

# The Pantry Holiday Menu 2011 \*\* Please ask for help to place an order!

Customer Name: \_\_\_\_\_ Phone #: \_\_\_\_\_ P/U Day 23 24 Time: 10/12 12/3

**DEADLINE 4 ORDERS** is Friday December the 16<sup>th</sup> by the close of business We will be closed 25<sup>th</sup> and 1<sup>st</sup>

**Appetizers: Priced & Sold by the dozen – The Crudités platter & Cheese Platter serves between 12 & 15 people each**

|   |            |  |                     |
|---|------------|--|---------------------|
| Mini Crab Cakes w/Remoulade Sauce               | \$27 _____ | Gougeres w/Rosemary & Gruyere Cheese             | \$10 _____          |
| Stuffed Mushrooms W/Artichoke, Kale and Gouda   | \$16 _____ | Sugar & Spice Pumpkin Seeds (Pint)               | \$7 _____           |
| Jumbo Shrimp Cocktail, Lemon & Cocktail Sauce   | \$25 _____ | Pantry Pesto & Goat Cheese Clouds                | \$11 _____          |
| Lobster, Crab & Leek Tartlets                   | \$20 _____ | Cheese & Fruit Platter w/Box of Crackers         | \$35 _____          |
| Filo Pastry Cups w/Spinach & Feta (Spanikopita) | \$15 _____ | Crudités platter with Blue Cheese Dip            | \$24 _____          |
| Bacon & Cheddar Deviled Eggs w/Chive            | \$15 _____ | Crisp Pastry w/Gorgonzola, Walnuts & Cranberries | \$14 _____          |
| Crostini w/Green Olive Tapenade & Chevre        | \$14 _____ | Hebrew National Pigs in Pastry w/Mustard         | \$16 (32 pcs) _____ |

\*\*\*\*\* **Pantry Dips & Other Stuff** \*\*\*\*\*

|  |              |                                       |                    |
|--|--------------|---------------------------------------|--------------------|
| Pantry Guacamole (10 oz)                   | \$5.65 _____ | Blue Cheese Dip (8 oz)                | \$4.25 _____       |
| Caramelized Onion Dip (8 oz)               | \$4.25 _____ | Mel's Mom Cranberry Relish (8 oz)     | \$4.25 _____       |
| Artichoke & Green Olive Dip (6 oz)         | \$4.50 _____ | Home Made Egg Nog w Myer's Dark Rum   | \$5.95/QT _____    |
| Southwestern Cheese Dip (8 oz)             | \$4.25 _____ | Flavorful Herb Au Jus sauce for Meats | \$5.75/16 oz _____ |
| A-B-C Dip (8 oz)                           | \$4.25 _____ | Traditional Turkey Gravy              | \$4.75/16 oz _____ |
| Artichoke & Roasted Garlic Tapenade (8 oz) | \$4.25 _____ | Shallot & Black Peppercorn Reduction  | \$7.95/16 oz _____ |

**Salads: A large catering bowl of salad to serve about 10 people (dressing comes on the side)**

|   |               |
|---|---------------|
| Escarole & Baby Arugula Salad, Pears, Candied Pecans & Maytag Blue, Olive Oil & lemon dressing              | \$27.95 _____ |
| "Jackie's Mix": Mesclun, Red Leaf, Baby Arugula, Frisee, Dried Cranberries, Toasted Pumpkin Seed & Balsamic | \$24.95 _____ |

**Breads: There will be an array of fresh baked breads & dinner rolls on a first come first serve basis.**

**Side Dishes: (they are priced & sold to serve about 8 people per tray)**

|  |            |
|--|------------|
| Green Bean Casserole with Wild Mushroom Sauce & Fried Shallots (net wt. 2.75#) | \$30 _____ |
| Roasted Winter Vegetables W/Honey Glaze (net wt. 3 #)                          | \$28 _____ |
| Smashed New Potatoes W/Skins, Roasted Garlic and Gruyere (net wt. 3.5#)        | \$24 _____ |
| Roasted Fingerling Potatoes & Cipolini Onions (net wt. 3.5#)                   | \$32 _____ |
| Yukon Gold & Sweet Potato Gratin (net wt. 3.5#)                                | \$30 _____ |
| Broccolini with Pecan Brown Butter (net wt 2.75#)                              | \$34 _____ |
| Cauliflower and Brussels Sprouts Gratin (net wt 3#)                            | \$29 _____ |

