

Holiday Season Offerings

*** TAKING ORDERS STARTING NOVEMBER 1ST ***

48 Hours Notice Preferred For All Orders

*Deadline for Thanksgiving orders - By November 19

*Deadline for Christmas orders - By December 22

To Go Thanksgiving Dinner - \$26.75

All white meat turkey, stuffing, gravy, cranberry chutney, asparagus & mashed potatoes * **Available for pick up November 21 & 22**

Limited Quantities Please Pre-Order!

To Go Christmas Dinner - \$36.50

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

Bacon & Swiss Quiche - \$26.00

Broccoli & Cheddar Quiche - \$26.00

Tourtiere (pork & beef pie) - \$30.00 **AVAILABLE FROM 11/17**

Fresh Fruit Tart

(serves 6-8) - \$34.00

House Made Pies

* **Available November 18 to November 22 only**

Pumpkin Pie - \$22.00 / Cinnamon Apple Pie - \$25.00

Bourbon Chocolate Pecan Pie - \$28.00

Chef's Yule Log

* **Available December 20 to December 24 only**

Chocolate cake, chocolate buttercream & chocolate ganache with holiday decorations (10"/serves 8-12) - \$50.00

Holiday Cookies

*** Available December 1 to December 24th only**

Clam shell (30 to 35 pieces) - \$24.00

12" platter (40 to 50 pieces) - \$34.00

16" platter (65 to 75 pieces) - \$42.00

Seasonal Sides (By the Pound)

Mashed potatoes - \$12.50

House made stuffing - \$12.50

Pickled red beet salad - \$12.50

Maple butternut squash salad - \$12.50

Holiday gravy (by the quart only) - \$16.50

Appetizers (By the Dozen Minimum)

Smoked salmon canapé - \$36.00

Sweet & sour meatballs - \$36.00

Crispy Greek Spanakopita - \$36.00

Classic stuffed mushrooms - \$36.00

Turkey, cranberry mayo & cheddar finger sandwiches - \$36.00

Cucumber, curry & sweet Thai chili aioli finger sandwiches - \$36.00

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

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

Mini broccoli & cheddar quiche - \$38.00

Mini bacon & Swiss quiche - \$38.00

Specialty Platters (Minimum 6 People)

Vegetable Crudité & Zesty Dip - Carrots, broccoli, bell peppers, celery, cucumbers & grape tomatoes - \$6.75 per person

Fresh Fruit Display - Sliced honeydew, cantaloupe, pineapple, grapes & berries - \$6.75 per person

Cheese & Crackers - Local sharp cheddar with dried fruit, red grapes & berries - \$7.25 per person

Jumbo Shrimp Cocktail (3 per person) - with house made cocktail sauce & lemon wedges - \$12.75 per person

802-878-5524 / chefscornervermont.com

