

## **Gilfeather's Fine Provisions Holiday Menu 2024**

*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**

**Chicken or Veggie stuffed dumplings w/sesame and scallions \$15 dozen**

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

**Cocktail meatballs (balsamic glaze, smoked apple bbq, sweet chili glaze)**

**\$32 qt 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)**

**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**

**Beef tenderloin w/horseradish cream sauce \$54 lb**

**Carved boneless turkey breast \$20 lb**

**Maple bourbon glazed spiral cut ham \$16 lb**

**Sous vide lamb shanks w/rosemary demi glace \$28 lb**

**Roasted lemon chicken (½ chicken on the bone) \$16 lb**

**Braised boneless beef short ribs with rich pan sauce \$40 lb**

**Pasta: Serves 8-10 guests (9”X13”)**

**Meatball Lasagna- \$72**

**Spinach & Mushroom Lasagna - \$72**  
**Chicken & Artichoke Lasagna- (white sauce) - \$75**  
**Linguine & Meatballs- \$72**

**MAC N' CHEESE: Serves 10-12 guests**

**Classic cheddar \$64**  
**Fresh Maine Lobster mac and cheese \$95**

**SIDE DISHES: Serves 10-12 guests**

**Roasted butternut squash w/sauteed shallots \$45 (9X13 pan)**  
**Roasted baby red potatoes w/dijon and rosemary \$45 (9X13 pan)**  
**Maple and garlic roasted Brussels sprouts \$45 (9X13 pan)**  
**Ginger & Brown Sugar roasted carrots \$45 (9X13 pan)**  
**Cheddar Yukon Gold mashed potatoes \$45 (9X13 pan)**  
**Jasmine rice w/sautéed veggies \$45 (9X13 pan)**  
**Baguette with garlic and wine butter or maple-sea salt butter \$12**  
**Salads by request**

**PIES \$36**

**Apple, Maple cream, Pecan, Mixed Berry, Peach, Pumpkin**

**PASTRIES**

**Lemon Bars \$3.50 ea**  
**Maple Pecan Bars \$3.50 ea**  
**Flourless Chocolate tortes \$5.50 ea (Gluten Free!)**  
**Peanut Butter Chocolate bars \$2.50 ea (Gluten Free!)**  
**Cup Cakes \$3.00 ea**  
**(Vanilla w/maple, Chocolate w/chocolate,**  
**Carrot Cake w/cream cheese frosting and walnuts)**

**BREAKFAST AND BRUNCH**

**Quiches: \$28 ea.**  
**Fresh muffins: Tri-berry, blueberry, banana-walnut \$36 dozen**

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

**Please call or email to place your order by 12/18/24**  
**802-870-7315**

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