**Prepared Main Courses: (they are priced and sold by the tray – number of servings indicated after line item)**

|  |             |
|--|-------------|
| Beef Bourguignon – Tender Angus Beef, Red Wine, Caramelized Pearl Onion, Bacon, Herbs (6.5 #/8 people)       | \$52 _____  |
| "Pantry" Chicken Pot Pie – Sage Biscuit topped, Veggies & White Meat Chicken in Creamy Sauce (8 – 10 people) | \$42 _____  |
| ½ Spiral Ham – Glazed w/ Grain Mustard, Bourbon (10 # average weight on bone) serves 15 easily               | \$65 _____  |
| Baked Penne Pasta w/Tomatoes, Basil, Ricotta, Mozzarella & Grana Padano Cheeses (serves 8)                   | \$30 _____  |
| U-10 size Jumbo Shrimp Scampi in Garlic Butter (per DOZEN which would serve 3 – 4 people)                    | \$42 _____  |
| Whole Angus Filet Mignon – Sliced & Plattered w/Horseradish Sour Cream Sauce (serves 12)                     | \$125 _____ |
| Beef & Sausage Lasagna w/Pantry Marinara Sauce, Cheeses (serves 10)  | \$58 _____  |
| Side of Cracked Peppercorn & Brandy Coated Roasted Salmon (serves 10 – 12)                                   | \$85 _____  |
| Jumbo Shrimp Risotto w/Saffron (24 Jumbo shrimp – serves 6 ppl)  | \$58 _____  |

**Pastry, Bakery & Desserts**

|   |            |
|---|------------|
| Apple Pie (8)                             | \$16 _____ |
| Pumpkin Pie (8)                           | \$15 _____ |
| Chocolate Pecan Pie (8)                   | \$19 _____ |
| 3 Layer Strawberry Mousse (10)            | \$22 _____ |
| Carrot Cake & Cream Cheese Icing (10)     | \$22 _____ |
| Coconut Cake (10)                         | \$22 _____ |
| Glenn's Choc. & Raspberry Ganache (10)    | \$24 _____ |
| Yellow Cake & Chocolate Butter Cream (10) | \$20 _____ |
| 3 Layer Chocolate Mousse Cake (10)        | \$22 _____ |
| Popper Box (25 assorted)                  | \$21 _____ |
| Cannoli Pie (8)                           | \$16 _____ |
| DZ Egg Nog Cannolis                       | \$12 _____ |
| DZ Regular Cannolis                       | \$12 _____ |

|                                  |            |
|----------------------------------|------------|
| Lemon Hazelnut Cake (FROZEN) (8) | \$26 _____ |
| Chocolate Mousse Cake (12)       | \$22 _____ |
| New York Cheese Cake (10)        | \$23 _____ |
| Key Lime Pie (8)                 | \$15 _____ |
| Black & White Mousse Cake (12)   | \$24 _____ |

**Breakfast stuff...**

Spinach Broccoli & Pepper Jack Quiche \$13 \_\_\_\_\_  
 Hot & Sweet Sausage Quiche \$13 \_\_\_\_\_  
**Holiday Cookies:** (decorated) will be available on the 23<sup>rd</sup> & 24<sup>th</sup> of December ONLY. Cookies are not available for order – we plan to make about 400 or 500 they will be on a first come – first serve basis.

Regular Cookies will be baked early in the morning & available on a first come & first serve basis as well.

**Thank You & Happy Holidays from The Pantry © 203-259-0400**

**Buche de Noel Cake:** (serves about 12 people) will be available on the 23<sup>rd</sup> & 24<sup>th</sup> of December ONLY. It is a yellow cake rolled w/ chocolate butter cream icing, decorated w/ an almond marzipan tree, meringue mushrooms & Santa Claus face. \$30 \_\_\_\_\_