

Gilfeather's Fine Provisions Holiday Menu 2022

Great food to go!

HORS D'OEUVRES – 1 Dozen Minimum on all items

Mini lump crab cakes w/lemon-caper-dill sauce \$24/dozen

Maple glazed sea scallops wrapped in applewood smoked bacon (market price)

Jumbo poached shrimp w/spicy cocktail sauce \$24/dozen

Lamb chop “lollipops” w/Sitka spiced balsamic glaze (market price)

Spanikopita \$15/dozen

Veggie springrolls w/ sesame-ginger dipping sauce \$24 dozen

Cocktail meatballs (balsamic glaze, smoked apple bbq, sweet chili glaze) \$32 qt

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

Mushrooms stuffed w/veggies and parmesan or sausage and mozzarella \$16 lb

Baked brie w/apples and walnuts in pastry \$42. (serves 10-12)

Smoked salmon platter w/red onions, capers, tomatoes, fresh dill \$31.99 lb

Premium charcuterie/cheese/pickled veggie platter (priced by selections...)

Oysters on the half shell w/cocktail & mignonette (market price)

Hummus and veggie platter w/pita chips

Mexican “firecrackers”- crispy tortilla w/chicken salsa & cheese \$16 dozen

Chicken satay w/spicy peanut sauce \$24/dozen

Beef satay w/chili crisp glaze \$32/dozen

ENTREES

Roasted beef tenderloin w/horseradish cream sauce \$48 lb

Carved boneless turkey breast \$16 lb

Maple bourbon glazed spiral cut ham \$16 lb

Coq au Vin (contact the chef for pricing/quantity desired)

Chef Rick's eggplant wrapped baked polenta w/fresh mozzarella and marinara

LASAGNAS: Serves 10-12 guests

Meatball - \$64

Roasted veggie - \$64

Chicken and artichoke/ white sauce - \$75

Butternut squash and caramelized onion w/white sauce -\$75

MAC N' CHEESE: Serves 10-12 guests

Classic cheddar \$64

Fresh Maine Lobster mac and cheese \$95

SIDE DISHES: Serves 12-14 guests

Roasted butternut squash w/sauteed shallots \$45 (9X13 pan)

Classic scalloped potatoes \$45 (9X13 pan)

Maple and garlic roasted Brussels sprouts \$16 qt

Cheddar Yukon Gold mashed potatoes \$16 qt

Jasmine rice w/sautéed veggies \$12 qt

Baguette with garlic and wine butter or maple-sea salt butter

Salads by request

PIES

Apple \$24, Maple cream \$35, Pecan \$24, Mixed Berry \$24, Peach \$24

BREAKFAST AND BRUNCH

Quiches: \$24 ea.

Fresh muffins: Tri-berry, blueberry, banana-walnut \$24/dozen

Coffee cakes: cinnamon-walnut, blueberry or apple \$30 (serves 12-14)

Fresh fruit salad by request

Gilfeather's welcomes special orders- If you would like an item that's not listed, please ask!

**** Prices and availability subject to change ****

**Please call or email to place your order
802-870-7315
email: thelittlegardenmarket@gmail.com**