



2017 Holiday Menu



Appetizing Platters (serves up to 20)

- Cheese platter with crackers and fruit \$56
- Spinach artichoke dip in a bread boule with cheese sticks \$36
- Dark n stormy bread (ginger, molasses & rum) with ginger cream cheese \$35
- Holiday honey mustard baked kielbasa \$9.95 pound (4# minimum)

Bites by the Dozen (minimum 2 dozen per type)

- Crab cakes with chipotle aioli \$16 per dozen
- Scallops wrapped in sugar bacon \$24 per dozen
- Roasted tomato basil bruschetta with garlic croustades \$14 per dozen
- Gyro, Or Asian meatballs with chili sauce \$14 per dozen
- Raspberry brie tartlets \$14 per dozen
- Spanakopita \$14 per dozen

Entrees (Ready to pop in the oven)

- Curry Ginger Crusted Salmon \$49 a side (one side serves 10-15 people)
- Lasagna- Traditional meat or Butternut & spinach \$39 (serves 10-15 people)
- Roasted Pork loin with apricot mustard glaze \$9.95 pound, raw weight (4# minimum)
- Portabella mushroom stuffed with spinach, shallots, roasted peppers & tomatoes and Romano cheese \$4.95ea (minimum order of 4)

Side Dishes

Small (5x8 foil) serves 4-6 people / Large (9x12 foil) serves 10-14 people

- Potatoes au gratin with Idaho & sweet potatoes \$18 / \$38
- Celery root mashed Yukon gold \$14 / \$28
- Cauliflower gratin with roasted red peppers \$18 / \$38
- Roasted winter root vegetables \$18 / \$46
- Maple Roasted Brussels sprouts with bacon and shallots \$18 / \$46

Soups by the quart

- Lobster Bisque \$14
- Creamy Tomato Shallot \$9
- Harvest Bisque \$9

Desserts

- New York Cheese cake with sour cream or cherry topping 8" \$29 - 10" \$38
- Chocolate truffle mousse cake 8" \$24 - 10" \$38
- Chocolate Mousse Yule log \$42 (serves 12-14)
- Cloud Nine's festive cookies & brownies \$3 per person (10 person minimum)
- Cupcakes (bakers dozen) mini \$ 15 large \$35
- Traditional pecan pie 9" \$19
- Chocolate or Coconut cream pie \$17
- Tiramisu cake 6" \$24 10" \$40