

HOLIDAY DESSERT FAVORITES

KEY LIME PIE ... 33.99

TRADITIONAL PECAN PIE ... 22.99

PUMPKIN PIE ... 22.99

OLD FASHIONED APPLE PIE ... 21.99

BLUEBERRY COBBLER ... 26.99

APPLE, PEACH, OR CHERRY COBBLER ... 20.99

HENRY'S APPLE STRUDEL ... 14.99

MORE PARTY FAVORITES

BEEF TENDERLOIN WELLINGTON ... \$65.99LB

2lb Center Cut Log, Mushroom and Garlic Duxelle, Wrapped in Puff Pastry

CHICKEN POT PIE ... 25.99

Homemade Traditional Double Crusted, Serves 4-6

CARAMELIZED BACON PLATTER ... SM \$39.99 SERVES (8-10) LG \$69.99 SERVES (15-20)

Brown Sugar Encrusted Smoked Bacon

STUFFED SILVER DOLLAR MUSHROOMS ... 1.50

Sausage Stuffed, Spinach Stuffed, Artichoke Stuffed

BLUE CRAB MEAT STUFFED MUSHROOMS ... 2.50

MINI BLUE CRAB CAKES "MARYLAND STYLE" ... 6.00

With Spicy Rémoulade

TRADITIONAL PÂTÉ DE CAMPAGNE ... \$19.99LB

Country Style Pork and Duck Liver Pâté, garnished with smoked bacon and Pistachios

HONEY POACHED SALMON PLATTER (3LB AVG) ... 100.00

Fresh Atlantic Salmon, Wild Flower Honey served with Dill Sauce

BLACKENED CHICKEN PLATTER ... 120.00

Blackened Free-Range Chicken, Grilled Vegetable Medley, Teriyaki Asian Noodles, Serves 10-12

CHILLED JUMBO SHRIMP COCKTAIL PLATTER ... (50PC) \$75.00 (100PC) \$150.00

Cocktail Sauce and Garnish

SESAME CRUSTED AHI TUNA PLATTER ... SM \$75.00 SERVES (8-12) LG \$125.00 SERVES (15-20)

Fresh Ahi Tuna Seared Rare with Toasted Sesame Seeds

** Garnished with Soy Sauce, Wasabi and Pickled Ginger **

HERB ENCRUSTED RACK OF LAMB LOLLIPOP PLATTER ... SM \$110.00 SERVES (8-12) LG \$185.00 SERVES (15-20)

with Fresh Mint Jelly

GOURMET SWEDISH MEATBALLS ... \$45.00 1/2 PAN \$90.00 FULL PAN

Beef Pork and Veal Blend, Hand Rolled, Creamy Sauce

FILET MIGNON BEEF STROGANOFF ... \$110.00 1/2 PAN \$210.00 FULL PAN

Black Forest Egg Noodles, Sautéed Mushrooms and Onions, Creamy Sauce

CHICKEN MARSALA ... \$70.00 1/2 PAN \$135.00 FULL PAN

Sautéed Chicken Cutlets, Italian Sweet Marsala, Sautéed Mushrooms & Garlic

CHICKEN PICCATA ... \$65.00 1/2 PAN \$125.00 FULL PAN

Sautéed Chicken Cutlets, Lemon Butter Chablis Caper Sauce

OUR FAMOUS GORGONZOLA SALAD ... \$30.00 1/2 PAN \$55.00 FULL PAN

Baby Field Greens, Tomatoes, Cucumbers, Mushrooms, Peppers, Onions, House Oil Vinaigrette

** Served w/ House Baked Sour Dough Rye Bread **

TRADITIONAL CAESAR SALAD ... \$35.00 1/2 PAN \$69.00 FULL PAN

Crisp Baby Romain Hearts, Roasted Garlic Croutons, Parmesan, House Made Dressing

** Served w/ House Baked Sour Dough Rye Bread **

HALF PANS SERVE 6-8 | FULL PANS SERVE 10-15

FOR INFORMATION OR TO PLACE AN ORDER, PLEASE CALL (941)-922-3797 OR VISIT THE BUTCHER SHOP.

** Prices do not include tax and are subject to change due to market conditions and availability. The presence of nuts or nut residue in prepared foods may exist. There is a risk associated with consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs. The items in this Guide are only suggestions; you may order any of Alpine's signature dishes or your personal favorites. Our chefs will always do their utmost to accommodate you*