



# Slammin' Salmon 2018 Holiday Menu



## Hors D'oeuvres

*All platters feed up to 10 people*

|   |         |
|---|---------|
| Bacon wrapped lobster skewers   | \$59.95 |
| Honey dew & cantaloupe balls wrapped in lox   | \$54.95 |
| Chutney tray - 3 different chutneys: Eggplant, Mango, & Peanut<br>( <i>accompanied by artisanal crackers and vegetables</i> ) | \$54.95 |
| Spinach feta mini croissants  | \$49.95 |

## Soups by the Quart

|  |         |
|--|---------|
| Creamy romanesco cauliflower & stilton | \$14.95 |
| Roasted chestnut & pumpkin bisque      | \$12.95 |

## Entrees

*All entrees feed up to 8-10 people (unless otherwise noted)*

|  |                                       |
|--|---------------------------------------|
| Boneless roast of prime rib au jus<br>( <i>¼ roast feeds 4-5, ½ roast feeds 8-10</i> )                                     | \$64.95 - ¼ roast, \$124.95 - ½ roast |
| Caramel apple smoked bone in center cut pork loin  | \$69.95                               |
| Orange cranberry roasted whole chicken<br>( <i>w/rosemary balsamic butter, feeds 4-6</i> )                                 | \$39.95                               |
| Coquilles St. Jacques<br>( <i>Seared King scallops in a creamy gruyere sauce encrusted<br/>w/fresh herbs &amp; panko</i> ) | \$79.95                               |
| Slammin' Salmon jumbo lump crab au gratin  | \$69.95                               |
| Layered eggplant & zucchini vegetarian lasagna (no pasta)  | \$49.95                               |

## Sides

|   |                 |
|---|-----------------|
| Grilled sausage & cranberry quiche  | \$16.95 (10")   |
| Caramelized potato hash & camembert quiche  | \$15.95 (10")   |
| Eggnog sweet potato casserole<br>( <i>w/candied sliced almonds</i> )                      | \$15.95 (10")   |
| Smoked asparagus casserole<br>( <i>w/creamy Dijon, herbs, &amp; parmigiano reggiano</i> ) | \$15.95 (10")   |
| Haricots verts with creamy wild mushroom sauce topped<br>( <i>w/crispy fried onions</i> ) | \$14.95 (10")   |
| Seared heirloom carrots w/ lemon dill oil   | \$9.95 per qt.  |
| Red bliss roasted garlic whipped potatoes   | \$11.95 per qt. |
| Oven roasted tri color cauliflower & garlic   | \$11.95 per qt. |

## Desserts

|                                |               |
|--------------------------------|---------------|
| Eggnog cheesecake              | \$15.95 (10") |
| Traditional lattice apple pie  | \$15.95 (10") |
| Maple pecan pie                | \$15.95 (10") |
| Slammin' Holiday cranberry pie | \$15.95 (10") |