



fromage ✦ charcuterie
picnic to pantry

HOLIDAY MENU A LA CARTE OFFERINGS

Available December 1st –18th
(minimum 72 hours notice and based on date availability)

BY THE DOZEN

Mini Lump Crab Cakes w/ House Remoulade	\$36.00
Classic Jumbo Shrimp Cocktail w/ Nori Cocktail Sauce	\$48.00
Traditional Spanakopita	\$36.00
Beef Tenderloin Crostini w/ Blue Cheese Mousse & Pickled Red Onion	\$48.00
Chicken Kale Ricotta Cocktail Meatballs	\$36.00

PLATTERS & SUCH

Take & Bake Artichoke Dip w/ Toasted Crostini	\$26.00
Swine & Cheese Board The perfect combination of artisan cheese & charcuterie. Aged gouda, herbed chevre, roasted leek dip, imported prosciutto di Parma, Toscano salami, sweet peppadews, seasoned Castelvetrano olives and crispy baguette.	\$135.00
Dips & House Chips – Crème de Provence, Buffalo Blue & Black Sheep Hummus	\$100.00
Take & Bake Grilled Flatbread – Roasted Butternut, Kale, Bechamel Sauce & Black Sheep Blend of Cheese	\$25.00
Take & Bake Brie in Puff Pastry w/ Cranberry Chutney	\$28.00

COOKIES BY THE DOZEN

Filled Shortbread Cookies – Dark Chocolate or Raspberry	\$19.00
Loaded Oat, Chocolate Chunk or Toffee Chip	\$21.00



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MEATBALL SUPPER

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SWINE & CHEESE BOARD

The perfect combination of artisan cheese & charcuterie. Aged gouda, herbed chevre, roasted leek dip, imported prosciutto di Parma, Toscano salami, sweet peppadews, seasoned Castelvetrano olives and crispy baguette.

FAMILY STYLE DINNER

Green Salad

w/ Goat Cheese, Dried Cranberries & Toasted Pecans

w/ House White Balsamic Vinaigrette

Our Famous Chicken, Kale, Ricotta Meatballs

w/ House Marinara, Farfalle Pasta & Shredded Parmesan Reggiano

Classic Garlic Bread

SWEET FINISH

Lemon Bars & Chocolate Shortbread Cookies

\$45.00 per guest

8 person minimum



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HOLIDAY MENU

TENDERLOIN SUPPER

Available December 1st –18th
(minimum 72 hours notice and based on date availability)

TRADITIONAL SHRIMP COCKTAIL
Jumbo Poached Shrimp w/ Lemon & Nori Cocktail Sauce

FAMILY STYLE DINNER

Green Salad
w/ Goat Cheese, Dried Cranberries & Toasted Pecans
w/ House White Balsamic Vinaigrette

Herb Roasted Tenderloin of Beef
Sliced and plattered w/ Classic Horseradish Crème

Boursin Mashed Baked Stuffed Potatoes

Mini Baguettes w/ Whipped Butter

SWEET FINISH

Gingerbread Poundcake w/ Maple Whipped Cream

\$69.00 per guest
8 person minimum