



# THE PEASANT GRILL

## NEW YEAR'S EVE 2020

### HORS D'OEUVRES

- PETITE CRAB CAKES (traditional or spicy) w/ chipotle mayo.....\$36 doz  
SOUTHWEST SHRIMP COCKTAIL w/ tequila cilantro cocktail sauce.....\$25 doz  
ASPARAGUS & GOAT CHEESE in phyllo cups.....\$25 doz  
PIGS IN BLANKETS mini hotdogs wrapped in flaky biscuit.....\$25 doz

### ENTREES

- CRAB CAKES (traditional or spicy) w/ chipotle mayo.....\$9 ea  
LOBSTER & CRAB MAC AND CHEESE.....\$20 lb  
classic béchamel with havarti, cheddar, parmesan & loads of seafood  
CRAB STUFFED JUMBO SHRIMP .....\$20  
(1/2 dozen stuffed & ready for your oven)  
OVEN POACHED SALMON .....\$12 ea  
lemon, capers & dill with julienne vegetable  
BACON WRAPPED BEEF TENDERLOIN MEDALLIONS with garlic and herbs.....\$23 ea  
served with horseradish cream sauce  
(grill marked & ready for your oven)  
OUR OWN HOUSE ROASTED SKINLESS SLICED TURKEY BREAST.....\$14 lb  
served with our own turkey gravy

### SOUP

- CHIPOTLE SEAFOOD CHOWDER  
BUTTERNUT SQUASH  
MUSHROOM BARLEY  
CREAM OF TOMATO  
\$12 QUART

### SIDES

- ROASTED BRUSSELS SPROUTS  
SCALLOPED POTATOES with havarti, swiss & cream  
GREEN BEAN MEDLEY with garlic, olive oil & dill  
BUTTERNUT SQUASH RISOTTO  
\$7 PINT \$12 QUART

### BAKERY

- WHOLE QUICHE hand rolled crust.....\$36  
PMS CHOCOLATE CAKE.....\$44  
PARDON MY FRENCH APPLE CAKE.....\$42  
BOURBON PECAN PIE.....\$26

**ORDER DEADLINE IS SATURDAY DECEMBER 26th FOR NEW YEAR'S EVE PICK UP**  
PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES OR DIETARY RESTRICTIONS