

BAKED ESPECIALLY FOR THE HOLIDAYS



Whether you're celebrating at home or work, let us add a scrumptious food presentation to your festivities.



From our kitchen to yours, we wish you the happiest, healthiest, and most joyful of holiday seasons!



2017 Special Holiday Entrees



*All meals come with bread and butter. Each serves a minimum of 10.
72-hours advanced notice required.*

Ham Braised in Port with Homemade Mashed Potatoes and Green Beans with Mushrooms

Boneless ham marinated for two days in port then slow roasted to perfection. Served with homemade mashed potatoes that we make with real butter and milk, crispy-tender green beans, shallots, and mushrooms. Wonderful to celebrate the holidays together!

\$15.99 per person

Herb-Crusted Pork Roast with Homemade Mashed Potatoes, Maple Glazed Brussels sprouts and Homemade Applesauce

Boneless pork butt roasted with a lovely herb-salt crust to lock in flavor. Served with our famous homemade mashed potatoes, cooked-to-perfection Brussels sprouts with bacon and maple glaze, finished with homemade applesauce.

\$15.99 per person



Tenderloin of Beef with a Shallot & Syrah Reduction, Sour Cream and Chive Mashed Potatoes and a Simple Salad of Arugula, Roasted Beets and Goat Cheese

Beef tenderloin gently roasted and served warm with a decadent side of broccoli baked to perfection in gorgonzola cheese, topped with bread crumbs, and a lovely salad of winter greens served with delicate homemade vinaigrette.

\$21.99 per person

Chicken Breasts with Mushroom and Onion Dijon Sauce

Served with our earthy wild rice, buttery green beans, and a mixed greens salad with homemade croutons and a Dijon vinaigrette.

\$14.99 per person

Baked Ziti with Four Cheeses

A cheesy vegetarian-baked pasta with parmesan, mozzarella, ricotta, and fontina. It's rich and "stick to your ribs" perfect for the holidays. Add a Caprese salad with homemade balsamic vinaigrette and warm French bread.

\$11.99 per person



Three-Mushroom Lasagna with Gorgonzola Sauce

A rich and luxurious pan of lasagna perfect for a group that includes vegetarians (and foodies). Porcini, crimini, and shiitake mushrooms baked in this decadent lasagna. Delivered whole, along with warm bread and butter.

\$110.99 for one full pan (serves 15–20)

[All regular menu items also available]





Sweets & Desserts



To satisfy every holiday sweet tooth!

Homemade Raisin Tarts

Delicious little tarts that will remind you of a mini pecan pie but without the nuts. Served with homemade whipping cream to top.



Minimum two dozen

\$17.99 per dozen

Assorted Decorated Holiday Cookies

Minimum two dozen

\$11.99 per dozen

Mocha Mousse Cake

A Kahlua and amaretto-soaked pound cake surrounding a chocolate mousse, covered in chocolate ganache.

Each cake serves approx. 10-12

\$37.99 per cake

Swirly Pumpkin Brownies

Minimum two dozen

\$15.99 per dozen

Cheesecakes (made from scratch)

Each cheesecake serves approx. 10-12

\$34.99 per cheesecake



- Pumpkin with gingersnap crust
- White chocolate with fruit
- Citrus with a lemon curd and shaved citrus
- Chocolate cheesecake with Oreo cookie crust
- Orange-cranberry with a chocolate crust

Plates, forks, spoons, knives, napkins (disposables)
available upon request: \$1.25 per person

Delivery-only service or full service available.
We can come to your location and serve/staff your event.

Deliveries within Knox County : \$20.00

Deliveries outside of Knox County: \$25.00

