Gilfeather's Fine Provisions Holiday Menu 2023

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 \$36/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

Short rib and Roquefort mini hand pies \$24/dozen

Coconut chicken skewers \$24/dozen

Asparagus wrapped in prosciutto and philo with parmesan \$2.75 ea

ENTREES

Roasted beef tenderloin w/horseradish cream sauce \$54 lb

Carved boneless turkey breast \$20 lb

Maple bourbon glazed spiral cut ham \$16 lb

Eggplant wrapped baked polenta w/fresh mozzarella and marinara \$64 per pan

LASAGNAS: Serves 10-12 guests

Meatball - \$64
Roasted veggie - \$64
Chicken Parmesan Lasagna - \$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)
Roasted baby red potatoes w/dijon and rosemary \$16 qt
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 \$12
Salads by request

PIES

Apple \$28, Maple cream \$35, Pecan \$28, Mixed Berry \$28, Peach \$28

BREAKFAST AND BRUNCH

Quiches: \$28 ea.

Fresh muffins: Tri-berry, blueberry, banana-walnut \$30/dozen

Scones \$30/dozen

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