Holiday Cookies

*Available December 1 to December 24th only

Clam shell (30 to 35 pieces) - \$24.00 12" platter (40 to 50 pieces) - \$34.00 16" platter (65 to 75 pieces) - \$42.00

Seasonal Sides (By the Pound)

Mashed potatoes - \$12.50 House made stuffing - \$12.50 Pickled red beet salad - \$12.50 Maple butternut squash salad - \$12.50 Holiday gravy (by the quart only) - \$16.50

Appetizers (By the Dozen Minimum)

Smoked salmon canapé - \$36.00 Sweet & sour meatballs - \$36.00 Crispy Greek Spanakopita - \$36.00 Classic stuffed mushrooms - \$36.00

Turkey, cranberry mayo & cheddar finger sandwiches - \$36.00 Cucumber, curry & sweet Thai chili aioli finger sandwiches - \$36.00 Sea scallops wrapped in bacon with a sweet balsamic drizzle - \$38.00 Ginger almond chicken or house chicken salad in wonton cup - \$38.00 Mini broccoli & cheddar quiche - \$38.00 Mini bacon & Swiss quiche - \$38.00

Specialty Platters (Minimum 6 People)

<u>Vegetable Crudité & Zesty Dip</u> - Carrots, broccoli, bell peppers, celery, cucumbers & grape tomatoes - \$6.75 per person

<u>Fresh Fruit Display</u> - Sliced honeydew, cantaloupe, pineapple, grapes & berries - \$6.75 per person

<u>Cheese & Crackers</u> - Local sharp cheddar with dried fruit, red grapes & berries - \$7.25 per person

<u>Jumbo Shrimp Cocktail</u> (3 per person) - with house made cocktail sauce & lemon wedges - \$12.75 per person

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