



Mother's Day Take Out Menu

DINNER PREPARED FOR YOU TO FINISH AT HOME
You put the finishing touches at home and take all the credit!

Available for pickup Saturday May 8th between 1-4pm

**** MUST BE PRE-ORDERED BY WEDNESDAY May 5th By 7pm ****

*** (Time required by our meat company. Sorry No Exceptions) ***

Place your order at 781-461-8118

Appetizers, Soups & Salads

Gulf Shrimp Cocktail \$33/dozen

Thai Cocktail Sauce, Lemon Wedges
**one dozen minimum*

Roasted Tomato & Fennel Bisque (gluten free) \$28/quart (4 one cup servings)

basil pesto and Reggiano crumbles

Strawberry and Local Blue & Goat Cheese Salad \$10/per serving (must be purchased in increments of two)

Organic Baby Greens, Fresh Sliced Strawberries, Great Hill Blue and Vermont Creamery Chevre Crumbles,
Savory Spiced Almonds, Strawberry -White Balsamic Dressing

Main Courses

Crab, Shrimp & Lobster Stuffed Filet of Sole \$30/serving

6-7 oz Stuffed Rolled Sole, Brandied Lobster Cream, Oven Ready To Bake, Instructions Provided

Roasted Rack of Lamb, Mediterranean Olive Tapenade \$66/2 servings

Lamb Rack (feeds 2 persons), seasoned and Seared, brushed with Dijon Mustard and Coated with Herbed Panko Crumbs,
ready to finish roasting on Sunday. Heating instructions provided.

Giannone Farms All Natural Whole Chicken \$36

Feeds 2 persons, Garlic & Fresh Herb Seasoned, Trussed, Oven Roast Ready. Roasting instructions provided.

Roasted Beef Tenderloin, Horseradish Cream Sauce

Half Tenderloin \$99/ 4 servings

Full Tenderloin \$199/ 8 servings

Trimmed Premium beef tenderloin seasoned and seared to oven-ready.
Instructions to finish roasting provided. Creamy Horseradish Sauce

Vegetables & Starches*

*vegetables & starches must be purchased in increments of two**

Spring Asparagus with Lemon Butter \$4/serving

(peeled & blanched - ready to reheat and top with lemon butter)

Chick Pea, Artichoke & Green Bean Salad \$3.50/serving

Tomato, Pickled Red Onion, Cucumber, Fresh Herbs, Aged Sherry Vinegar, Olive Oil Dressed

Zucchini & Summer Squash Casserole \$3.50/serving

baked layered local squashes with cream, Fontina cheese and sauteed onions

Gratin of Potato, Leeks, and Celery Root \$4/serving

(Fully cooked thinly sliced potato and celery root layered with leeks, cheese, and cream - cut into triangular wedges to be heated next day)

Desserts

Vanilla Cupcake \$3.95/ea.

Fresh Berries, Vanilla Buttercream, Chocolate Shavings

"Cup of Dirt" \$4.95/ea.

Dark Chocolate Pudding, Chocolate Crumble, Gummy Worms