



OCTOBER, NOVEMBER, DECEMBER 2013 TAKE OUT MENU

The new Take Out Menu Schedule for October, November and December is attached. Please note the availability dates and order deadlines. Feel free to either email Sidney at shoregour@verizon.net or Melissa at mlc52006@verizon.net, call us at 410.745.6260, or swing by the Market House and speak with Devin or Gamble to place your advance orders. All food will be available for pick up on Wednesday, Thursday, Friday or Saturday. We do ask that you **specify your preferred date of pick-up and an estimated pick up time**. This will help to ensure that someone is here when you arrive.

Please also specify your pick up location ... Gourmet by the Bay in St Michaels or Market House at Easton Market Square (across from Safeway). **Our hours in Easton are Wednesday through Friday, 10:00 a.m. – 6:00 p.m., and Saturday from 8:00 a.m. – 4:00 p.m. The Market is closed on Sunday, Monday and Tuesday.** We also make extra items each week and have them available in Easton only ... so if you forget to order, just swing by the Market House and see what's available. It's first come, first served, unless you order in advance.

Thank you so much for ordering your weekly take-out items from Gourmet by the Bay. We look forward to seeing you soon!

<u>DATES AVAILABLE</u>	<u>ORDER DEADLINE</u>	<u>FOOD OFFERINGS</u>	<u>PRICE</u>
October 2-5, 2013	September 27, 2013	Butternut Squash Soup	\$10.00/quart
		Hand-cut Fettuccini with white clam sauce and parmesan cheese	\$24.00/2 portions
		Pan Seared Chicken Breasts with "haricot vert and mushroom casserole", garlic mashed potatoes and pan gravy	\$24.00/2 portions
October 9-12, 2013	October 4, 2013	Potato Leek Soup	\$10.00/quart
		Chicken Pot Pie	\$24.00/2 portions
		Pan Seared Salmon with petite cabbage petals, carrots, shiitake mushrooms and chardonnay-leek cream	\$26.00/2 portions
October 16-19, 2013	October 11, 2013	Parsnip White Truffle Soup	\$10.00/quart
		Veal Meatballs with mushroom gravy and rice pilaf	\$24.00/2 portions
		Red Wine Braised Chicken Cassoulet with applewood smoked bacon, white beans and garlic sausage	\$24.00/2 portions
October 23-26, 2013	October 18, 2013	Beef and Bean Chili	\$12.00/quart
		Turkey Scallopini with roasted root vegetable and brussel sprout medley and sage pan gravy	\$24.00/2 portions
		Hand cut Angel Hair Pasta with roasted vegetables, parmesan cheese and basil pesto	\$20.00/2 portions

<u>DATES AVAILABLE</u>	<u>ORDER DEADLINE</u>	<u>FOOD OFFERINGS</u>	<u>PRICE</u>
Oct 30- Nov 2, 2013	October 25, 2013	Chicken and Wild Rice Bisque	\$12.00/quart
		Pan Seared Salmon with spaghetti squash, asparagus, charred lemon and dill butter	\$26.00/2 portions
		Chicken Lyonnaise	\$24.00/ 2 portions
November 6-9, 2013	November 1, 2013	French Onion Soup	\$10.00/quart
		Petite Sirloin Filet with roasted potato-tomato-caramelized onion-applewood smoked bacon and spinach saute, and gorgonzola-sundried tomato butter	\$28.00/2 portions
		Spicy Garlic Shrimp with oven roasted tomatoes, spinach and angel hair pasta	\$25.00/2 portions
November 13-16, 2013	November 8, 2013	Turkey Orzo Soup	\$12.00/quart
		Hand-cut Fettuccini with sautéed mushrooms, parmesan and truffle lie	\$24.00/2 portions
		Roasted Pork Loin with cauliflower-cheddar cheese gratin and brussel sprout-applewood smoked bacon-pearl onion saute	\$24.00/2 portions

<u>DATES AVAILABLE</u>	<u>ORDER DEADLINE</u>	<u>FOOD OFFERINGS</u>	<u>PRICE</u>
November 20-23, 2013	November 15, 2013	Chicken Noodle Soup Potato Gnocchi with roasted butternut squash, spinach, pancetta, parmesan and brown butter	\$12.00/quart \$20.00/2 portions
		Lamb and Vegetable Shepherd's Pie	\$22.00/2 portions
November 27-30, 2013		Special Thanksgiving Menu will be distributed	
December 4-7, 2013	November 29, 2013	Autumn Minestrone with pistou and shaved parmesan	\$12.00/quart
		Beef and Ricotta Lasagna	\$14.00/2 portions
		Chicken and Shrimp Paella	\$24.00/2 portions
December 11-14, 2013	December 6, 2013	Cream of Mushroom Soup	\$10.00/quart
		Applewood Smoked Pork Loin with roasted butternut squash, pearl onions, spinach and spiced concord grape demi	\$24.00/2 portions
		Lamb and Vegetable Sheperd's Pie	\$22.00/2 portions
December 18-21, 2013	December 13, 2013	Oyster Chowder	\$14.00/quart
		Pan Seared Chicken Breasts with braised red cabbage, asparagus and wild rice flan	\$24.00/2 portions
		Veal Meatloaf with creamy mashed potatoes, asparagus and onion gravy	\$24.00/2 portions

DATES
AVAILABLE

ORDER DEADLINE

FOOD OFFERINGS

PRICE

December 25-27, 2013

Closed for Christmas Holiday

ITEMS AVAILABLE WEEKLY (place with other orders – available for pick up Wednesdays through Saturdays)

Whole 10” Quiche du Jour (chef’s choice – call the week prior for flavor and pricing)	Priced Accordingly
Homemade Cookies (available only by the dozen – 1.5 ounce cookies – specify flavor)	\$9.00/dozen
Sugar Cookies	
Chocolate Chip Cookies	
Oatmeal Raisin Cookies	
Chocolate Crack Up Cookies	
Homemade Brownies (available only by the dozen – specify flavor)	\$9.00/dozen
Fudge Brownies	
Fudge Nut Brownies	
Homemade Cheddar Biscuits (available only by the dozen)	\$9.00/dozen
Homemade Roquefort Biscuits (available only by the dozen)	\$10.50/dozen
Homemade Cranberry Orange Scones (available only by the dozen)	\$15.00/dozen
Homemade Granola	\$15.00/32-ounce container