

Fancy Fig Catering

# \* Holiday Menu \*

Accepting orders through Wednesday 12/17 \*

Pickup on December 24<sup>th</sup> - 10am - 2pm \*

## Appetizers

**Brie en Croute:** wrapped in puff pastry filled with raspberry preserve. **\$45**

**Cranberry Crusted Goat Cheese Log(GF).** **\$16**

\* **Fig, Walnut & Blue Cheese Purses:** delivered frozen, just 7 minutes in the oven until you have a delicious hot holiday appetizer. **\$2.75 each**

**Fruit & Cheese Platter:** a selection of domestic and imported cheeses, fresh fruit & crackers. **Small \$65 | Medium \$95 | Large \$135**

**Jumbo Shrimp Cocktail (GF):** 13-15 per lb, served with house made cocktail sauce and lemons **\$35/lb**

**Hand Rolled Spring Rolls:** Philly Cheesesteak or Buffalo Chicken **\$4.75 each**

**Mini cocktail crab cakes:** **\$4.75 each**



## Sides & Salad

**Holiday Spring Mix Salad:** spring mix greens topped with mandarin oranges, poached pears, candied walnuts & goat cheese, served with a red vine cranberry vinaigrette. **Small (6-8) \$36 | Large (12-15) \$72**

**Oven Roasted Brussels Sprouts:** classic **\$11.99/lb OR** with pancetta **\$13/lb**

**Scalloped Potatoes (GF):** thin sliced potatoes baked in a cheesy cream sauce. **Small \$55 | Large \$110**

**Homemade Baked Mac & Cheese:** cavatappi pasta baked in a four cheese sauce. **Small \$55 | Large \$110**



## The Main Course

**Herb Crusted Beef Tenderloin (GF):** perfectly seasoned Filet Mignon cooked, ready to warm or serve at room temperature. Served with a pint of wild mushroom cabernet sauce. **Serves 8-10, \$275**

**Honey Fig Glazed Ham (GF): Serves 6-8, \$64**

**Glazed Side Salmon (GF): \$140**

**Fruit Stuffed Pork Loin:** a juicy pork loin stuffed with a country herb fruit stuffing. Served with an apple cider reduction. **\$19/lb (3-4lb or 6-8lb roast)**

**Super Lump Crab Cakes (GF available, +\$1.50 each):** served with a roasted red pepper aioli. **\$18.50 each**

**Butternut Squash Lasagna:** layers of fresh pasta, ricotta, roasted butternut squash and winter squash puree topped with a bechamel sauce. **Small \$75 | Large \$145**

**Lasagna Bolognese:** layers of fresh pasta, ricotta, classic tomato and meat sauce. **Small \$85 | Large \$170**

## Pies

Harvest Apple **\$12.99** | Apple Crumb **\$12.99** | Apple Walnut **\$14.99**  
Pecan **\$18.99** | Pumpkin **\$12.99**

## Breakfast

**Homemade Quiches:** Bacon, Ham & Cheddar | Bacon, Broccoli & Cheddar Spinach, Tomato & Feta | Ham & Swiss. **\$42 each**

**Fresh Fruit Salad:** **\$9.99/lb**

**French Toast Casserole:** half tray, serves 6-8. **\$40**

*Happy Holidays from  
The Fancy Fig!*