



## HOLIDAY MEAL DELIVERY

Don't need full catering but want to have a fabulous holiday dinner party?  
Let us do all the work and you get all the credit!

The restaurant comes to you without the restaurant price. No waiting for a table and minimal clean up. You can relax and enjoy your guests! We even provide the garnishes and complete heating & timing instructions.  
You just add the finishing touches.

Call us today to place your order: 10.41.80.71  
And don't forget to check out our Appetizer Menu: fresh appetizers delivered to your home so you will always be 'Party Ready' this season!

Receive a free pie with any order over \$2,000 pesos  
\$150 pesos delivery charge on all orders under \$1,000 pesos

**LARGE SERVES 8 - 10 People, SMALL SERVES 4 - 6 People**

### Entrée Meats - Large \$550 / Small \$425

Smoked Turkey Breast  
Roasted Turkey Breast  
Baked Honey Glazed Ham  
Smoked Pork Tenderloin  
Baked Herbed Sticky Chicken  
Buttermilk Fried Chicken

*Call us about ordering whole turkeys*

### Vegetarian Entrees - Large \$400 / Small \$325

Tofu Nut Loaf with Sage Wild Mushroom Gravy  
Vegetarian Lasagne - Mushroom, Spinach & 3 Cheeses  
Eggplant Parmesan with Marinara Sauce  
Vegetarian Pot Pie with Potatoes, Tofu, Peas, Carrots, & Mushrooms with a Rich Creamy Sauce in a Puffed Pastry Shell



**Side Dishes - Large \$285 pesos / Small \$195 pesos**

Classic Herbed Sage Stuffing

Apple & Italian Sausage Stuffing

Wild Rice Pilaf with Dried Fruit and Pecans

Classic Creamy Macaroni & Cheese

Creamed Spinach - Sautéed Spinach with Cheeses, Cream & Garlic

Garlic Mashed Potatoes

Potatoes Au Gratin - Roasted in a Creamy Cheese Sauce, Onions and Smoked Bacon

Boston Baked Beans - Slowly Baked with Smoked Bacon

**Vegetables - Large \$265 pesos / Small \$145 pesos**

Grilled Vegetable Medley - Marinated in Balsamic Vinaigrette

Green Beans Almandine

Maple Glazed Baby Carrots

Braised Balsamic Brussels Sprouts

Roasted Butternut Squash with Ginger-Maple Butter

Roasted Red Potatoes with Rosemary

Sweet Buttered Corn

Roasted Asparagus with Citrus Zest and Pine Nuts

Sweet Red Cabbage slowly braised with Caraway Seeds

**Condiments - Large \$190 pesos / Small \$95 pesos**

Classic Turkey Sage Gravy

Mushroom Sherry Gravy

Cranberry Orange Relish

Whole Cranberry Relish

Selection of Mustards - Dijon, Honey Mustard and Stone Ground

Olives, Pickles, Romaine Lettuce, Tomato and Red Onion Tray



**Soups - Large \$350 / Small \$250**

Acorn Squash with Cinnamon  
Ginger Carrot  
Broccoli & Cheddar Cheese  
New England Clam Chowder

Hungarian Cream of Wild Mushroom  
Hearty Italian Soup  
Country Vegetable Soup  
Homemade Chicken Noodle

**Salads - Large \$300 / Small \$200**

Spinach Salad with Feta Cheese, Hard Boiled Egg, Bacon and Red Onion  
Classic Caesar Salad  
Garden Fresh Salad - Assorted Greens, and Tons of Vegetables  
with choice of dressing: Roquefort, Light Italian, Creamy Dill, Balsamic Vinaigrette  
Seasonal Fresh Fruit

**Breads - Large \$300 / Small \$200**

Buttermilk Biscuits  
Cheesy Herb Rolls  
Irish Soda Bread

Sour Cream Rolls  
Banana Nut Bread  
Cranberry Raisin Nut Bread

**Appetizers - Also see our extensive Appetizer Menu**

Shrimp Cocktail            Lg. \$400 pesos Sm \$325 pesos  
Spinach Artichoke Dip    Lg \$170 pesos Sm \$120 pesos  
Spinach, Artichoke Hearts, Water Chestnuts and a Mix of Cheeses.  
Served Hot with Crackers  
Garlic Hot & Spicy Assorted Nuts    \$20 pesos pp - 8 person minimum

**Desserts**

Whole Apple Pie - \$170 pesos  
Whole Pumpkin Pie - \$170 pesos  
Whole Pecan Pie - \$250 pesos  
Almond or Vanilla Whipped Cream - \$55 pesos, (enough for one pie)