



CHRISTMAS MENU 2025

Call 207-706-7922

Place orders by Thursday, Dec. 18

Pick up Wednesday, Dec. 24 from 12-3 p.m.

Appetizers

Goat cheese torta rounds with dried cranberries and pesto: **\$24.99**

Mini crab cakes with lemon aioli: **\$42** per dozen

Smoked trout pate: **\$13.99** ½ pint, **\$24.99** pint

Crab dip: **\$24.99** ½ pint

“Devils on Horseback” fresh diver scallops wrapped in bacon: **\$4** each

Cheese and charcuterie platters with local and imported cheeses, hard salami, prosciutto, fruit, nuts, fig cake and quince with crackers and French bread: **\$13.99** per person

Soup

Susie’s lobster bisque: **\$40** per quart

Italian Wedding soup: **\$16.99** per quart

Entrees

Beef Wellington with a green pepper sauce: **\$80** (serves two) or **\$325** (serves 10-12)

Ready to Cook

(V) Butternut squash tart: **\$17.99** (serves two)

(V) Stuffed shells with a butternut squash stuffing in a light tomato and fennel sauce:
\$15.99 per person

Sides

Duchess potatoes: **\$4** each

Ombé vegetable gratin: **\$13.99** per pound

Puree of celeriac, parsnip and winter pear: **\$14.99** per pound

Brussels sprouts salad with roasted walnuts, pomegranate seeds, honey and parmesan:
\$15.99 per pound

Dessert

Individual rum cakes: **\$10.95** each

(GF) Chocolate torte with pistachios and crystallized ginger: **\$50**

Christmas cookie platters: **\$42** for small (12 pieces), **\$84** for large (25 pieces)

Stollens: **\$25** each

(V) Vegan

(GF) Gluten free

