





Salads M Soups

Winter Pear & Walnut Salad

Baby spinach with pears, holiday spiced walnuts and English stilton. Comes with a walnut-cherry vinaigrette. Small (Serves 10-15) \$29.99 Large (Serves 20-25) \$49.99

Shredded Brussels Sprout & Chestnut Salad

Shredded Brussels sprouts, with roasted chestnuts, applewood-smoked bacon and cranberries. Dressed with brown butter vinaigrette.

Small (Serves 10-15) \$29.99 Large (Serves 20-25) \$49.99

Classic Caesar Salad

Crisp romaine lettuce, crunchy croutons and savory Parmesan cheese combine to make the perfect first course to any meal. Served with classic Caesar dressing. Small (Serves 10-15) \$19.99 Large (Serves 20-25) \$39.99

Seasonal Soups

- Butternut Squash & Apple Bisque (Contains wheat, dairy & chicken stock)
- Carrot Ginger Soup (Vegan, Gluten Free)
- Chipotle Sweet Potato Soup (Vegan, Gluten Free)
 \$9.99 per quart







Platters











A delicious arrangement of fresh-cut vegetables including carrots, cucumber, broccoli, peppers, and more!
Served with your choice of ranch dip or hummus.
Small (12" platter serves 10-15) \$29.99
Large (18" platter serves 20-25) \$49.99

Shrimp Cocktail Platter

Plump colossal shrimp with fresh herb garnish and cocktail sauce. Small (30 Shrimp) \$59.99 Large (60 Shrimp) \$119.99

Boar's Head Meat & Cheese Platter

Featuring OvenGold Turkey, Deluxe Ham, London Broil Roast Beef, American Cheese & Baby Swiss Cheese Small (Serves 10-15) \$43.99 Large (Serves 20-25) \$73.99

Mediterranean Mezze Platter

Includes stuffed grape leaves, Greek olives, tangy feta, roasted peppers, hummus and pita bread. Small (Serves 10-15) \$34.99 Large (Serves 20-25) \$59.99

Italian Specialty Platter

Featuring traditional Italian charcuterie such as Genoa salami, mortadella and capicola. Also includes fresh mozzarella and provolone. Small (Serves 10-15) \$49.99 Large (Serves 20-25) \$79.99

Friends' Favorites Cheese Platter

A delicious assortment of our most popular cheeses including aged cheddar, creamy Swiss, pepper jack and more. Garnished with fresh grapes.

Small (Serves 10-15) \$34.99 Large (Serves 20-25) \$59.99

Roasts • Other Main Dishes



Roasted Tenderloin of Beef Half or Whole

Herb and peppercorn-crusted beef tenderloin served seared and ready to heat and eat. Served with your choice of sauce: red wine demi glace or horseradish cream.

Market Price

Currant & Rosemary-Glazed Ham

Triple M ham glazed with currant jam and rosemary and dotted with cloves. Served fully cooked and ready to heat and eat, or can be eaten cold.

Small (Serves 6-8) - \$24.99

Large (Serves 15-20) - \$45.99

Herb-Roasted Boneless Turkey Breast

Delicious, all natural, antibiotic-free turkey breast cooked to perfection with rosemary, thyme & sage. Feeds 10 \$45.99

Baked Scallops with Toasted Breadcrumbs & White Wine

Luxurious baked scallops enhanced with a touch of butter, white wine and finished with a delicious crumb topping. Half Tray (Serves 8-10) \$49.99 Full Tray (Serves 15-20) \$99.99

Traditional Meat Lasagna

Hearty lasagna filled with our famous Bolognese ragu and ricotta. Half Sheet Pan, Serves 10-15 - \$49.99 Full Sheet Pan, Serves 20-25 - \$99.99

Winter Vegetable Lasagna

A delicious and filling vegetable lasagna with carrots, zucchini, peppers and creamy Béchamel. Half Sheet Pan, Serves 10-15 - \$39.99 Full Sheet Pan, Serves 20-25 - \$79.99



