



Holiday Menu

Place Your Order Online by 12pm on December 18th

Snacks

Lingonberry Hazelnut Tartlets - 12 for \$36

Toasted, with boursin cheese

Jumbo Shrimp Cocktail - 12 for \$36

with cocktail sauce & lemon wedges *gf*

Crab Fondue - Serves 4 for \$36

Loaded with local crab, served with rosemary focaccia bread

Charcuterie Cones - 6 for \$36

Cured meats, artisanal cheeses & cornichon olive skewer

Spinach Artichoke Dip - Serves 4 for \$16

With Snyder's pretzel dipping sticks

Boxes, Serves 8 - 10

Gluten & nut free options available on order guide

Charcuterie - \$75

Artisanal cheeses, cured meats, cornichon & marinated olives, spiced nuts, dried fruits, mustards, spreads, crackers & baguette

Berry & Cheese - \$85

Artisanal cheeses, red seedless grapes, seasonal fruits & berries, crackers

Soups \$26, Serves 4

Quart Sized Containers

Bourbon Acorn Squash Bisque *v, gf*

Lobster Bacon Corn Chowder

Sherry Shrimp Bisque

Wild Mushroom Shallot Soup

Oven Ready

Prime Rib Roast \$185 *gf*

Garlic herb butter rub, approx. 8lb., serves 7-8

Prepped & ready with roasting instructions

Homemade Bread \$9

Rosemary Focaccia Wheel *vg*

Bag of Baguette - 3 mini *v*

Entrées, Serves 4

Beef Tenderloin - \$165

Creamy peppercorn Dijon sauce

Red Wine Braised Short Ribs - \$142

Rosemary red wine demi-glace

Lobster Imperial - \$179

Lobster tails topped with crab imperial *gf*

Winter Pork Loin Roulade - \$95

Butternut squash, dried cranberries, spinach, goat cheese, apple butter demi-glace

Butter Herb Roasted Turkey Breast - \$85

Sliced, au jus *gf*

Delicata Stuffed Squash - \$67

quinoa, pomegranate, spinach, lime, dried cranberries & pistachios *vg, gf*

Cornish Hens - \$72

Herb rubbed & roasted, stuffed with wild rice, dried cherries, apples & apricot dijon glaze *gf*

Burrata Ravioli - \$65

House red sauce *v*

Casseroles \$36, Serves 4 - 6

Truffle Macaroni & Cheese *v*

Classic Green Bean Casserole *v*

French's crispy onions

Creamed Spinach Gratin *v*

Potato Dauphinoise *v*

Thin sliced layered with garlic cream & cheese

Sides \$24, Serves 4 - 6

Quart Sized Containers

Classic Creamy Mashed Potatoes *v gf*

Sweet Potato Smash *v gf*

candied pecans

Herb Stuffing *v*

Creamy Sherry Peas & Pearl Onions *v gf*

Roasted Brussels Sprouts, *gf, vg*

cinnamon, butternut squash, pecans & cranberries

Grilled Asparagus *vg gf*

Honey Garlic Heirloom Baby Carrots *v gf*

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Sauces \$12, Serves 2 - 4

Pint Sized Containers

Classic Turkey Gravy

Red Wine Demi-Glace

Citrus Cranberry Sauce *vg gf*

Horseradish Crema

Holiday Salads \$18, Serves 2

Steakhouse

Greens, gorgonzola, heirloom tomatoes, cucumber, red onion, balsamic vinaigrette *gf*

Beets & Goat Cheese

Greens, baby kale, goat cheese, pickled beets, toasted walnuts, maple cider vinaigrette *gf*

Holiday Dinner for 2 \$120

Jumbo shrimp cocktail, braised short ribs, red wine demi-glace, honey garlic heirloom baby carrots, classic mashed potatoes, rosemary focaccia bread, & chef's choice dessert for 2

Pies \$32, Serves 8 - 10

Mama Lynne's Apple Crumble Pie *v*

Custard Pear Pie *v*

Chocolate Pecan Pie *v*



Sweet Treats

Peppermint Bark Brownies, \$8 *v*

White chocolate chips, Ganache, Ghirardelli peppermint bark, peppermint crumble

Box of Cookies, \$12 *v*

One dozen assorted, may contain nuts

Mangia Baby Cupcakes, 6 for \$39



Chocolate Mousse cupcakes with crispy chocolate garnish

Quiches \$12, Serves 1 - 2

Bacon, Cheddar & Caramelized Shallot

Ham & Smoked Gouda

Zucchini, Herb & Goat Cheese *v*

Broccoli Cheddar *v*

Brunch

Meat Lover's Frittata - \$36, serves 8-12

Sausage, Bacon & Cheddar

Veggie Frittata - \$36, serves 8-12

Sun dried tomato, spinach & feta

Hash Brown Casserole - \$30, serves 4-6

With caramelized onions, cheddar cheese, sour cream & roasted red pepper

Biscuits & Sausage Gravy - \$33, Serves 8

Cheddar scallion biscuits, sausage gravy with black pepper

Blueberry Bruleed Banana Bread Pudding -

\$33, serves 4-6

Sweet vanilla glaze

French Toast Bread Pudding - \$33, Serves 4-6

With maple syrup & cinnamon brown sugar

Fluffy Cinnamon Buns - \$32, 9 Buns

Cream cheese glaze

Assorted Breakfast Pastries - \$32, 1 dozen

Sweet 'n savory Danishes, and croissants

Pearl Sugar Waffles - \$32, 9 Waffles

With maple syrup & hot honey

Corn Muffins - \$24, 1 dozen

With whipped honey butter

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