

CHRISTMAS DINNERS

BY
Artisan Kitchen

DINNER OPTION #1:

PEPPER CRUSTED PORK LOIN WITH APPLE-APRICOT CHUTNEY (ABOUT 5#)
GARLIC MASHED POTATOES, COUNTRY STYLE GREEN BEANS, ONE DOZEN YEAST ROLLS
BOURBON PECAN PIE (10 INCH)
SERVES 10-12

\$150.00

DINNER OPTION #2:

WHOLE ROASTED BEEF TENDERLOIN WITH BURGUNDY BUTTER
GARLIC MASHED POTATOES, SPICY GINGER GREEN BEANS, ONE DOZEN YEAST ROLLS
BOURBON PECAN PIE (10 INCH)
SERVES 10-12
\$245.00

DINNER OPTION #3

BY THE PLATE:
PEPPER CRUSTED PORK WITH APPLE-APRICOT CHUTNEY, GARLIC MASHED POTATOES, COUNTRY STYLE GREEN AND A
SLICE OF BOURBON PECAN PIE
17.00

A LA CARTE CHOICES:

Dinner

ROASTED BONELESS TURKEY BREAST WITH GRAVY	13.00/LB
GLAZED BONELESS SPIRAL HAM (6-8LB)	8.00/LB
CRANBERRY RELISH	6.00 PER PINT
CORNBREAD DRESSING	11.00/SERVES 6 17.00/SERVES 12
SWEET POTATO CASSEROLE	16.00/SERVES 6 24.00/SERVES 12
GARLIC MASHED POTATOES	6.00/LB
HERB ROASTED POTATOES	6.00/LB
COUNTRY STYLE GREEN BEANS	6.00/LB
SPICY GINGER GREEN BEANS	6.00/LB
CANDIED BRANDY CARROTS	6.00/LB
PESTO FRIED CORN	6.00/LB
YEAST ROLLS	11.00/DZ

Decadant Desserts

COCONUT CREAM PIE	17.00
BOURBON PECAN PIE	17.00
APPLE CRUMBLE PIE	17.00
NY CHEESECAKE CHOICE OF FRUIT TOPPING	39.00
COCONUT CREAM CHEESECAKE	39.00
OLD FASHIONED LAYER CAKES (SERVES 12-16)	
DOUBLE FUDGE RUM RASPBERRY	35.00
ITALIAN CREAM	35.00
CHRISTMAS NEAPOLITAN	35.00
FRENCH VANILLA BUTTERNUT	35.00

www.artisankitchen.net