



Christmas To Go Menu 2009

To place an order please call 899-7303

Please place your order by 5:00 pm on Saturday, December 19th to guarantee your menu selections

Please notify us of a cancellation by Tuesday, December 22nd

Orders may be picked up on Thursday, December 24th from 10am - 4pm

All items are sold individually

Heating instructions will be included with each order

☞ Breakfast ☞

Grillades ~

Calf cutlet, onions, bell pepper, celery, garlic, red wine, butter, flour, oil, tomatoes and seasonings.

\$24.00 / quart (serves 2-4)

Cheese Grits ~

Grits, cheddar cheese, butter, egg, half and half, garlic, Tabasco, and seasonings

\$12.00 / quart (serves 2-4)

Quiche Lorraine ~

Classic French quiche featuring eggs, bacon and Swiss cheese.

\$18.00 / Whole – serves 6 -8

Norwegian Smoked Salmon Tray ~

Norwegian smoked salmon accompanied by cream cheese, minced red onion, capers, grated egg, and lemon served with pumpernickel cocktail bread. The tray has 1 lb. of salmon and serves 4 – 16.

\$75.00 / 1 lb. Salmon

Cranberry Orange Scones ~

Fresh cranberries, orange zest, whipping cream, butter, flour, sugar, baking powder and salt.

\$11.50 / pack of 6

☞ Soup / Salad ☞

Seafood Gumbo ~

Shrimp, crabmeat, okra, onions, bell peppers, celery, flour, vegetable oil, salt, garlic and other seasonings

\$16.00 / quart (serves 2-4)

White Rice ~ 3.00 / quart

Crabmeat Bisque ~

Lump crabmeat, stock, whipping cream, half and half, white wine, tomatoes, butter, onions and seasonings.

\$18.00 / quart (serves 2-4)

Spinach Salad ~

baby spinach with blue cheese, cranberries, walnuts with a pepper jelly vinaigrette

\$42.50 per bowl (serves 12)

Appetizers

Cheese Straws ~ \$14.40 / pack of 36

Roasted Seasoned Mammoth Pecans ~
\$14.95 / 1 pound container

Cheese Puffs ~ \$7.20 / pack of 12

*Mini Crabcakes
with Remoulade Sauce* ~
\$31.50 / pack of 18

Grilled Duck Breast Brochettes ~
duck breasts marinated in teriyaki sauce, with jalapeno
pepper, wrapped in bacon, skewered and grilled
\$21.00 / dozen

Lump Crabmeat Dip ~
lump crabmeat, cream cheese, butter, lemon juice, and
seasonings. Accompanied by toast points.
50.00 / quart

Praline Baked Brie en Crôte ~
Imported Brie filled with a pecan praline filling, wrapped in
tender pastry. Accompanied by crackers
\$55.00 / 2# Brie

Entrée Selections

Herb Roasted Turkey ~
\$49.95 (10-14 lbs. / serves up to 12)
\$74.95 (20-24 lbs. / serves 13-22)

Herb Roasted Turkey Breast ~
a whole turkey without the wings and legs (it is not a
boneless breast)
\$42.50 (6-8 lbs. / serves up to 8-10)

Deep Fried Turkey w/ Cajun Seasoning
\$55.00 (10-14 lbs. / serves up to 12)

Roasted Cornish Game Hen ~
(not stuffed) \$10.50 / each

*Beef Tenderloin
with Marchand de Vin Sauce* ~
a five pound beef tenderloin, marinated and seared to
medium rare, accompanied by 1 quart of Marchand de Vin
sauce (a red wine and mushroom sauce).
\$175.00 (serves 10-12)

*Roast Pork Tenderloin stuffed
with Spinach, Currants and Cheddar*
accompanied by a natural pan au jus
\$87.50 (serves 8-10)

Orange Honey Glazed Ham ~
a half, bone-in, spiral sliced ham, glazed with honey, fresh
orange juice, orange zest, and cloves.
\$55.00 (serves 8-12)

