

**The Little Garden Market &
Gilfeather's Fine Provisions**
Great food to go!

HOLIDAY MENU 2017

HORS D'OEUVRES – 1 Dozen Minimum on all items

Mini lump crab cakes w/lemon-caper-dill sauce \$21/dozen

Maple glazed scallops wrapped in applewood smoked bacon \$24/dozen

Coconut shrimp w/sweet chili dipping sauce \$25/dozen

Jumbo poached shrimp w/spicy cocktail sauce \$18/dozen

Lamb chop “lollipops” w/Sitka spiced balsamic glaze \$36/dozen

Spinach and feta in phyllo \$12/dozen

Beef tenderloin w/sweet onion marmalade & Dijon cream on crostini \$27/dozen

Mushrooms stuffed w/veggies and parmesan or sausage and mozzarella \$20/doz.

Spinach and artichoke dip w/crackers \$12.99 lb (1 lb minimum)

Baked brie w/apples and walnuts in pastry \$22. (serves 8-10)

Smoked salmon platter w/red onions, capers and lemon dill sauce \$28.99 lb (1 lb min)

Fruit and cheese platter w/asst crackers \$35 minimum (\$3.50 per person)*

***add cured meats, pickles and olives \$55 minimum (\$5.50 per person)**

Oysters on the half shell (market price)

Duck and apricot beggar's purses \$24/dozen

Artichoke, ricotta and parmesan in phyllo \$20/dozen

Hummus and veggie platter w/pita chips \$30 minimum (\$3 per person)

Chicken satay w/spicy peanut sauce \$18/dozen

SOUPS

Oyster stew: market price - Butternut-ginger \$10/QT

New England clam chowder \$14/QT - Classic corn chowder \$10/QT

ENTREES

Whole roasted beef tenderloin w/horseradish cream sauce \$36.99 lb

Roasted, carved boneless turkey breast \$9.99 lb

Maple bourbon glazed spiral cut ham \$7.99 lb

LASAGNAS: Serves 10-12 guests

Beef or sausage - \$55 Roasted veggie - \$50 Chicken and artichoke/ white sauce - \$65

Butternut squash and caramelized onion w/white sauce - \$60 Cheese - \$45

Seafood (crab, shrimp, scallops) - \$80

MAC N' CHEESE: Serves 10-12 guests

Classic cheddar \$45 Fresh Maine Lobster \$70