



Christmas Menu 2022

- **Beef Tenderloin Cooked whole - \$45/lb**
- **Fresh Sliced Roast Beef - \$20/lb**
- **Budaball Ham with Glaze - \$15/lb**
- **Homemade Crepe-Style Manicotti Half Pan - \$45**
- **1 Pint Beef Au Jus - \$8**
- **8 oz. Horseradish Sauce \$6**
- **1 pint Au Poivre Sauce \$14**
- **Cranberry Chutney – Pint - \$9/ 1qt - \$18**
(Homemade with Cranberries, Oranges, Apples, and Walnuts)
- **Stuffing - \$7/lb.**
- **Mashed Potatoes - \$8/lb**
- **Mashed Sweet Potatoes- \$10/lb**
- **Potatoes Au Gratin - 10/lbs**
- **Twice Baked Potato- \$3 each**
- **Green Beans Almandine - \$10/lb.**
- **Hawaiian Dinner Rolls – 75¢ each**
- **Garlic Knot Rolls - \$1.50 each**
- **Homemade Cheesecake - \$55**
- **Ricotta Cheese Pound Cake - \$22**
- **Gluten Free Pound Cake - \$24**
- **Carrot Cake \$60**
- **Gluten Free Crustless Fluffy Almond Cheesecake - \$16**
- **Gluten Free Crustless Fluffy Regular Cheesecake - \$16**
- **Gluten Free Flourless Chocolate Cake -\$45**

All items from our Regular Menu and Catering Menu are also available

Orders need to be placed by December 17th & picked up by Saturday December 24th by 2:00 pm