

HOLIDAY FAVORITES

SLOW ROASTED PRIME RIB (BONELESS) (5 LB AVERAGE) ... MKT

Cooked Rare for Reheat with Ajus and Creamed Horseradish

ALPINE’S HOLIDAY BAKED PARTY HAM (7-8 LBS) ... 89.99

Boneless Carving Ham with Wild Flower Honey and Brown Sugar Glaze

BEEF TENDERLOIN WELLINGTON ... MKT

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

HOUSE SMOKED PRIME BRISKET ... 34.99LB

Sliced and Served with Housemade BBQ

TENDERLOIN OF BEEF “CHATEAUBRIAND” (4 LB AVERAGE) ... MKT

Creamed Horseradish or Bearnaise Sauce

* Whole Rare for Reheat OR Sliced on a Platter-Add \$25 *

ALL COOKED TURKEYS ARE CARVED IN A PAN WITH DRIPPINGS

ALL PROTEIN PRICES ARE BASED ON WEIGHT BEFORE COOKING.

BRICK OVEN ROASTED FULLY-COOKED TURKEYS

Whole “All Natural” Amish Brand Turkeys

SMALL TURKEY (10-12 LBS) ... 115.00

MEDIUM TURKEY (16-18 LBS) ... 179.00

LARGE TURKEY (22-24 LBS) ... 210.00

SMALL TURKEY BREAST (5-7 LBS) ... 125.00

MED TURKEY BREAST (8-10 LBS ... 155.00

LARGE TURKEY BREAST (11-13 LBS) ... 199.00

SMOKED FULLY-COOKED TURKEYS

Brined with Kosher Salt, Black Pepper, Brown Sugar, Garlic, Thyme

SMALL TURKEY (10-12 LBS) ... 159.00

THANKSGIVING DINNER COMBO MEALS

No Substitutions please

DINNER FOR 6-8 ... 199.00

Fully-Cooked Turkey 10-12lbs

Whipped Mashed Potatoes 3lbs

House Made Turkey Gravy 1qt

Cornbread Sausage Stuffing 3lbs

Green Bean Almondine 2lbs

Cranberry Sauce with Orange Relish 1pt

DINNER FOR 10-12 ... 279.00

Fully-Cooked Turkey 16-18lbs

Whipped Mashed Potatoes 5lbs

House Made Turkey Gravy 2qts

Cornbread Sausage Stuffing 4lbs

Green Bean Almondine 3lbs

Cranberry Sauce with Orange Relish 2pts

TURDUCKEN SIZES AND OPTIONS

TURDUCKEN (22-25LBS) SERVES UP TO 20 GUESTS

TURDUCKLET (13-17LBS) SERVES UP TO 15 GUESTS

TURDUCKEN ROLL (8-12LBS) SERVES UP TO 14 GUESTS

½ TURDUCKEN ROLL (4-6LBS) SERVES UP TO 7 GUESTS

COOKED TURDUCKEN SLICES (SERVES 1 PER SLICE)

HOLIDAY SIDE DISHES

CORNBREAD SAGE SAUSAGE STUFFING ... \$8.99LB

WHIPPED MASHED POTATOES ... \$6.99LB

HOUSE MADE TURKEY GRAVY ... \$10.99QT

DUCK FAT ROASTED POTATOES ... \$17.99LB

CRANBERRY SAUCE WITH ORANGE RELISH ... \$8.99PT

GREEN BEAN ALMONDINE ... \$9.99LB

CHARGRILLED GARLIC AND HERB ASPARAGUS ... \$24.99LB

CHARGRILLED VEG MEDLEY ... \$12.99LB

TWICE BAKED POTATO ... \$3.99 EACH

SWEET TWICE BAKED POTATO ... \$6.99 EACH

HOUSE BAKED WHOLE WHEAT DINNER ROLLS ... \$.65 EACH

HOUSE BAKED SOUR DOUGH RYE BREAD ... \$7.99 EACH

SWEET POTATO CASSEROLE (SERVES 5-6) ... \$21.99 EACH

Topped with Mini Marshmallows and Brown Sugar

PARMESAN CREAMED SPINACH ... \$17.99LB

Toasted Garlic Bread Crumbs

BAKED MACARONI & CHEESE (SERVES 8-10) ... \$39.99 ½ PAN

SCALLOPED POTATOES AU GRATIN (SERVES 8-10) ... 37.99 ½ PAN

HOLIDAY DESSERT FAVORITES

- KEY LIME PIE ... 38.99
- FLOURLESS DECEDENT CHOCOLATE TORTE (GF) ... 36.99
- TRADITIONAL PECAN PIE ... 24.99
- PUMPKIN PIE ... 23.99
- OLD FASHIONED APPLE PIE ... 23.99
- BLUEBERRY COBBLER ... 31.99
- APPLE, PEACH, OR CHERRY COBBLER ... 23.99
- HENRY'S APPLE STRUDEL ... 17.99

MORE PARTY FAVORITES

- CHICKEN POT PIE ... 28.99
 - 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 ... 2.00
 - Sausage Stuffed, Spinach Stuffed, Artichoke Stuffed
- BLUE CRAB MEAT STUFFED MUSHROOMS ... 3.50
- MINI BLUE CRAB CAKES “MARYLAND STYLE” ... 8.00
 - With Spicy Rémoulade
- TRADITIONAL PÂTÉ DE CAMPAGNE ... \$23.99LB
 - 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
- CHILLED JUMBO SHRIMP COCKTAIL PLATTER ... (50PC) \$85.00 (100PC) \$165.00
 - Cocktail Sauce and Garnish
- *SESAME AHI TUNA PLATTER ... SM \$80.00 SERVES (8-12) LG \$135.00 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 \$125.00 SERVES (8-12) LG \$199.00 SERVES (15-20)
 - with Fresh Mint Jelly
- GOURMET SWEDISH MEATBALLS ... \$50.00 ½ PAN \$100.00 FULL PAN
 - Beef Pork and Veal Blend, Hand Rolled, Creamy Sauce
- FILET MIGNON BEEF STROGANOFF ... \$120.00 ½ PAN \$230.00 FULL PAN
 - Egg Noodles, Sautéed Mushrooms and Onions, Creamy Sauce
- CHICKEN MARSALA ... \$75.00 ½ PAN \$145.00 FULL PAN
 - Sautéed Chicken Cutlets, Italian Sweet Marsala, Sautéed Mushrooms & Garlic
- CHICKEN PICCATA ... \$70.00 ½ PAN \$135.00 FULL PAN
 - Sautéed Chicken Cutlets, Lemon Butter Chablis Caper Sauce
- OUR FAMOUS GORGONZOLA SALAD ... \$35.00 ½ PAN \$60.00 FULL PAN
 - Baby Field Greens, Tomatoes, Cucumbers, Mushrooms, Peppers, Onions, House Oil Vinaigrette
 - * Served w/ House Baked Sour Dough Rye Bread *
- *TRADITIONAL CAESAR SALAD ... \$40.00 ½ PAN \$75.00 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

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