

HOLIDAY ENTERTAINING 2018

HORS D'OEUVRES

- Shrimp Cocktail*
- Our Own Spicy Cocktail Sauce \$24.00 dz. ____
- Baked Brie (Serves 4-6)*
- Wrapped in a Puff Pastry,
Stuffed with Fig & Spiced Walnuts \$18.00 ea. ____
- Spinach & Artichoke Dip (Serves 4-6)*
- Served with Crispy Bagel Bites \$16.00 ea. ____
- Chorizo-Stuffed Mushrooms* \$18.00 dz. ____
- Pâté de Campagne Platter (Serves 4-6)*
- Served with Toasted Baguette Chips,
Dijon Mustard & Cornichons \$17.50 ____

ACCOMPANIMENTS

- Roasted Brussels Sprouts*
- With Chestnuts & Applewood Smoked Bacon \$9.99 lb. ____
- Smashed Cauliflower*
- With Butter and Shaved Parmesan \$9.99 lb. ____
- Roasted Shallots & Brown Sugar Butternut Squash*.... \$8.99 lb. ____
- Creamy Mashed Yukon Gold Potatoes*
- With Snipped Chives \$7.99 lb. ____
- Grilled Seasonal Vegetables*
- With a Balsamic Fig Glaze..... \$8.99 lb. ____
- Roasted Winter Vegetables*
- With Marcona Almonds and Maple Glaze \$9.99 lb. ____
- Apple Cider Roasted Brussels & Butternut Squash* \$8.99 lb. ____
- Fresh Parker House Rolls* \$4.50 per 1/2 dz ____

PLATTERS & COLD ENTRÉES

- The Mediterranean*
- Grilled Flatbreads, Artichoke & Jalapeño Dip,
Hummus, Sun-Dried Tomato Bruschetta, Grilled Vegetables,
Feta Cheese, Olives
- 12" Platter..... \$32.00 ____
- 16" Platter..... \$46.00 ____
- Artisan Cheese & Fruit*
- Assortment of Fine Cheeses, Gourmet Crackers & Seasonal Fruits
- 12" Platter..... \$40.00 ____
- 16" Platter..... \$65.00 ____
- Antipasto Platter*
- An Assortment of Marinated Vegetables, Aged Asiago,
Fresh Mozzarella, Genoa Salami, Sopressa & Coppa
- 12" Platter..... \$42.00 ____
- 16" Platter..... \$56.00 ____
- Roasted Beef Tenderloin*
- Medium Rare & Sliced, Horseradish Sauce
- Serves 4-5 people \$75.00 ____
- Serves 8-10 people 150.00 ____
- Spiral Cut Smoked Ham*
- Grand Marnier Brown Sugar Glaze
- Serves 12-15 people \$145 ____
- Herb-Roasted Turkey Breast*
- Cranberry Relish
- Serves 6-8 people \$50 ____

SOUPS & SALAD

- Classic Lobster Bisque with Cream Sherry* \$14.99 qt. ____
- Vegan Butternut Squash & Apple Bisque*..... \$9.99 qt. ____
- Market Salad*
- Fresh Greens, Goat Cheese, Toasted Spiced Walnuts and
Dried Cranberries
(Includes our own Balsamic Vinaigrette)..... \$3.50 qt. ____

HOT ENTRÉES, READY TO WARM

- Seared Filet Mignon Dinner for 2*
- With Peppercorn Red Wine Sauce,
Roast Fingerling Potatoes & Asparagus Spears \$48.00 ea. ____
- Roast Turkey Dinner for 2*
- Turkey Breast with Sage & Vegetable Stuffing,
Green Bean Casserole, Pan Gravy, Cranberry Sauce,
Creamy Mashed Yukon Gold Potatoes \$21.99 ea. ____
- Bacon-Wrapped Pork Tenderloin Dinner for 2*
- Seared & Flash-Roasted Tenderloin of Pork, Bourbon Maple Gravy,
Candied Pecan Yams..... \$23.99 ea. ____
- Salmon en Croute Dinner for 2*
- Stuffed with Mushroom Duxelles, Crème Fraîche,
Creamy Mashed Potatoes, Roasted Brussels Sprouts
with Chestnuts & Bacon \$42.00 ea. ____
- Roasted Organic Black Pearl Salmon Fillet (Serves 6-8)*
- With Ratatouille & Basil Pesto..... \$90.00 ____
- Beef Lasagna (Serves 6-8)*..... \$50.00 ____
- Lobster Mac and Cheese (Serves 6-8)* \$75.00 ____
- Freshly Baked Quiche*..... \$22.00 ea. ____
- Choose: Broccoli & Cheddar ____ Quiche Lorraine ____
Tomato, Basil & Mozzarella ____
Spinach, Artichoke, Leek & Goat Cheese ____
Black Forrest Ham, Sweet Potato & Swiss Cheese ____

SIGNATURE HOLIDAY DESSERTS

- Bûche de Noël*
- Traditional French Christmas and Holiday Cake Shaped to
Resemble a "Yule Log." Chocolate Mousse Filling with Raspberry
Preserves Rolled in a Chocolate Sponge Cake, Iced with a
Chocolate Buttercream and Decorated with Ornate,
Hand-Made Buttercream Mushrooms
- Serves 12-14..... \$40.00 ____
- 8-inch Flourless Chocolate Torte* \$25.00 ____
- Pumpkin Crunch Pie*
- Traditional Pumpkin Filling with
Maple Pecan Streusel Topping..... \$22.00 ____
- Traditional Pumpkin Pie*
- With Housemade Whip Cream \$19.00 ____
- Assorted Holiday Cookie Box*
- 1 lb. \$11.95 ____ 2 lb. \$22.95 ____

CHRISTMAS ORDERS MUST BE PLACED BY 5:00PM ON FRIDAY, DECEMBER 21st FOR PICK-UP BY 5:00PM ON MONDAY, DECEMBER 24th
NEW YEAR'S ORDERS MUST BE PLACED BY 5:00PM ON FRIDAY, DECEMBER 28th FOR PICK-UP BY 5:00PM ON MONDAY, DECEMBER 31st

To Order by Phone, Call Mystic Market Kitchen & Eatery at 860-661-5910

Name _____ Pick-Up Time _____
Phone _____ Notes _____
Credit Card Number _____
Expiration _____ Security Code _____ Paid? yes / no Bakery? yes / no