🌀 Gravy, Dressings, Sauces 🌀

Turkey Gravy ~

A dark, rich, traditional turkey gravy.
\$11.50 / quart

Marchand de Vin Sauce ~

A red wine and mushroom sauce
\$12.00 / quart

Cranberry Conserve ~

cranberries simmered w/ oranges, raisins, pecans, & sugar.
\$10.00 / pint (serves 10-16)

Oyster Dressing ~

abundant oysters, onions, celery, garlic, parsley, sage, thyme, bay leaf, butter, margarine & breadcrumbs
\$28.00 / quart

Cornbread Sausage & Pecan Dressing

cornbread, pork sausage, pecans, onions, celery, bell peppers, garlic, herbs, chicken stock & seasonings.
\$18.00 / quart

Crawfish Cornbread Dressing ~

crawfish, bell pepper, celery, onions, cornbread, thyme, cayenne, paprika, bay leaves, dry mustard.
\$22.50 / quart

🌀 Vegetables 🌀

Quarts serve 4 – 6 people

Buttermilk Mashed Potatoes ~

potatoes, buttermilk, butter, parsley, salt & pepper.
\$14.50 / quart

Sweet Potato Crunch ~

sweet potatoes pureed with milk, eggs, brown sugar, cinnamon and nutmeg, topped with pecans, brown sugar, butter & cream.
\$16.00 / quart

Seafood Stuffed Mirliton Casserole ~

mirlitons, ham, shrimp, onions, celery, garlic, butter, margarine, breadcrumbs parsley, & seasonings.
\$20.00/quart

Spinach Casserole ~

spinach, mushrooms, onions, garlic, butter, gruyere cheese, cream cheese, breadcrumbs & seasonings.
\$18.00 / quart

Harvest Green Beans ~

fresh green beans, shredded carrots, pimentos, onions, cream, & butter.
\$18.00 / quart

Broccoli, Cauliflower & Tomato au Gratin ~

broccoli, cauliflower, tomato, onions, cheddar cheese, white wine, milk, cream margarine, flour, & seasonings.
\$18.00 / quart

Peas with Pearl Onions & Bacon

\$14.00 / quart

Red Cabbage with Apples ~

shredded red cabbage cooked with thinly sliced apples, red wine, butter, brown sugar, red wine vinegar, lemon juice, salt and pepper.
\$12.00 / quart

Corn Maque Choux ~

corn, onions, green bell peppers, red bell pepper, celery, tomatoes, milk, butter, & seasonings.
\$15.00 / quart

Wild Rice Pilaf with Cranberry, Sausage & Almonds

wild rice, jasmine rice, white rice and basmati rice with cranberries, almonds, sausage & seasonings..
\$16.00 / quart

∞ Desserts ∞

Cakes serve 12 – 16, Pies serve 6-8

Bûche de Noël (Yule Log) (Chocolate, Almond or Mocha) ~

A traditional dessert served during Christmas in France. A whimsical log-shaped cake made from rolled Gênoise garnished to look like a log ready for the fire. Decorated with meringue mushrooms. 12" long. Serves 6-8.

\$45.00

Decadent Chocolate Peppermint Cake ~ chocolate cake with a chocolate peppermint ganache frosting garnished with crushed peppermints.

\$36.00

Coconut Lemon Cake ~

white cake layers with lemon curd, covered with a fluffy white frosting, sprinkled w/ coconut.

\$36.00

Angel Food Cake with Lemon Icing

\$21.00

White Chocolate Bread Pudding with White Chocolate Sauce ~

brioche, white chocolate, whipping cream, milk, sugar, and eggs. Serves 6.

\$18.00

Key Lime Cheesecake ~

\$36.00

Chocolate Mousse ~

Sold by the quart. Perfect to spoon into your favorite serving dish. Delicious topped with whipped cream.

\$16.00

Pies ~

Pecan Pie

Mincemeat Pie

Apple Walnut Crumble Pie

\$18.00 each

Caramel Cup Custard ~

\$3.95 each

∞ Bread ∞

Sold in bags of 6

*Mini Croissants
Sourdough Rolls
7 Grain Rolls*