Spinach Artichoke Dip w/ Toasted Crostini (Take & Bake)	\$27.00
Brie in Puff Pastry w/ Cranberry Chutney (Take & Bake)	\$28.00
Swine & Cheese Board	\$135.00
The perfect combination of artisan cheese & charcuterie. Aged gouda, herbed chevre, roasted leek dip, imported prosciutto di Parma, Toscano salami, sweet peppadews, seasoned Castelvetrano olives and crispy baguette.	
Grilled Flatbread – Roasted Butternut, Kale, Bechamel Sauce and Black Sheep Blend of Cheese (Take & Bake)	\$25.00
Grilled Flatbread – Classic Sauce, Black Sheep Blend of Cheese, Serrano Ham, Sweet Italian Sausage, Castelvetrano Olives & Peppadews (Take & Bake)	\$33.00

COOKIES BY THE DOZEN

Filled Shortbread Cookies – Dark Chocolate or Raspberry	\$20.00
Loaded Oat, Chocolate Chunk or S'Mores	\$45.00



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MATZO BALL SOUP

Chicken & Vegetable Broth with 2 Matzo Balls per Guest

FAMILY STYLE DINNER

Mixed Greens

w/ Feta Cheese, Dates, Toasted Pistachios

w/ House Dijon Vinaigrette

Roasted Semi-Boneless ½ Chicken

w/ Citrus, Herbs & Shaved Fennel

OR

Braised Beef Brisket

w/ Roasted Vegetables & Pan Sauce

Traditional Potato Latkes

w/ Apple Sauce & Crème Fraiche

Simple Broccoli w/ Shredded Parmesan

Parker House Rolls w/ Whipped Butter

SWEET FINISH

Vanilla & Jelly Filled Dessert Buns

(6 each flavor)

\$52.00 per guest

8 person minimum



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TRADITIONAL SHRIMP COCKTAIL

Jumbo Poached Shrimp w/ Lemon & Wasabi Cocktail Sauce

FAMILY STYLE DINNER

Mixed Greens

w/ Feta Cheese, Dates, Toasted Pistachios

w/ House Dijon Vinaigrette

Herb Roasted Tenderloin of Beef

Sliced and plattered w/ Classic Horseradish Crème

OR

Roasted Salmon w/ Lemon Dill Crème

Parsnip Potato Mash

Simple Broccoli w/ Shredded Parmesan

Parker House Rolls w/ Whipped Butter

SWEET FINISH

Traditional Chocolate Buche Noel

\$69.00 per guest

8 person minimum