

ENTREES

- Whole Roasted Turkey, Giblet Gravy
sm 14-16 lb. \$155 lg 20-22 lb. \$195
- Sage Roasted Turkey Breast, 5-6 lb. sliced,
with giblet gravy, 12-14 servings \$109
- Roasted Turkey Breast, 7-9 lb. sliced, with
giblet gravy, 18-20 servings \$139
- Glazed Spiral-Cut or Semi-Bnls Ham, half/whole \$13.95 lb
- Carved Ham (5# minimum) \$15.95 lb.
- Beef Tips in Sherry Wine Sauce, serves 15-18 \$199
- Brisket of Beef, Horseradish Cream, 6-9 lb \$26 lb
- Beef Rib Eye, bnls, horseradish cream, whole \$399
- Aged Tenderloin of Beef, Cabernet Sauce or
horseradish cream \$299
- Aged Tenderloin of Beef Medallions, Shallot Wine
Pan Jus \$299
- Dinner-Cut Roast Beef, (3 lb. min) au jus \$15.95 lb
- Roasted Pork Loin, with Cider Gravy serves 6-8 \$69
- Glazed Corned Beef Brisket, slow-roasted
horseradish cream, 6-9 lb \$26 lb
- Rosemary Roasted Bnls. Lamb Leg, pan jus 5 lb \$109
- Woodlands Chicken, with mixed mushrooms in light
rosemary cream sauce, boneless, 18 pcs \$99
- Chicken Piccata, with lemon, butter & white wine
boneless, 12 pcs \$89
- Herb Roasted Chicken, bone-in 20 pcs \$49
- Chicken Vesuvio, with potatoes, bone-in 24 pcs \$89
- Spinach Lasagna with creamy bechamel sauce 4 qt \$59
- 4-Cheese or Meat Lasagna 4 qt \$59
- Ricotta Stuffed Shells, 24 pcs \$59
- Homemade Meatballs in Marinara Sauce, 12 pcs \$29

APPETIZERS

- Trio Dip Platter - hummus, sour cream salsa
and honey curry dips with chips & veggies \$69
- Cream Cheese Torta Tray, Raspberry or Pesto \$69
- Bruschetta Tray with Herb Crostini \$47
- Blue Cheese or Port Wine Cheese Ball \$16
- Artichoke Parmesan Dip, with pita chips, 2 qts. \$69
- Spinach Dip with waterchestnuts, 1 qt. bowl \$22
- Tiny Swedish or Honey BBQ Meatballs, 2 qts. \$69
- 1½ lb. Cold-Water Premium Shrimp Tray, 30 pc \$99

SIDES

- 2qt. serves 10-12, 4qt. serves 15-18
- Traditional Sage Dressing \$24 2qt/\$44 4qt
- Buttery Whipped Potatoes \$28 2qt/\$48 4qt
- Sour Cream & Chive Smashed Potatoes \$54 4qt
- Rosemary Roasted Potatoes \$21 2qt \$45 4qt
- Glazed Sweet Potatoes \$26 2qt/\$49 4qt
- Whipped Sweet Potato Soufflé \$56 4qt
- Baked Mostaccioli \$40 4qt
- Cheesy Baked Macaroni with panko topping \$48 4qt
- Penne w/Alfredo, Marinara or Vodka Cream Sauce \$49 4qt
- Whole Green Beans with bacon & shallots \$39 4qt
- Buttered Green Beans with almonds \$24 2qt \$38 4qt
- Broccoli with lemon zest & butter \$29 2qt/\$49 4qt
- Broccoli Cauliflower Bake \$49 4qt
- Brussels Sprouts with brown butter & shallots \$48 4qt
- Creamed Spinach \$31 2qt/\$48 4qt
- Silky Corn Pudding \$48 4qt
- Chive Buttered Corn \$21 2qt \$35 4qt
- Honey Glazed Carrots \$39 4qt
- Strawberry Mousse or Orange Chiffon Gelatin \$35

**Holiday traditions scratch-made from
our family to yours, for more than 80 years!**

D'Masti!



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FRIDAY, NOVEMBER 27 — CLOSED

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NOVEMBER 28 — OPEN 10-5

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