



# HOLIDAY MENU

Please place orders by Thursday, December 21  
 Pick up is Sunday, December 24 8:30AM-3PM  
 CLOSED December 25, 26, January 1 & 2

## HORS D'OEUVRES

Brie en Croute with Raspberry & Toasted Almonds and Homemade Toasts.....	\$49.95 (Serves 15-25)
Traditional Antipasto Platter.....	\$65.95 Small (Serves 10-15).....\$85.95 Large (Serves 15-25)
Crudit� Basket.....	\$45.95 Small (Serves 10-15).....\$55.95 Large (Serves 15-25)
Assorted Cheese Platter with Grapes, Strawberries, & Crackers.....	\$65.95 Small (Serves 10-15).....\$85.95 Large (Serves 15-25)
Seven-Layer Mexican Dip with Tricolor Tortilla Chips.....	\$38.50 (Serves 10-15)
Chick Pea Dip with Homemade Pita Toasts.....	\$35.50 (Serves 10-15)
Colossal Shrimp Cocktail.....	\$30.95 Dozen
Baked Stuffed Clams Oreganata.....	\$21.95 Dozen
Filet Mignon Wrapped in Bacon.....	\$22.95 Dozen
Franks in Pastry with Spicy Mustard.....	\$18.95 Dozen
Sesame Chicken Pieces with Honey Mustard.....	\$18.95 Dozen
Mini Lump Crab Cakes with Traditional Tartar Sauce.....	\$22.95 Dozen
Scallops Wrapped in Bacon.....	\$21.95 Dozen
Coconut Shrimp with Apricot Mustard.....	\$25.95 Dozen
Brie en Filo with Raspberry.....	\$21.95 Dozen
Mini Beef Wellington with Wild Mushroom Dip.....	\$22.95 Dozen
Chicken and Cheese Quesadillas with Salsa.....	\$21.95 Dozen
Grilled Baby Lamb Chops with Tzatziki Sauce.....	\$35.95 Dozen

## SOUPS priced by whole quart only; each serves 3-4 people

Lobster Bisque.....	\$12.99 Quart
Sweet Potato & Pear (NO DAIRY).....	\$8.99 Quart
Tortellini Vegetable.....	\$8.99 Quart

## SALADS priced per portion

Tricolor Salad with Radicchio, Arugula, and Endive with Shaved Parmesan & Red Wine Honey Vinaigrette.....	\$4.99
Mesclun Greens with Roasted Pears, Toasted Walnuts, Dried Cranberries, & Balsamic-Gorgonzola Vinaigrette.....	\$4.99
Winter Salad with Spinach, Arugula, Green Leaf, Almonds, Apples, Red Onions and Goat Cheese Apple Honey Vinaigrette.....	\$4.99

## ENTREES priced by raw weight unless marked otherwise

Whole Beef Wellington with Merlot Sauce.....	\$215.00 (Serves 12)
Pepper Crusted Black Angus Eye Round with Wild Mushroom Sauce (5-6 lbs: Serves 8-10).....	\$11.99 lb. (Raw Wt.)
Herb Crusted Boneless Prime Rib of Beef with Au Jus (4lb minimum).....	\$23.95 lb. (Raw Wt.)
Individual Beef Wellington with Merlot Sauce.....	\$27.99 Each
Herb and Pepper Roasted Beef Tenderloin with Merlot Sauce.....	\$199.00 (Serves 12)
Boneless Leg of Lamb Rubbed with Rosemary & Garlic; Served with Ch�teau Sauce (5-6 lbs: Serves 8-10).....	\$15.95 lb. (Raw Wt.)
Roasted Frenched Rack of Lamb with Ch�teau Sauce (8 Bone: Serves 2).....	\$25.99 Rack
Honey Baked Spiral Sliced Ham with Apricot Mustard Half Ham (7-10 lbs): Serves 8-10 .....	\$8.99 lb. (Raw Wt.)
Fresh Roasted Maryland Turkey (Sizes Below).....	\$6.99 lb. (Raw Wt.)
10-14 lbs: Serves 6-10 14-18 lbs: Serves 10-12 18-20 lbs: Serves 12-16 20-24 lbs: Serves 16-20 24-28 lbs: Serves 20-24	
Whole Roasted Duckling with Cherry-Orange Sauce (4-5 lbs: Serves 2-3).....	\$8.99 lb. (Raw Wt.)
Herb Crusted Halibut Filet with Francaise Sauce.....	\$18.95 Portion
Colossal Shrimp Scampi (6 Per Portion).....	\$16.99 Portion
Shrimp Oreganata (6 Per Portion).....	\$16.99 Portion

## ACCOMPANIMENTS priced by whole pound unless marked otherwise

Asparagus with Butter and Herbs.....	\$9.99 lb.	Traditional Turkey Gravy.....	\$10.99 qt.
Baby Green Beans with Cranberries and Bacon.....	\$9.99 lb.	Cranberry-Walnut Sweet Potatoes.....	\$5.99 portion
Bacon Wrapped Green Bean Bundle.....	\$4.99 each	Whipped Sweet Potatoes.....	\$9.99 lb.
Green Beans with Toasted Almonds.....	\$9.99 lb.	Roasted Brussel Sprouts with Butternut Squash, Pecans,	
Homemade Creamed Spinach.....	\$9.99 lb.	Cranberries and Cinnamon.....	\$9.99 lb.
Honey Glazed Baby Carrots.....	\$9.99 lb.	Tricolor Roasted Potatoes.....	\$9.99 lb.
Pur�e of Butternut Squash.....	\$9.99 lb.	Yukon Gold Mashed Potatoes.....	\$9.99 lb.
Saut�ed Seasonal Mushrooms with Garlic & Butter.....	\$9.99 lb.	Twice Baked Potatoes with Cheddar.....	\$4.99 portion
Traditional Herb Stuffing.....	\$9.99 lb.	Yukon Gold Potato Rosettes.....	\$4.99 each

## DESSERTS

Fresh Fruit Platter with Raspberry Sauce.....	\$45.50 Small	Snowman Cup Cake.....	\$6.00
.....	\$65.50 Large	Traditional Seven Layer Cake.....	\$28.00
Raspberry Crumb Cheese Cake.....	\$42.50	Poinsettia Cake.....	\$40.00
B�che de No�l: Flourless Chocolate Souffl� Cake with		Snowman Head Cake: Vanilla Cake with Chocolate Mousse	
Chocolate Mousse, Decorated as a Yule Log.....	\$50.00	and an Edible Chocolate Hat.....	\$40.50
Bourbon Walnut Tart.....	\$36.00	Cannoli Cream Cake.....	\$42.50
Holiday Truffle Torte (Flourless).....	\$42.50	Berry Berry Tart.....	\$38.50
White & Chocolate Mousse Cake.....	\$42.50	New York Style Cheese Cake.....	\$36.00
Apple Galette .....	\$30.00		

## FRESH BAKERY ROLLS priced by whole dozen only

Multigrain, Cranberry Walnut, Ciabatta, or Assortment.....	\$8.99 Dozen
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Justin, Mary, and their entire staff want to thank all our customers who  
 have made our 30<sup>th</sup> year a tremendous success!  
 Happy Holidays from The Culinary Studio