

HOLIDAY ENTERTAINING 2017

HORS D'OEUVRES

- Crispy Coconut Crusted Shrimp*
- Sriracha Blue Cheese Dip\$24.00 dz. ____
- Honey Mustard Scallops**
- Wrapped in Bacon \$24.00 dz. ____
- Stuffed Mushrooms**
- Chorizo & Gorgonzola \$18.00 dz. ____
- Asian Pork & Shrimp Meatballs*
- Ponzu Dipping Sauce \$18.00 dz. ____
- Vegetable Samosas*
- Tamarind Dip \$18.00 dz. ____
- Double Cream Brie*
- Wrapped in Puff Pastry, Stuffed with Fig Jam & Walnuts
(Serves 4 people) \$18.00 ea. ____
- Deviled Eggs**
- A Classic Holiday Favorite \$15.00 dz. ____
- Hot Crab Dip*
- Crispy Bagel Chips (Serves 4) \$21.00 ea. ____

SOUPS & SALAD

- Classic Lobster Bisque w/ Dry Sherry*\$11.99 qt. ____
- Creamy Butternut Bisque w/ Maple & Sweet Spice*\$9.99 qt. ____
- Market Salad**
- Fresh Greens, Goat Cheese, Toasted Spiced Walnuts & Dried Cranberries.
Includes our own Balsamic Vinaigrette \$3.50 pp. ____

PLATTERS

- The Mediterranean*
- Grilled Flatbreads, Artichoke & Jalapeño Dip, Hummus, Sun-Dried Tomato
Bruchetta, 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 ____
- Beef Tenderloin*
- Roasted Medium Rare & Sliced, Horseradish Sauce.
(Serves 8-10 people).....\$175.00 ____
- Spiral Cut Smoked Ham*
- Grand Marnier Brown Sugar Glaze. (Serves 6-8 people)\$79.00 ____
- Classic Cocktail Time Assortment*
- Goat Cheese, Olive & Roasted Tomato Mini Tart, Beef Crostini with Horseradish
Cream, Parmesan, Chive Oil, Pepper-Turkey Wrapped Asparagus with
Garlic-Herb Cream Cheese
- 12" Platter (1 dz. each)\$36.00 ____
- 16" Platter (1 ½ dz. each)\$52.00 ____
- Around The World*
- Chicken Sate with Peanut Sauce, Grilled Harissa & Honey Shrimp with Lime
Crème Fraîche, Vegetable Spring Rolls with Thai Sweet Chili Sauce
- 12" Platter (1 dz. each)\$58.00 ____
- 16" Platter (1 ½ dz. each)\$86.00 ____

HOT ENTRÉES

- Pork & Chestnut Stuffed Chicken Breasts*
- Lemon Thyme Veloute, Wild Rice Pilaf, Broccoli Rabe.
(Serves 4 people)\$36.00 ____

Triple Pork Roulade

- Applewood Smoked Bacon wrapped, Stuffed with Black Forest Ham,
Spinach, Swiss Cheese, Rolled & Tied (Serves 8-12 people)\$76.00 ____
- Roast Organic Black Pearl Salmon Fillet*
- Choose Arugula & Roast Tomato or Cucumber Dill.
(Serves 6-8 people)\$90.00 ____
- Spinach & Mushroom Lasagna*
- Serves 8-12 people\$50.00 ____
- Roasted Butternut Lasagna*
- Hazelnut Pesto Cream Sauce. (Serves 8-12 people)\$60.00 ____
- Freshly Baked Quiche*
- Choose One: Broccoli & Cheddar or Quiche Lorraine
OR Tomato, Basil Mozzarella\$20.00 ____
- Signature Crème Brulee French Toast*
- Caramel, Tender Brioche, Rich Vanilla Custard
(Serves 9-12 people)\$36.00 ____

ACCOMPANIMENTS

- Cauliflower Rice w/ Toasted Almonds*\$8.99 lb. ____
- Tarragon Glazed Carrots*\$7.99 lb. ____
- Baby Brussels Sprouts with Roast Garlic & Pancetta* ..\$8.99 lb. ____
- Wild Rice Pilaf*\$6.99 lb. ____
- Lyonnais Fingerling Potatoes with Fresh Herbs**\$9.99 lb. ____
- Sweet Potato Gratin w/ Chipotle & Cheddar Cheese*...\$7.99 lb. ____
- Baked Spaghetti Squash w/ Mascarpone*\$8.99 lb. ____
- Roast Butternut Squash*
- with Dried Cranberry & Spiced Walnuts\$8.99 lb. ____
- Creamy Mashed Yukon Gold Mashed Potatoes*
- with Roast Garlic\$7.99 lb. ____

SIGNATURE DESSERTS

- Buche De Noel*
- Chocolate Genoise Cake Wrapped Around Cappuccino Mousse,
Chocolate Buttercream.....\$40.00 ____
- Two Pound Holiday Market-Made Assorted Cookie Box*
- Butter Coins, Biscotti, Frostbites, Chocolate Walnut, Pecan Sandies,
& Cranberry Ginger Shortbread.\$25.00 ____
- Cheesecake*
- Choice of Peppermint Layered with Chocolate Ganache Topping, Cherries
Topped or Raspberry Key Lime (Red, White & Green)
- 6" \$20.00 ____ 8" \$25.00 ____ 10" \$30.00 ____
- Apple Strudel*
- Fresh Apples and Raisins Tossed with Cinnamon,
Baked In Flaky Pastry with Streusel Topping\$24.00 ____
- Swedish Almond Butter Cake*\$20.00 ____
- Chocolate Rum Pecan Pie*
- Your Favorite Pecan Pie Dressed Up For the Holidays
with Chocolate & Dark Rum\$25.00 ____
- Chocolate Marquise Cake*
- Three Layers of Chocolate Cake, Chocolate Mousse,
Chocolate Buttercream & Chocolate Ganache
- 6" \$25.00 ____ 8" \$28.00 ____ 10" \$38.00 ____
- Fruit Pies*
- Apple, Blueberry, Cherry, Pear & Ginger with Raspberries
Crumb or Double Crust Upon Request.\$20.00 ____

* These items are prepared gluten free ** These items are prepared gluten free & vegan

To order by phone, call | East: 860-572-7992 | West 860-536-1500

Name _____
Phone _____
Credit Card Number _____
Expiration _____ Security Code _____

Pick-Up Time _____
Notes _____
Paid? yes / no _____ Bakery? yes / no _____

Christmas orders need to be placed by 5PM Thursday, December 21st, for pick-up by 5PM Sunday, December 24th 2017.
New Year's Eve orders need to be placed by 5PM Thursday, December 28th for pick-up by 5PM Sunday December 31st 2017.

HAVE A SAFE & HAPPY HOLIDAY SEASON! | MYSTICMARKET.COM