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To place your order, please call us at 617.489.1948 between 7am and 3pm, Monday through Friday. You may also visit the cafe to place your order.

Orders must be placed by Friday, December 18, 2020. Payment will be required when placing your order. Orders may be picked up Thursday, Dec. 24 between noon and 6pm.

Entrees

| Herb Roasted Whole Rack of Lamb (Serves 2) | \$39 |
|--|------|
| Spatchcock Chicken with Au Jus (Serves 4) | \$35 |

Sides (4 Servings)

| Herb Roasted Baby Carrots | \$16 |
|---------------------------------|------|
| Roasted Yukon Gold Potatoes | \$16 |
| Green Beans with Shallot Butter | \$20 |
| Brussels Sprouts with Bacon | \$20 |

Salad (4 Servings)

| Arugula, Grilled Peaches, Blueberries, Candied Pecans, | |
|--|------|
| Goat Cheese, Apple-Maple Vinaigrette | \$20 |

Soups (Quart)

| Potato Leek | \$16 |
|----------------------|------|
| Wild Mushroom Bisque | \$16 |

Breads (1/2 Dozen)

| Mini Herb Biscuits | \$11 |
|------------------------|------|
| Mini Butter Croissants | \$12 |

Desserts

| Traditional Yule Log (Serves 8) | \$50 |
|---|------|
| Apple Tart (Serves 8) | \$25 |
| Cherry Almond Tart (Serves 8) | \$25 |
| Traditional Gingerbread Cake (Individual Serving) | \$5 |
| Sticky Toffee Pudding (Individual Serving) | \$6 |

Before placing your order, please notify us if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



















