

Christmas & New Year's Take Out

HORS D'OEUVRES

- Shrimp, Cocktail Sauce · 21/dozen
- Mini Crab Cakes, Remoulade Sauce · 18/dozen
- Balsamic Fig & Goat Cheese on Flatbread · 18/dozen
- Scallops Wrapped in Bacon, Honey Mustard · 18/dozen
- Roasted Eggplant and Tomato Crisp · 18/dozen

SOUPS

- Lobster Bisque · 30/quart
- Pumpkin Mushroom · 20/quart
- Snapper, Side of Sherry · 20/quart
- Sweet & Sour Mushroom · 22.5/quart

ACCOMPANIMENTS

- Mashed Potatoes · 2.5/person
- Celery & Herb Stuffing · 2.5/person
- Asparagus · 3/person
- Green Beans · 2.5/person
- Baby Brussels Sprouts with
Bacon & Spiced Pecans · 3/person
- Sweet Potato Casserole · 2.5/person
- Cranberry Relish · 12/quart
- Cole Slaw · 10/quart
- Banquet Dinner Rolls · .50/each
- Tavern Dinner Rolls · .85/each

ENTRÉES

- Roasted Turkey Breast – Half · 48
- Roasted Turkey Breast – Whole · 95
- Beef Tenderloin · 20/pound
- Honey Baked Ham · 9/pound
- Cooked Crab Cakes · 9.5/each
- Uncooked Crab Cakes · 9.25/each
- Beef Bourguignon · 13.5/person
- With Noodles · 16/person
- Coq Au Vin · 13.5/person
- With Rice · 16/person

SAUCES - PINT/QUART

- Remoulade or Cocktail · 9/18
- Madeira or Merlot · 15/30
- Creamy Horseradish · 9/18
- Turkey Gravy · 6/12