



holiday CATERING MENU

Taking Orders For Pickup on December 23 or December 24.



Entertain &
Celebrate!

Salads AND Soups

Winter Pear & Walnut Salad Veg GF

Baby spinach with pears, holiday spiced walnuts and English stilton. Comes with a walnut-cherry vinaigrette.

Small (Serves 10) \$34.99

Large (Serves 20) \$69.99

Shredded Brussels Sprout & Chestnut Salad GF

Shredded Brussels sprouts, with roasted chestnuts, applewood-smoked bacon and cranberries.

Dressed with brown butter vinaigrette.

Small (Serves 10) \$34.99

Large (Serves 20) \$69.99

Classic Caesar Salad Veg

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) \$24.99

Large (Serves 20) 49.99

Seasonal Soups per quart

- Butternut Squash & Apple Bisque (Contains Dairy & Chicken Stock) \$13.99
- Chipotle Sweet Potato Soup V GF \$11.99
- Angus Beef Stew GF DF \$17.99
- Lobster Bisque \$14.99

Veg = Vegetarian V = Vegan GF = Gluten Free DF = Dairy Free

Please note all prices do not include tax.

Reheating instructions will be provided.

Platters

Garden Veggie Platter (Vegan with hummus option)

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) \$34.99

Large (18" platter serves 20-25) \$69.99

Shrimp Cocktail Platter

Plump colossal shrimp with fresh herb garnish and cocktail sauce.

Small (30 Shrimp) \$64.99

Large (60 Shrimp) \$129.99

European Hard Cheese Platter

A selection of cut hard cheeses including Manchego, Gouda, Welsh Cheddar, Double Gloucester with Chives.

Served with grapes, dried dates & almonds.

Small (Serves 10-15) \$49.99

Large (Serves 20-25) \$99.99

Mediterranean Mezze Platter (GF without pita bread)

Includes stuffed grape leaves, Greek olives, tangy feta, roasted peppers, hummus and pita bread.

Small (Serves 10-15) \$39.99

Large (Serves 20-25) \$74.99

Italian Specialty Platter

Featuring traditional Italian charcuterie such as Genoa salami, mortadella and capicola. Also includes fresh mozzarella and provolone.

Small (Serves 10-15) \$54.99

Large (Serves 20-25) \$94.99

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) \$39.99

Large (Serves 20-25) \$74.99

Roasts Other Main Dishes

Roasted Tenderloin of Beef

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

Half, Serves 5-6 - \$124.99

Whole, Serves 10-12 - \$239.99

Sweet Orange Glazed Ham

Savory, holiday ham glazed with fresh orange juice, brown sugar and dotted with cloves. Served fully cooked and ready to heat and eat, or can be eaten cold.

Small (Serves 6-8) - \$29.99

Large (Serves 15-20) - \$49.99

Herb-Roasted Boneless Turkey Breast

Delicious, all natural, antibiotic-free turkey breast cooked to perfection with rosemary, thyme & sage.

Serves 6 - \$55.99

Traditional Meat Lasagna

Hearty lasagna filled with our famous Bolognese ragu and ricotta.

Half Sheet Pan, Serves 10-15 - \$59.99

Full Sheet Pan, Serves 20-25 - \$109.99

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) \$61.99

Full Tray (Serves 15-20) \$126.99

Winter Vegetable Lasagna



A delicious and filling vegetable lasagna with carrots, zucchini, peppers and creamy Béchamel.

Half Sheet Pan, Serves 10-15 - \$49.99

Full Sheet Pan, Serves 20-25 - \$99.99

Friends' Freshly Made Quiche

House made quiche with a buttery crust & savory filling. Your choice of the following:

- Asparagus & Gruyere 
- Classic Quiche Lorraine
- Roasted Vegetable & Cheese 

\$17.99

 = Vegetarian  = Vegan  = Gluten Free  = Dairy Free

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

Sauces AND Accompaniments

Red Wine Demi Glace

Our rich, deeply flavored sauce makes the perfect accompaniment to beef, veal and pork dishes.

\$7.99 per 1/2 pint

Homemade Turkey Gravy

Savory and rich turkey gravy made from scratch in house.

