

2021 CHRISTMAS PREORDER MENU

Orders being taken thru 5pm Saturday December 18th. CALL (207) 274-0247 to place order

Available Pick up Times: Thursday December 23^{rd} 9 am – 5 pm Friday December 24^{th} 9 am – Noon

CHRISTMAS DINNER: \$ 34 per person

CHOICE OF SOUP:

French Onion w/ optional Cheese Crostini (Vegan & GF option)
Apple Butternut Bisque (GF & Vegetarian)

CHOICE OF ENTRÉE:

Beef Burgundy wrapped in Pastry w/ Mushrooms Glazed Spiral Ham w/ Pineapple, Coconut & Red Pepper Herb Roasted Succulent Bone in Chicken Seven Layer Vegetable Lasagna w/ Marinara Sauce

ALL MEALS INCLUDE:

Roasted Brussel Sprouts, Honey Glazed Carrots, Mashed Sweet Potatoes & Rolls (GF available)

DESSERTS:

Cake:

| - Carrot w/ or w/o Walnuts (GF available) | \$50-6"/\$60-8" |
|---|----------------------------|
| - Grandma's Fruit Cake w/ Crystalized Ginger, Rum, Pecans, Dried Cherries, Pineapple (6") | \$ 45 |
| - Buche de Noel (Yule Log) decorated w/ Red Buttercream Poinsettia's | \$ 55 |
| - Molded & Decorated Winter Cottage or Wreath: Your choice of cake, Sugar glazed w/Royal De | cor <i>\$ 75 serves 15</i> |
| Cheesecake: 6" & 9" | |
| - New York Style w/ garnished w/ Raspberry Glaze, Almonds & Fresh Raspberries | \$ 35/\$50 |
| - Turtle w/ Chocolate Cookie Crust w/ Caramel, Chocolate Ganache & Pecans | \$ 40/\$55 |
| Cookies: | |
| - Hand Decorated Gingerbread or Sugar Christmas Themed Cookies | \$ 4 ea. |
| Pies: 6" & 9" | |
| - Apple Cranberry or Classic Apple (Double Crust) | \$ 10/\$ 20 |
| - Peanut Butter, Creamy & garnished w/ Chocolate & Peanuts | \$ 12/\$ 24 |
| - Cherry | "/" |
| - Pecan, Old Fashioned Classic | "/" |
| ENHANCEMENTS: | |
| Hors d'oeuvres by the Dozen: Call for Take & Bake selections | \$ 16 - \$ 22 |
| Quiche 6" or 9": Call for options including GF | \$ 7/\$ 24 |
| Tourtiere 9": French Canadian Meat Pie (Pork & Beef) | \$ 26 |
| Wine: Choose from wide variety of Sommelier curated offerings to include Holiday Tiered Case pricing! | |