

## 2017 Holiday Menu

### Hors d'oeuvres

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Priced per 1 Dozen

Jumbo Coconut Shrimp with Lime Dipping Sauce	32.00
Louisiana Crab Cakes with Roasted Red Pepper Remoulade Sauce	32.00
Wild Mushroom and Gruyere Tartelettes	26.00
Wild Mushroom Ragout on Polenta Triangles	28.00
Black Pepper and Garlic coated Filet Mignon on Toasted Baguette w/horseradish caper sauce and roasted plum tomatoes	32.00
Baked Brie with Toasted Pecans, Brown Sugar & Cranberries With Apple Slices & Crackers	68.00
Cheddar, Bacon & Scallion Dip	13.95 per pint
Tuscan White Bean Spread	8.95 per pint
Home baked Tuscan Toasts	5.95

### Soups

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Savory Shrimp Bisque laced w/sherry	16.95 qt.
Butternut Velvet Soup	10.95 qt.
Wild Mushroom & Roasted Garlic Bisque	13.95 qt.

### Entrees

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Large Trays feed 15

Small Trays Feed 8

Classic Beef Wellington: Whole tenderloin of beef with mushroom deuxelle and live pate wrapped in French Pastry, decorated and baked till golden served with a red wine demi-glace serves (15) • 249.00

Whole Cracked Pepper & Garlic Coated Filet Mignon served with horseradish caper sauce (serves 10) • 240.00

Whole Side Roasted Wild Salmon with Sautéed Fennel, Sweet Onion and Orange Zest • 215.00

Chicken Breasts lightly floured and sautéed with sliced leeks, mushrooms, artichoke hearts, fresh rosemary and shallots with white wine, chicken stock and hint of tomato, baked till tender / fork friendly • Large 155.00 small 83.00

Chicken Sorrentino: chicken breasts lightly floured and sautéed topped with Prosciutto di Parma, roasted eggplant, fresh sage and fontina cheese in a light white wine sauce baked till tender / fork friendly • Large 207.00 small 103.50

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Carol's Own Chicken Marsala with Prosciutto di Parma and Portobello Mushrooms in a savory Marsala wine Sauce laced with sweet cream baked till tender /fork friendly • Large 138.00 Small 81.00

Stuffed Pork Loin with Sautéed Spinach, Roasted Eggplant & Fire Roasted Tomatoes with Pan Gravy

Extra Jumbo Stuffed Shrimp (U8) (sautéed lump crab, shrimp and scallops with scallions, and seasoned focaccia breadcrumb stuffing) with lemon garlic sauce 6.95 each

Whole Oven Roasted Salmon stuffed with fresh sautéed fennel, sweet onions and hint of orange Makes for a lavish and dramatic presentation (serves 15-20) • 285.00

Baked Stuffed Sole with sautéed fresh spinach crab, sweet onions and fresh breadcrumbs in a light white wine sauce • Large 247.00 Small 113.00

Orecchiette with Sautéed Broccoli Rabe, Sweet Sausage with Extra Virgin Olive Oil, Garlic and Crushed Red Pepper flakes  
Large 145.00 Small 78.00

Penne Pasta with Red pepper Vodka Sauce laced with sweet cream, and crushed red pepper flakes, tossed with green peas and topped with shaved Parmesan • Large 95.00 Small 54.00

Baked Cavatelli layered with seasoned Ricotta cheese, mozzarella cheese and fresh tomato basil sauce, with fresh parsley and julienne basil • Large 98.00 Small 68.00

Meat Filled Lasagna with 4 layers of sautéed beef, pork & veal, seasoned ricotta, mozzarella and parmesan cheeses, with tomato basil sauce • Large 150.00 Small 85.00

## SIDES

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(One Size Feeds 10-12)

Scallop Potatoes with sweet cream & sautéed onions • 75.00

Twice baked Potatoes with cheddar, bacon & Scallions • 4.95 each

Wild Rice Orzo Medley with confetti diced vegetables and toasted shallot butter • 75.00

Sautéed Green Beans Almandine with toasted garlic butter • 56.00

Sautéed Broccoli Rabe with Garlic, Olive Oil and Hint of Crushed Red Pepper • 96.00

Roasted garlic Idaho Whipped Potatoes • 56.00

Roasted Yukon Gold Potatoes with fresh Rosemary and Red Onions • 68.00

Fresh Lemon & Extra virgin Olive Oil • 68.00

Roasted Cauliflower, Grape tomatoes & Cipollini Onions • 72.00

## DESSERTS

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Bouche D'Noelle • English Trifle • Killer Chocolate Cake • Chocolate Dipped Mini Cream Filled Cream Puffs  
White or Dark Chocolate Dipped Strawberries • Traditional Bouche D' Noelle • Killer Chocolate Cake