

# **Chef's Corner Cafe & Bakery**

## **Holiday Season Offerings**

**\* 48 Hours Notice Preferred For All Orders \***

### **Menu Available Starting November 16th**

\*Deadline for Thanksgiving orders - By November 21, Noon

\*Deadline for Christmas orders - By December 21, 4PM

### **To Go Thanksgiving Dinner - \$22.75**

All white meat turkey, stuffing, gravy, cranberry chutney, asparagus & mashed potatoes \* **Available for pick up November 22 & 23**

**Limited Quantities Please Pre-Order!**

### **To Go Christmas Dinner - \$28.50**

8 ounce prime top sirloin steak, portobello mushrooms, fingerling potatoes, asparagus & a red wine Demi glacé

\* **Available for pick up December 23 & 24**

**Limited Quantities Please Pre-Order!**

### **Bakery Items**

Ham & Swiss quiche - \$24.00

Broccoli & Cheddar quiche - \$24.00

Tourtiere (pork & beef pie) - \$28.00

### **Fresh Fruit Tart**

(serves 6-8) - \$32.00

### **House Made Pies**

\* **Available November 19th to November 24th only**

Pumpkin pie - \$19.00 / Pecan pie - \$25.00

### **Christmas Cake**

\* **Available December 21st to December 24th only**

White cake, chocolate buttercream & chocolate ganache with holiday decorations (serves 8-12) - \$46.00

## **Holiday Cookies**

**\* Available December 2nd to December 24th only**

Small clam shell (16 to 20 pieces) - \$15.25

Medium platter (30 to 35 pieces) - \$28.00

Large platter (50 to 60 pieces) - \$38.00

## **Seasonal Sides** (By the Pound)

Mashed potatoes - \$11.50

House made stuffing - \$11.50

Pickled red beet salad - \$12.50

Maple butternut squash salad - \$12.50

Holiday gravy (by the quart only) - \$16.00

## **Appetizers** (By the Dozen Minimum)

Smoked salmon canapé - \$35.00

Sweet & sour meatballs - \$35.00

Crispy Greek Spanakopita - \$35.00

Classic stuffed mushrooms - \$35.00

Mini broccoli & cheddar quiche - \$35.00

Mini honey ham & Swiss quiche - \$35.00

Turkey, cranberry mayo & cheddar finger sandwiches - \$35.00

Cucumber, curry & sweet Thai chili aioli finger sandwiches - \$35.00

Sea scallops wrapped in bacon with a sweet balsamic drizzle - \$38.00

Ginger almond chicken or house chicken salad in wonton cup - \$38.00

## **Specialty Platters** (Minimum 6 People)

Vegetable Crudité & Zesty Dip - Carrots, broccoli, bell peppers, celery, cucumbers & grape tomatoes - \$6.50 per person

Fresh Fruit Display - Sliced honeydew, cantaloupe, pineapple, grapes & berries - \$6.25 per person

Cheese & Crackers - Local sharp cheddar with dried fruit, red grapes & berries - \$6.75 per person

Jumbo Shrimp Cocktail (3 per person) - with house made cocktail sauce & lemon wedges - \$11.75 per person

**802-878-5524**

**[chefscornervermont.com](http://chefscornervermont.com)**

