



GOURMET BY THE BAY THANKSGIVING TAKE-OUT MENU

It's that time of year again! We are ready for the holidays and looking forward to helping you make your Thanksgiving a success!

All orders must be placed by 3:00 p.m. on Wednesday, November 18, 2014. All orders will be packaged in disposable containers, not necessarily oven-proof, unless otherwise prearranged.

Pick Up locations and times are as follows:

St Michaels – 415 S. Talbot Street

Wednesday, November 25 Noon until 3:00 p.m.

Thursday, November 26 10:00 a.m. until Noon

We will be closed in St Michaels on Friday

When your order is placed either via phone – 410.745.6260 – or via email – mlc52006@verizon.net – we will confirm with a return order form. We can fax, email or mail the return confirmation to you. The price will be listed on the order form. Please indicate the day, time and location for pick up.

We accept cash, checks, and credit card for payment.

We're looking forward to hearing back from each of you!

Hors d'oeuvre Platters

Traditional Shrimp Cocktail Platter

Small -- \$70 (40 shrimp)	Medium -- \$115 (65 shrimp)	Large -- \$175 (100 shrimp)
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Soft and Aged Cheeses with Assorted Crackers

Small -- \$30	Medium -- \$50	Large -- \$75
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Crab Dip Platter with Crispy Pita Chips

Small -- \$30	Medium -- \$60	Large -- \$90
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Baked Brie with Apricot and Pecan Chutney (ready to bake at home)

\$30 each (serves 6-10 people)

Soup

(Sold by the quart, serving 3-4 people.)

Butternut Squash Soup

\$12.00 per quart

Salad

Mixed Greens with toasted pumpkin seeds,
dried cranberries, chevre
and gala apple vinaigrette

\$3.75 per serving

Sides

Green Beans with wild mushroom sauce

\$3.25 per serving

Corn Pudding

\$3.50 per serving

Macaroni and Cheese

\$3.25 per serving

Roasted Garlic Mashed Potatoes

\$2.75 per serving

Glazed Sweet Potato Casserole

\$3.00 per serving

Sausage and Apricot Stuffing

\$3.75 per serving

Cranberry Sage Stuffing

\$3.75 per serving

Seasonal Vegetable Saute –

\$3.75 per serving

butternut squash, brussel sprouts, wild mushrooms,
caramelized onions and applewood smoked bacon

Cranberry Orange Relish

\$3.00 per serving

Braised Red Cabbage with smoked bacon

\$2.75 per serving

Homemade Gravy by the Quart

\$10.00 per quart

Entrees

Roasted Fresh Turkey with gravy

\$7.00/pound

(Choice of 12-14 lbs, 16-18 lbs, 20-22 lbs)

Apricot and Thyme Glazed Ham

\$9.00/pound

(Choice of 10–12lbs or 18–22lbs)

Breads

Baguette	\$5.00 each
Whole Wheat	\$6.00 each
Cheddar Biscuits (minimum of 6)	\$.75 each

Desserts

Served in disposable 10” pie tins, unless other arrangements are made. One 10” pie will serve 6-8 portions.

Bourbon Pecan Pie	\$24
Pumpkin Meringue Pie	\$22
Apple Cranberry Crumb Pie	\$20
Apricot Nectar Cake	\$18
Chocolate Caviar Cake with chocolate ganache	\$24
Fudge Brownies	\$9.00/dozen
Chocolate Chip Cookies	\$9.00/dozen
Oatmeal Raisin Cookies	\$9.00/dozen

For the Morning After

Cranberry Orange Scones (minimum of 6)	\$1.50 each
Ham and Cheddar Quiche	\$24.00 each
Smoked Bacon, Caramelized Onion and Gruyere Quiche	\$24.00 each
Crab, Bacon, Tomato and Cheddar Quiche	\$32.00 each
Black Olive, Tomato, Spinach and Chevre Quiche	\$24.00 each
Cinnamon Coffee Cake	\$24.00 (serves 12)