

# **Chef's Corner 2024**

## **Holiday Season Offerings**

**\* TAKING ORDERS STARTING NOVEMBER 1ST \***

**48 Hours Notice Preferred For All Orders**

\*Deadline for Thanksgiving orders - By November 24

\*Deadline for Christmas orders - By December 21

**To Go Thanksgiving Dinner - \$27.75**

House roasted all white meat turkey, stuffing, gravy, cranberry chutney, asparagus & garlic mashed potatoes

**\* Available for pick up November 26 & 27**

**Limited Quantities Please Pre-Order!**

### **Bakery Items**

Italian Sausage & Mozzarella Quiche - \$26.00

Broccoli, Garlic & Parmesan Quiche - \$26.00

Chef's Tourtiere - \$32.00

**AVAILABLE STARTING 12/4**

(our version of a Canadian pork & beef pie with potatoes)

### **Fresh Fruit Tart**

(serves 6-8) - \$36.00

### **House Made Pies**

**\* Available November 20 to November 27 only**

Pumpkin Pie - \$23.00 / Cinnamon Apple Pie - \$26.00

Bourbon Maple Pecan Pie - \$29.00

### **Chef's Yule Log**

**\* Available December 18 to December 24 only**

Chocolate cake, chocolate buttercream & chocolate ganache with holiday decorations (10"/serves 8-12) - \$55.00

### **Holiday Cookies**

**\* Available December 4 to December 24th only**

- Clam shell (30 to 35 pieces) - \$25.00
- 12" platter (40 to 50 pieces) - \$38.00
- 16" platter (65 to 75 pieces) - \$48.00

### **Seasonal Sides** (By the Pound)

- Garlic 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, pepper & garlic herb ranch finger sandwiches - \$36.00
- Sea scallops wrapped in bacon with a sweet balsamic drizzle - \$40.00
- Ginger almond chicken or house chicken salad in wonton cup - \$38.00
- Mini broccoli & parmesan quiche - \$38.00
- Mini Italian sausage & mozzarella quiche - \$38.00

### **Specialty Platters** (Minimum 6 People)

- Vegetable Crudité & Ranch Dip - Carrots, broccoli, bell peppers, celery, cucumbers & grape tomatoes - \$6.75 per person
- Fresh Fruit Display - Sliced honeydew, cantaloupe, pineapple, grapes & berries - \$6.75 per person
- Cheese & Crackers - Local sharp cheddar with dried fruit, nuts, red grapes & berries - \$6.75 per person
- Jumbo Shrimp Cocktail (3 per person) - with house made cocktail sauce & lemon wedges - \$11.75 per person

**802-878-5524 / [chefscornervermont.com](http://chefscornervermont.com)**

