

TALL GUY HOLIDAY MENU

All entrée and side dish portions are suggested serving sizes. We're happy to help you estimate appropriate quantities for your holiday party guests, just give us a call. All dishes come fully prepared and refrigerated. If you are ordering ahead of time, we can also provide heating instructions with each fully prepared dish.

ALL ORDERS FOR DECEMBER 24TH AND 25TH MUST BE PICKED UP BY NOON ON SATURDAY DECEMBER 23RD. WE WILL BE CLOSED FROM DECEMBER 24TH UNTIL JANUARY 3RD, TO ALLOW OUR STAFF TO ENJOY THE HOLIDAY'S WITH THEIR FRIENDS AND FAMILIES.



APPETIZERS

- Mini Bourbon BBQ Pork Meatballs \$12.99/dozen
- Rumaki (Nueske bacon wrapped dates) \$14.99/dozen
- Pretzel Bites served with Sprecher Root Beer Mustard \$2/person
- Creole Shrimp Cocktail (12" tray with 2 pounds of shrimp, Creole remoulade or house cocktail sauce, fresh lemon wedges) \$49.99
- Classic Italian Bruschetta Tray (serves up to 20 people) \$29.99
- Wisconsin Cheese, Sausage, and Cracker Platter \$44.99/12" platter (serves up to 12 people)
\$79.99/16" platter (serves up to 25 people)
- Fresh Veggie Platter \$24.99/12" platter (serves up to 15 people)
\$39.99/16" platter (serves up to 25 people)

THE MAIN COURSE

- Turkey Breast:** All natural boneless turkey breast dressed with butter, fresh rosemary, salt and pepper. (Serving suggestion: 1 pound per 3 people) \$7.99/pound
- Hickory Smoked Ham w/Maple Ginger Glaze** \$5.99/pound
- Rosemary Roasted Prime Rib** (serving suggestion: 1 pound per 3 people) \$16.99/pound
- Holiday Brisket** (sliced beef brisket, caramelized onions, au jus pan sauce) \$9.99/pound
- Traditional, Scratch Made Turkey Gravy** \$3.99/pint
\$7.99/quart
- Vegetarian Mushroom Gravy** \$5.99/pint \$9.99/quart
- Cranberry Orange Relish** (fresh Wisconsin cranberries and orange) \$9.99/pound

DESSERTS

- Salted Caramel Chocolate Pecan Pie: \$19.99/each
- Seasonal Berry Cobbler: \$24.99/half pan (feeds 10-12 people)
- Assorted House Made Mini Pastries: \$24.99/dozen

SOUPS, SALADS, AND SIDE DISHES

All soup, salads, and side dishes are made from scratch and are packaged in oven safe pans to serve 8 to 10 guests unless otherwise noted

- Breadsmith Dinner Rolls (served by the dozen with butter) \$4.99/dozen
- Roasted Butternut Squash Soup \$5.99/pint \$9.99/quart \$19.99
- Winter Greens Salad (Kale, shaved brussel sprouts, apples, pomegranate, Bellavitano cheese, blood orange vinaigrette)
- Roasted Red Potatoes with Fresh Herbs \$29.99
- Gnocchi Mac and Cheese \$29.99
- Wild Rice with Leeks, Mushrooms, and Currants \$34.99
- Classic Garlic Mashed Potatoes \$29.99
- Sweet Potato Casserole with Treat Bake Shop Candied Pecan Streusel \$29.99
- Green Bean Almondine with Peppadew Peppers (fresh green beans, peppadew peppers, Treat Bake Shop Spiced Pecans) \$34.99
- Herb Roasted Butternut Squash (Nordic Creamery Garlic Basil butter, Wisconsin cranberries, crumbled goat cheese) \$34.99
- Harvest Veggie Medley (oven roasted herbed Brussel sprouts, carrots, turnips, and beets) \$29.99
- Vegetable Lasagna with Parmesan Cream Sauce \$36.99/half pan (feeds 8-10 people)
\$69.99/full pan (feeds 16-20 people)
- Wisconsin Grass Fed Beef Lasagna \$36.99/half pan (feeds 8-10 people)
\$69.99/full pan (feeds 16-20 people)
- Baked Mostaccolli (4 cheese baked pasta with marinara) \$24.99/half pan (feeds 8-10 people)
\$44.99/full pan (feeds 16-20 people)

