

Menu

**Hors d’’oeuvres**

Butternut & Goat Cheese Tartlets $20/1 dozen

Shrimp Cocktail $M/P

Local Cheese Board $12 per person

Artichoke Dip $10/pint

Babette’s Assorted Hors d’oeuvres Platter $15/per person

**Entrée Items**

Roast Sirloin 24/lb

Seared Salmon 22/lb

Potato Gratin 18sm/40lg

Sautéed Vegetables 12/lb

**Desserts**

Decorated Sugar Cookies $24/dz

Mini Festive Cupcakes $18/dz

Chocolate Torte $25

Chocolate Croissant Bread Pudding $15

**Hangover Breakfast**

Frittata $20sm/$25lg

French Toast Casserole $25sm/45lg

Biscuit Bacon Sandwiches $4.50

Ham & Swiss Croissants $5

Mini Muffin Box $15/dz