

# Christmas Catering

NOW TAKING PRE-ORDERS

All orders need to be placed before Wednesday Dec. 22<sup>nd</sup> at 12PM

Pick up will be available Friday December 24<sup>th</sup> until 9PM

## Platters

### Assorted Sliced Meats

House Smoked Turkey Breast, Honey Baked Ham and Dry Aged Salami

Small (feeds 8-12)      Large (feeds 18-20)

\$39.99

\$68.99

### Assorted Artisanal Cheeses

Monterey Jack, Aged Cheddar, and Pepper Jack

Small (feeds 8-12)      Large (feeds 18-20)

\$29.99

\$38.99

### Smoke't Wings

BBQ or Buffalo

Served with Celery and Bleu Cheese Dressing

Small (feeds 8-12)      Large (feeds 18-20)

\$45.00

\$100.00

### Crudit 

Carrot, Broccoli, Celery, Pepper, and Cauliflower

Served with Buttermilk Dressing

Small (feeds 8-12)      Large (feeds 18-20)

\$19.99

\$29.99

## Entrees

Roasted Whole Chicken

Average 3 pound/ feeds 2

\$10.00

Whole Smoked Turkey Breast

10 pound Average

\$90

Boneless Rib Roast

Served with an Au Jus

Average 7.5 pound feeds 12-14

\$165.00

House Smoked Salmon

Served with a Dill sauce

1 whole side feeds 8-12

\$90

Spiral Glazed Ham

Approximately 9-12

\$90

## Side Dishes

Small (feeds 8-12)    Large (feeds 18-20)

\$21.95

\$32.95

Steamed Vegetables

Sautéed Wild Mushrooms

Mash Potatoes with Gravy

Sweet Potato Mash topped with Marshmallows

## Homemade Desserts

by Pastry Chef Andres Montenegro

Whole Apple Pie

\$26

Carrot Cake

\$28 per quarter sheet

Three Layer Chocolate Cake

\$32