

Client Name:
Number of guests:
Order taken by:
Phone number:
Credit card:

Bedford Gourmet

Christmas Menu



To Begin

Seasonal Crudités Vase: small (\$75) serves 10-12 / large (\$135) serves 20-24
Variety of dips: Sun-dried tomato - Artichoke - Spinach - Curry - Stilton \$8.95 ea.
Brie en Croûte: small \$19.95 — large \$39.95
Mousse Truffée \$14.95 or **Country Pâté** \$12.95 per 1/2 lb container
Gourmet cheese platter: \$12.95 per person plus \$35 plating fee
Gourmet Cheese&Charcuterie platter: \$14.95 per person plus \$35 plating fee
Soups: Tomato & Artichoke (GF&DF) — Lentil & Chestnut (DF) \$18.95

Entrées

Roast Filet Mignon, Rich Porcini Wild Mushroom Sauce: \$49.95 per lb (DF)
Herb Crusted Rack of Lamb, Herb Aus Jus: MP (DF)
Seared Faroe Island Salmon Filet, Tomato Caper Sauce: \$36.95b per lb (DF)
Fresh Oven Ready Naturally Raised Turkey: \$17.95 per lb (GF)
Smoked Bone-in oven-ready Berkshire Ham: \$24.95 per lb (DF/GF)
Roast Duck Breast with Fig Balsamic: \$26.95 per lb (average 8 lbs)

Vegetables & Accompaniments

Seasonal Vegetable Medley: \$23.95 per quart (GF&V)
Classic Whipped Potatoes: \$23.95 per quart (GF)
Roasted Fingerling Potatoes, Rosemary & Garlic: \$23.95 qt (GF&DF&V)
Classic Winter Fruit & Sausage Stuffing: \$23.95 per quart
Traditional Giblet Turkey Gravy: \$23.95 per quart
Classic Cranberry Sauce: \$15.95 per pint (GF&DF&V)
Salad of mixed greens, dried cranberries, crumbled feta & toasted pumpkin seeds with an Apple-Jack vinaigrette: \$8.95 per person (GF)

Breads

French Baguette: \$5.00 each
French Rolls, Sourdough Rolls, Whole Wheat Rolls, Pull-apart Rolls, Cranberry-nut Rolls: \$1.50 each



Desserts

WS Pumpkin Pie 8" \$29.95 - **WS Pecan Pie 8"** \$29.95 **WS Apple Pie 8"** \$29.95
WS 6" or 8" Cake in Chocolate, Vanilla, or Carrot, Coconut \$29.95
RD 10" Holiday Vanilla Bean Cheesecake with Gingerbread Crust \$69.95

Place orders by phone, e-mail, or in-person by **Wednesday, December 17th**
Order Pick-up is **Wednesday, December 24th** between **11:00-4:00**

1-914-234-9409

Bedfordgourmet@gmail.com

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GF- Gluten Free/ DF- Dairy Free/ V- Vegan

