



HOLIDAY MENU

Please place orders by Saturday, December 21st
 Pick up is Tuesday, December 24th, 9AM-2PM
 CLOSED December 25, 26, January 1 & 2

HORS D'OEUVRES

Brie en Croute with Apricot Chutney & Toasted Almonds and Homemade Toasts.....	\$65.95 (serves 15-25)
Traditional Antipasto Platter.....	\$69.99 small (serves 10-15).....\$89.99 large (serves 15-25)
Assorted Cheese Platter with Grapes, Strawberries & Crackers.....	\$69.99 small (serves 10-15).....\$89.99 large (serves 15-25)
Crudit� Platter.....	\$45.95 small (serves 10-15).....\$55.95 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
Mini Italian Sausage Meatballs with Marinara Sauce.....	\$21.95 dozen
Asparagus Wrapped in Provolone and Prosciutto.....	\$23.95 dozen
Baked Stuffed Clams Oreganata.....	\$24.95 dozen
Brie en Filo with Raspberry.....	\$23.95 dozen
Chicken and Cheese Quesadillas with Salsa.....	\$23.95 dozen
Coconut Shrimp with Apricot Mustard.....	\$27.95 dozen
Franks in Pastry with Spicy Mustard.....	\$20.95 dozen
Mini Beef Wellington with Wild Mushroom Dip.....	\$24.95 dozen
Mini Lump Crab Cakes with Traditional Tartar Sauce.....	\$25.95 dozen
Scallops Wrapped in Bacon.....	\$21.95 dozen
Grilled Baby Lamb Chops in Tzatziki Sauce.....	\$36.95 dozen
Stuffed Mushrooms with Spinach.....	\$22.95 dozen

SOUPS

Lobster Bisque.....	\$12.99 quart
Sweet Potato & Pear.....	\$9.99 quart
New England Clam Chowder.....	\$10.99 quart

SALADS

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

Whole Beef Wellington with Merlot Sauce.....	\$230.00 (serves 12)
Individual Beef Wellington with Merlot Sauce.....	\$29.95 each
Herb and Pepper Roasted Beef Tenderloin with Merlot Sauce.....	\$215.00 (serves 12)
Herb Crusted Boneless Prime Rib of Beef with Au Jus (4lb minimum).....	\$25.95 lb. (raw weight)
Roasted Frenched Rack of Lamb with Merlot Sauce (8 bone: serves 2).....	\$25.99 rack
Honey Baked Spiral Sliced Ham with Apricot Mustard (7-10 lbs. serves 8-10).....	\$8.99 lb. (raw weight)
Fresh Roasted Maryland Turkey.....	\$7.49 lb. (raw weight)
8-12lbs: serves 6-10 12-16lbs: serves 10-14 16-20lbs: serves 14-20 20-24lbs: serves 20-24 24-28lbs: serves 24+	
Whole Roasted Duckling with Cherry-Orange Sauce (4-5 lbs. serves 2-3).....	\$9.99 lb. (raw weight)
Herb Crusted Sole Filet with Francaise Sauce.....	\$19.95 portion
Shrimp Oreganata (6 per portion).....	\$16.99 portion
1/2 tray Cheese Lasagna.....	\$65.00
Roasted Salmon with Lemon, Dill, White Wine & Capers.....	whole side (6lbs.) OR half side (3lbs.) \$16.99lb.
Shrimp Scampi (6 per portion).....	\$16.99 portion
Baked Cheese Manicotti.....	1/2TTray(12pcs) \$40.00..... Full Tray (24 pcs) \$70.00

ACCOMPANIMENTS

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.....	\$6.99 portion
Green Beans with Toasted Almonds.....	\$9.99 lb.	Yukon Gold Mashed Potatoes.....	\$9.99 lb.
Homemade Creamed Spinach.....	\$9.99 lb.	Twice Baked Potatoes with Cheddar.....	\$5.99 each
Honey Glazed Baby Carrots.....	\$9.99 lb.	Parmesan Potato Wedges.....	\$10.99 lb.
Pur�e of Butternut Squash.....	\$9.99 lb.	Traditional Herb Stuffing.....	\$9.99 lb.
Saut�ed Seasonal Mushrooms with Garlic & Butter.....	\$9.99 lb.	Whipped Sweet Potato Casserole topped with chopped pecans and dried cranberries (2lb. or 4lb. only).....	11.99 lb.

DESSERTS

Fresh Fruit Platter with Raspberry Sauce.....	\$45.50 small	Snowman Cup Cake.....	\$6.00
.....	\$65.50 large	Traditional Seven Layer Cake.....	\$28.00
B�che de No�l: Flourless Chocolate Souffl� Cake with		Poinsettia Cake.....	\$48.00
Chocolate Mousse, Decorated as a Yule Log.....	\$60.00	Snowman Head Cake: Vanilla Cake with Chocolate Mousse	
New York Style Cheese Cake.....	\$36.00	and an Edible Chocolate Hat.....	\$45.00

FRESH BAKERY ROLLS

Multigrain, Cranberry Walnut, Ciabatta, or Assortment.....	\$9.99 dozen
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**Justin, Mary, and their entire staff want to thank all our customers who
 have made our 33rd year a tremendous success!
 Happy Holidays from The Culinary Studio**