

---

# Christmas 2023

*Items available for pick-up beginning  
December 18th*



## Panettone

Candied citrus peel, raisins, chunks of hazelnut marzipan topped with a  
hazelnut meringue

\$65

## Stollen

Rum soaked fruit & nuts with homemade hazelnut marzipan

\$33.

## Gingerbread People

4 for \$12.50.

## Bûche de Noël

Chocolate Cake filled with hazelnut ganache & finished with chocolate  
buttercream

\$64.

---

# NYE 2024

*Pick up on December 31<sup>st</sup>.*

## COCKTAIL PLATTERS

### CHEESEBOARD

*artisanal cheeses, decorated with dried fruits & nuts. served with our sliced breads & baguette chips.*

SMALL \$72.00 (serves 6-8)

LARGE \$140.00 (serves 12-15)

### CHARCUTERIE BOARD

*artisanal meats and cheeses & dried fruits and nuts. served with our sliced breads & baguette chips.*

SMALL \$92.00 (serves 6-8)

LARGE \$160.00 (12-15)

### MEZZE PLATTER

*an assortment of our seasonal spreads including hummus, beet hummus, muhammara, pimento cheese & eggplant dip. served with our sliced breads & baguette chips.*

SMALL \$36.00 (serves 10-12)

LARGE \$58.00 (serves 23-25)

### DINNER PLATTER

*your choice of...*

- *roasted chicken Marbella with olives, capers, sweet apricots with a briny and tangy sauce.*
- *bourbon-maple glazed roasted Atlantic salmon fillets.*
- *house-made falafels served with tzatziki sauce.*

\$14.99 pp (minimum 15)

---

# APPETIZERS

## MINI CRABCAKES & SALMON CAKES

*served with house-made remoulade sauce.*

\$160.00 (20 ea)

## SAVORY CROSTATA DUO

*flaky and buttery crust stuffed with...*

- *caramelized onions, fig jam and gorgonzola cheese*
- *wild mushrooms, leeks, local chevre cheese drizzled with balsamic reduction.*

\$64.00 (8 ea)

## MINI TRIO SANDWICHES

*house-made mini soft and butter rolls with...*

- *lump crab meat tossed with a lemon-herb mayonnaise dressing*
  - *roasted turkey & brie*
- *smoked salmon with crème fraiche & topped with dill & capers*

\$125.00 (10 ea)

## BBQ BACON WRAPPED SHRIMP

*steakhouse shrimps wrapped with bacon and glazed with a tangy BBQ sauce.*

\$55.00 (12 pc)

## CROQUETTE DUO

- *heritage ham & gruyere cheese*
  - *leek & kale*

\$125.00 (10 ea)

# DESSERT

## GATEAU ST. HONORE

*profiteroles dipped in caramel with coffee pastry cream.*

\$58.00

---