Sauces Accompaniments

Red Wine Demi Glace

Our rich, deeply flavored sauce makes the perfect accompaniment to beef, veal and pork dishes. \$7.49 per 1/2 pint

Homemade Turkey Gravy

Savory and rich turkey gravy made from scratch in house. \$9.99 per quart

Horseradish Cream Sauce

This zippy sauce is excellent in sandwiches, as a dip for seafood and as a complement to beef, pork and poultry. \$7.49 per pint

Homemade Cranberry Compote

Fresh, tart cranberries cooked with orange juice, sugar and a hint of warm spices. \$7.49 per pint

Winter Chutney: Apricots, Apples, Figs & Chestnuts

A delicious and warming chutney that makes an excellent accompaniment to cheese, meat and poultry dishes. \$7.49 per pint





Classic Sides

Friends' Cranberry Stuffing

Traditional-style stuffing flavored with celery, cranberries, vegetable stock and fresh herbs. \$7.99 per pound

Mashed Butternut Squash

Seasonal squash enhanced with brown sugar, butter and winter spices. \$8.49 per pound

Glazed Carrots & Fennel

Hearty chunks of carrots roasted with fennel and finished with a sweet and savory glaze. \$8.49 per pound



1 pound minimum. Each pound serves approximately 2-3 people.

Classic Mashed Potatoes

Creamy mashed potatoes, enhanced with a touch of butter. \$5.49 per pound

Roasted Asparagus

Crisp, tender spears of asparagus roasted with red peppers and finished with lemon and thyme. \$8.49 per pound

Scalloped Potatoes

Thin slices of potato cooked in Parmesan crème sauce. Small (Serves 4-6) \$19.99 Large (Serves 10-15) \$39.99

Balsamic Roasted Brussels Sprouts

Brussels sprouts roasted with shallots and glazed with balsamic vinegar. \$8.49 per pound

Holiday Mac & Cheese

A decadent mac & cheese full of four cheeses, applewood-smoked bacon and chives. \$8.99 per pound

Stuffed Meatballs in Traditional Red Gravy

Hearty beef meatballs stuffed with mozzarella and simmered in a classic red gravy. \$8.99 per pound



Bakery

Pain D'Avignon Cranberry Pecan Rolls \$10.99 / dozen

Pain D'Avignon Plain White Rolls \$7.99 / dozen

Friends' Freshly Baked Butter & Egg Rolls \$5.99 / dozen

Friends' Freshly Baked Snowflake Rolls \$5.99 / dozen Friends' Freshly Baked Corn Bread \$5.49

Friends' Freshly Baked Pumpkin Bread \$5.49

Friends' Freshly Baked Cranberry Nut Bread \$5.49

Freshly Baked Pies

Friends' Freshly Baked 10" Pies - \$9.99 Apple • Egg Custard • Blueberry • Pumpkin

Centerville Pie Co. 9" Pies - \$17.99

Apple • CranApple • All Berry • Pumpkin

Specialty Pies

Friends' Freshly Baked 10" Pecan Pie - \$17.99 Maine Pie Co. Gluten-Free 8" Apple Pie - \$17.99 Humble Pie Individual Vegan Apple Pie - \$6.49



How To Order



Order at Deli Counter | Order by Phone 508-255-0963 — Orleans | 508-763-5333 — Rochester

PLEASE ALLOW 48 HOURS FOR ORDERS. NOTE: THE LAST DAY TO ORDER IS DECEMBER 18, 2020.

Before placing order, please inform us if a person in your party has a food allergy.

ORDER DATE:	ORDER TAKEN BY:			
PICK UP DATE & TIME:				
		ORLEA!	NS ROCHES	TER
NAME:				
PHONE:				
ITEM		QTY	PRICE	TOTAL
SPECIAL INSTRUCTIONS:			GRAND TOTAL: (EXCLUDING TAX)	