

Let us take the work out of your holiday celebration!

BREAKFAST

9" QUICHE | \$30 ea serv 6-8 | ham & swiss • spinach feta • bacon, mushroom, & cheddar

TEA BREADS | \$7.95 ea | cranberry cream cheese • gingerbread chocolate chip

SEASONAL SCONES | \$3 ea | cranberry orange • maple glazed pecan • gingerbread with eggnog glaze

COFFEECAKES | \$24 ea serv 8-10 | New York crumb with cranberries • apple crumb cake

APPETIZERS

ROSEMARY MAPLE MIXED NUTS or GINGERSNAP PECANS | \$24/lb

SIGNATURE RETRO CHEESEBALLS | \$18 ea | apricot-horseradish-cheddar & crushed pistachios • kalamata olive with rosemary, lemon, & toasted walnuts

CRABCAKES | \$35/dozen | our homemade appetizer-sized crab cakes with mustard cream

POACHED JUMBO SHRIMP | \$100, serves 12-15 | with horseradish cocktail sauce

CHEESE + CHARCUTERIE PLATTER | \$120 serv 12-15 | artisan cheeses garnished with fresh & dried fruits, crackers & toasts, local honey & fig jam, burrata garnished with sliced prosciutto, mixed salami, mixed olives and pickled peppers, & crackers and toasts

DIPS & SPREADS | 1 pint | pimento cheese with jalapeño spread or pan fried onion dip ~ \$8.50 • smoked salmon with fennel, capers, and fresh dill ~ \$12.50

ENTRÉES & SALADS

Order entrées in the following sizes:	Small	\$18	Serves 1-2 as entrée or 3-4 as side dish
	Medium	\$36	Serves 3-4 as entrée or 6-8 as side dish
	Large	\$70	Serves 8-10 as entrée or 12-14 as side dish

ENTRÉES

BEEF STROGANOFF | classic braised beef sirloin with mixed mushrooms & onions in a rich beef gravy and a dollop of sour cream, served over egg noodles

CHICKEN WILD RICE CASSEROLE | studded with cherries, roasted mixed mushrooms, onions, & almonds in a cream sauce

SHORT RIB ZITI | slow cooked short ribs layered with pasta, rich meat gravy, fresh mozzarella and Parmesan

BUTTERNUT SQUASH & ORECCHIETTE PASTA BAKE | roasted squash layered with pasta, fresh spinach, mixed mushrooms, onions and cheese in a butternut squash puree cheese sauce

OUR SIGNATURE 5 CHEESE MAC & CHEESE | topped with crushed Cheezits

TURKEY TETRAZINNI | roasted turkey, spaghetti, fresh spinach, roasted mixed mushrooms and onions in a light cheese sauce

SALADS | \$14/lb *We recommend 1/4 pound per person.*

FARRO WITH DELICATA SQUASH, vegetables, & kale topped with local sun shoots

GREEN BEANS, radicchio and pickled onions in a whole grain mustard dressing

KALE CAESAR | \$6 per person | confetti of vegetables, lemon Parmesan, & garlic almonds

BREADS

EMILY'S YULETIDE FOCACCIA | serves 10-12, \$20 | with fresh rosemary, garlic, cherry tomatoes and peppers

DINNER SIZE BUTTERMILK BISCUITS | \$18 per dozen

DINNER SIZE SWEET POTATO BISCUITS | \$24 per dozen

DESSERT

COOKIES | the perfect gift for the office, neighbors, & teachers!

BOX OF HOLIDAY FAVORITES | \$45 serv 6-8 | cocoa crinkles, eggnog thumbprints, coconut macaroons, gingersnaps, pecan sandies, almond fairytales and other assorted treats

COOKIE PLATTER | \$60 serv 12-15 | festively garnished for the holidays

BY THE DOZEN | ginger people • deeply fudgy brownies • sugar cookies • coconut or almond fairytales • coconut macaroons • rice krispie trees • chocolate-glazed peppermint cookies • gingersnaps • frosted gingerbread bars • cranberry orange biscotti

PIES | \$35 serv 8

APPLE CRANBERRY STREUSEL | with salted caramel

BOURBON PECAN | studded with chocolate

CHOCOLATE CREAM | with whipped cream & chocolate curls

COCONUT CREAM | with whipped cream, toasted coconut, & chocolate curls

BANANA CREAM | with whipped cream and salted caramel

FRENCH SILK | with peppermint whipped cream

WHOLE DESSERTS | \$55 serv 14-16

NYC CHEESECAKE | on pecan crust with rum-raisin caramel sauce

TURTLE CHEESECAKE | with sugared pecans, chocolate ganache, & salted caramel

Buche de Noel | \$85 serv 10-12 | chocolate cake roll with espresso mascarpone whipped cream or vanilla whipped cream topped with chocolate ganache, garnished with meringue mushrooms and holiday decor

6" LAYER CAKES | \$48 serv 8-10

CHOCOLATE PEPPERMINT "BUMPIE" CAKE | covered in chocolate ganache

GINGERBREAD SPICE CAKE | with vanilla buttercream, figs, sugared cranberries and fresh rosemary

Please order by Saturday, December 20 for pick up Wednesday, December 24.

Thank you! Happy New Year from Spoonfed Kitchen!

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SPOONFED KITCHEN

1930 Eastwood Rd Suite 105, Wilmington NC

910-679-8881

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