



# *Holiday Dinners*

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## **SHELTON'S WHOLE ROASTED FREE-RANGE TURKEY**

Herb Crusted or Cider Roasted Brined

- or -

## **GRAIN MUSTARD HONEY GLAZED HAM ROAST**

Fresh Pineapple Relish

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### **3 CHOICES OF STUFFING**

Classic Bread Stuffing with Apples

Wild Brown Rice Stuffing (Gluten Free) with Butternut Squash

Sage Cornbread Stuffing

*Served with Pan Dripping Gravy, AuJus or Cranberry Sauce*

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### **CHOICE OF POTATO**

Maple Baked Yams or Roasted Garlic Mashed Yukon Gold Potatoes

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### **CHOICE OF VEGETABLE**

Classic Green Beans with Caramelized Sweet Onions & Mushrooms

- or -

Roasted Brussel Sprouts & Carrots

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### **CHOICE OF BREADS**

Artisan-Baked French Baguettes - or - Whole Wheat Dinner Rolls

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*SERVES 4-8 GUESTS*

**PRICE: \$129.00**

**ALL GLUTEN FREE DINNER: \$139.00**

*MORE GLUTEN FREE OPTIONS AVAILABLE*



# Holiday Trays

## ANTIPASTO PLATTER

A selection of smoked and sliced meats and Italian cheeses with roasted sweet peppers, eggplant, roasted garlic and sun-dried tomatoes.

sm 59.95 lg 79.95

## FRESH FRUIT TRAY

Seasonal fresh varieties of sliced melons, pineapple, oranges, apples, pears, grapes and more.

sm 49.95 lg 69.95

## MEAT AND CHEESE TRAY

Smoked turkey, honey ham, provolone, Swiss and cheddar cheeses. Perfect for sandwiches and served with onions, tomatoes, lettuce, pickles and condiments.

sm 59.95 lg 79.95

## CHEESE TRAY

Imported and domestic selections of cheese wedges and slices garnished with grapes and nuts. Served with crackers.

sm 54.95 lg 74.95

## RELISH VEGETABLE TRAY

A garden of raw and roasted vegetables served with marinated olives. Choose spinach ranch, tahini vinaigrette or garlic hummus dipping sauces.

sm 39.95 lg 59.95

## SANDWICH TRAY

Assorted sandwiches and breads ready-to-eat. Garnished with olives and pickles.

Each Sandwich 8.95

## MEZZA PLATTER

Flat bread and hummus dip served with tzatziki cucumber salad and marinated tomatoes and dolmas (stuffed grape leaves).

sm 44.95 lg 64.95

## SHRIMP COCKTAIL

Chilled large prawns served with tangy roasted garlic cocktail sauce.

Market Price