# HOLIDAY MENU

Christmas and Hanukkah (at sundown) are Wednesday, December 25

#### Starters:

New England clam chowder \$10 pint \$20 quart

Chicken noodle soup \$7 pint \$14 quart

Baked brie (about 8 oz) in puff pastry with cranberry V \$16 each

Spinach artichoke dip GF V pint \$9 pint

Pigs in blankets \$30 per dozen

Philly cheesesteak springrolls with spicy ketchup \$36 per dozen

Wild mushroom tartlets V \$36 per dozen

Dates stuffed with almonds and wrapped in bacon GF \$36 per dozen

Phyllo cups with fig, goat cheese and pinenuts V \$36 per dozen

Shrimp cocktail (U 10- Jumbo) V \$40 per pound

Crudités with hummus and buttermilk ranch dips GF V/VEGAN Small \$45 Large \$75
Assorted cheese trays with fruit, bread and crackers V Small \$85 Large \$150
Green salads with naval oranges, dried cranberries, goat cheese, toasted almonds and citrus vinaigrette GF V \$10 individual \$28 small bowl \$40 large bowl
Caesar salad \$10 individual \$28 small bowl \$40 large bowl

### **Entrees:**

Roasted sliced turkey breast \$18 per pound

Whole roasted filet of beef with horseradish sauce GF \$295.00

Red wine braised short ribs GF \$20 per serving (6 oz serving)

Maple Pommery glazed salmon filets GF \$12 each (6 oz serving) OR \$135 per side

Sesame ahi tuna with teriyaki glaze and wasabi aioli GF \$35 per pound

Pan seared chicken breast with cherry gastrique GF \$10 each

Char grilled chicken breast with wild mushroom gravy GF \$10 each

Lasagna (beef or spinach) \$9 per serving \$75 per ½ pan (serves up to 15 people)

Brown sugar glazed ham GF \$13 per pound

## ORDER INFO BELOW

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### Sides:

Mashed potatoes GF V \$10 pint \$20 quart

Potato latkes V \$4 each

Sour cream V \$3.50 per ½ pint

Housemade apple sauce GF VEGAN \$4.50 per ½ pint

Macaroni and cheese V \$10 per small aluminum pan or \$55.00 per ½ pan

Kale and quinoa salad with cranberries, apples and almonds GF VEGAN \$9 pint \$18 quart

Rosemary roasted potatoes GF VEGAN \$7 pint \$14 quart

Roasted Brussels sprouts with peppers and onions GF VEGAN \$9 pint \$18 quart

Green beans with preserved lemon GF VEGAN \$7 per ½ pound \$14 per pound

#### **Desserts:**

"Trays of assorted dessert bars and mini cookies Small \$65 Large \$125 Assorted Christmas cupcakes (chocolate and vanilla) \$24 for 6 Reindeer, Penguins and Snowman Cake pops \$5 each Assorted cake pops: \$3.50 each

## **IMPORTANT INFO!**

PLEASE *CALL* Bacchus to place your Holiday Orders 215-545-6656

We will be open for pick up Tuesday, December 24 and Tuesday, December 31 until 3PM CLOSED Wednesday, December 25 and Thursday, December 26 CLOSED Wednesday, January 1 and OPEN Thursday January 2 All orders must be placed by Tuesday, December 17 (for Christmas and Hannukah)