\$10.99 per quart

Horseradish Cream Sauce Veg GF

This zippy sauce is excellent in sandwiches, as a dip for seafood and as a complement to beef, pork and poultry. **\$7.99 per pint**

Homemade Cranberry Compote V GF

Fresh, tart cranberries cooked with orange juice, sugar and a hint of warm spices.

\$7.99 per pint

Winter Chutney: Apricots, Apples, Figs & Chestnuts V GF

A delicious and warming chutney that makes an excellent accompaniment to cheese, meat and poultry dishes.

\$8.99 per pint

Classic Sides

Friends' Cranberry Stuffing V

Traditional-style stuffing flavored with celery, cranberries, vegetable stock and fresh herbs.

\$8.49 per pound

Mashed Butternut Squash Veg GF

Seasonal squash enhanced with brown sugar, butter and winter spices.

\$8.99 per pound

Glazed Carrots & Fennel V GF

Hearty chunks of carrots roasted with fennel and finished with a sweet and savory glaze. **\$8.99 per pound**

Classic Mashed Potatoes Veg GF

Creamy mashed potatoes, enhanced with a touch of butter.

\$7.49 per pound

Roasted Asparagus V GF

Crisp, tender spears of asparagus roasted with red peppers and finished with lemon and thyme.

\$9.99 per pound

Scalloped Potatoes Veg GF

Thin slices of potato cooked in Parmesan crême sauce.

Small (Serves 4-6) \$24.99

Large (Serves 10-15) \$49.99

Balsamic Roasted Brussels Sprouts V GF

Brussels sprouts roasted with shallots and glazed with balsamic vinegar.

\$9.99 per pound

Holiday Mac & Cheese

A decadent mac & cheese full of four cheeses, applewood-smoked bacon and chives.

\$10.99 per pound

Stuffed Meatballs in Traditional Red Gravy

Hearty beef meatballs stuffed with mozzarella and simmered in a classic red gravy.

\$11.99 per pound

1 pound minimum.
Each pound serves 2 people.

Bakery Veg

Pain D'Avignon Cranberry Pecan Rolls \$13.99 / dozen

Pain D'Avignon Plain White Rolls \$10.99 / dozen

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

Friends' Freshly Baked Snowflake Rolls \$5.99 / dozen

Friends' Freshly Baked Corn Bread \$7.49

Friends' Freshly Baked Pumpkin Bread \$7.49

Friends' Freshly Baked Cranberry Nut Bread \$7.49

Freshly Baked Pies

Friends' Freshly Baked 10" Pies Veg

Apple - \$12.99 Blueberry or Cherry - \$15.99
Pumpkin - \$19.99 Pecan Pie - \$22.99

Specialty Pies

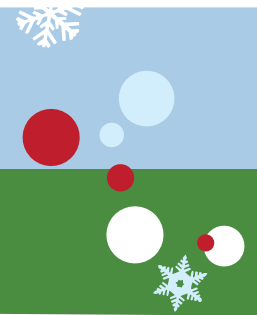
Maine Pie Co. Gluten-Free 8" Apple Pie - \$29.99 GF
Humble Pie Individual Vegan 4" Apple Pie - \$6.99 V

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How To Order



Order at Deli Counter *OR* Order by Phone:
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PLEASE NOTE: THE LAST DAY TO ORDER IS FRIDAY, DECEMBER 16, 2022

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

All orders must be prepaid prior to pickup. You will be contacted by phone after Friday 12/16 for a credit card.

ORDER DATE: _____ ORDER TAKEN BY: _____

PICKUP DATE & TIME:

ORLEANS: ___ FRI., 12/23, 8AM-3PM ___ SAT., 12/24, 8AM-12PM ___ SAT., 12/24/21, 12PM-3PM

ROCHESTER: ___ FRI., 12/23, 4PM-8PM ___ SAT., 12/24, 8AM-3PM

NAME: _____

PHONE: _____ E-MAIL: _____

ITEM	QTY	PRICE	TOTAL
GRAND TOTAL:			
(EXCLUDING TAX)			

SPECIAL INSTRUCTIONS:

