December and Holiday Menu. We can make any of these dinners for 4-8 people. Please request and I will send all serving utensils and chafers .

Susan Plunkett's Fabulous Foods Xmas Menu 900 Jefferson Road \#804 957-1133
(Xmas Orders made by Dec 21. Pick up will be on Christmas Eve Day unless you request differently

| Item | Description | Cost |
| :---: | :---: | :---: |
| Turkey Dinner | Sliced Turkey, Gravy, Stuffing, Mashed Potato ,Squash and Cranberry Sauce and Roll | $\$ 17.95$ or Family for 4 for $\$ 75.00$ |
| Beef Tenderloin | Beef is cooked till medium rare and served with Au Jus and a Gorgonzola sauce. Roasted Potatoes and Vegetable Medley and a roll and butter | \$21.50. Family for $4 \$ 85.00$ |
| Glazed Ham with Bourbon Sauce | Glazed Virginia Baked Ham and served with Mac and Cheese, Roasted Vegetables with Roll and Butter | \$16.95 Family for $4 \$ 70.00$ |
| Roasted Cornish Hen | We roast our hens and season with our herbs and finish with our orange glaze. Served with Mashed Potatoes, Green Beans.Served with a muffin and butter | $\$ 17.99$ or Family of $4 \$ 75.00$ |
| Vegetarian Spanish Paella | Spanish Rice is seasoned with saffron and secret herbs and is served with Artichokes and fresh vegetables over Spanish rice. <br> We serve with a side salad and garlic bread | $\$ 16.95$ or Family of 4 $\$ 70.00$ |
| Moroccan Stew | One of my favorite spice combinations we combine fresh roasted vegetables, green olives and apricots, Served over cous-cous with cheesy garlic bread and a green salad. | $\$ 15.95$ or Famiy of $4 \$ 68.00$ |
| Poached or Grilled Salmon with Sautéed Shrimp | Fresh Salmon is sautéed and Susan makes a herb lemon wine sauce. Served with roasted potatoes and vegetable medley a perfect Xmas dinner. | $\$ 22.50$ or Family of 4 $\$ 85.00$ |
| Chicken French with Artichokes | We pound our chicken to make this melt in your mouth and serve with rice pilaf and vegetable medley and a green salad, and roll and butter | \$20.50 |
| Italian Pasta Choices All served on Pasta | Broccoli and Chicken Alfredo(ask for Family Size) <br> Broccoli Alfredo or Roasted Vegetables in Wine Sauce <br> Clams, Shrimp and Scallops Provencal (tomato, wine) <br> Lasagna with 3 Cheese (ask for meat) <br> Italian Sausage \& Marinara with Peppers \& Onion <br> Shrimp Scampi with Wine and Parsley <br> All meals served with Garlic bread and Caesar Salad | $\begin{array}{\|l} \hline \$ 16.95 \\ \$ 13.95 \\ \$ 21.95 \\ \$ 15.00 \\ \$ 14.95 \\ \$ 17.95 \end{array}$ |
| Appetizers: | Stuffed Mushrooms (8)Vegetarian or meat <br> Shrimp Cocktail with Cocktail Sauce 12 or 24 for $\$ 23.50$ <br> Coconut Shrimp with Apricot Sauce (8) <br> Guava Shrimp with Sauce (8) <br> Artichoke Fritters with Aioli (8) | $\begin{array}{\|l\|} \hline \$ 8.50 \\ \$ 12.00 \\ \$ 8.50 \\ \$ 10.00 \\ \$ 8.50 \\ \hline \end{array}$ |
|  | Chinese Dumplings 8/Soy Ginger <br> Thai Eggrolls 2 <br> Lemongrass Won-Tons 8 | $\begin{aligned} & \$ 8.95 \\ & \$ 4.50 \\ & \$ 6.50 \end{aligned}$ |


|  | Charcuterie (serves 4) |  |  | \$15.00 |
| :---: | :---: | :---: | :---: | :---: |
|  | Cheese and Fruit Platter (serves 4) |  |  | \$12.00 |
|  | Bruschetta (serves 4) tomato, mozzarella, basil |  |  | \$12.00 |
|  | Desserts: | Apple Pie, Pumpkin Pie | \$15.00 |  |
|  |  | Pecan Pie | \$15.00 |  |
|  |  | Miniature Cookies | $\begin{aligned} & 10 \text { for } \\ & \$ 9.50 \end{aligned}$ |  |
|  |  |  | $\begin{aligned} & \hline 24 \text { for } \\ & \$ 20.50 \end{aligned}$ |  |
|  |  | Big Cookies and Brownies | $\begin{aligned} & \hline \mathbf{4} \text { for } \\ & \mathbf{\$ 6 . 5 0} \\ & \hline \end{aligned}$ |  |
|  |  | Corn Bread, Pumpkin Bread or Chocolate Chip Bread Loaf | \$8.95 |  |
|  |  | Tiramisu | $\begin{aligned} & \hline 6 \text { for } \\ & \$ 13.50 \end{aligned}$ |  |
|  |  | Cheesecake | $\begin{aligned} & 6 \text { for } \\ & \$ 18.00 \end{aligned}$ |  |
|  |  |  |  |  |

December and Holiday Brunch Menu-Ask for GF or Vegan. December and Holiday Menu. We can make any of these dinners for 4-8 people. Please request and $I$ will send all serving utensils and chafers .

| Items | Descriptions | Cost per person |
| :---: | :--- | :---: |
| Vegetables | Crustless egg custard with roasted vegetable <br> Frittata <br> Chedley is cooked with a blend of Swiss and <br> breakfast sweeses. Served with fresh fruit and | $\mathbf{\$ 1 2 . 5 0}$ <br> Add oven-roasted potatoes <br> $\mathbf{\$ 1 4 . 5 0}$ |
| Vegetable Tart <br> or Quiche | A custard tart and homemade crust is a wonderful <br> treat. Served with roasted potatoes, fresh fruit and <br> breakfast sweets. Choose between Spinach \& Cheese, <br> Mushroom, or Vegetable Medley or broccoli and <br> Cheese. | $\mathbf{\$ 1 4 . 9 5}$ |
| Mexican <br> Huevos <br> Ranchero | Seasoned pinto beans, sorfrito, over easy eggs, <br> fresh salsa and sour crème served on flour <br> tortillas. Served with Mexican-seasoned potatoes <br> and sweet breads. | $\mathbf{\$ 1 4 . 9 5}$ |
| Blintzes with <br> Ricotta and <br> Fruit Sauce | Ricotta stuffed cheese blintzes lightly sauteed <br> and topped with fruit compote. Served with <br> fresh fruit and homemade muffins. | $\mathbf{\$ 1 4 . 9 5}$ |
| Breakfast <br> Croissant <br> Sandwich | Assorted sauteed vegetables, eggs and cheese in <br> a toasted croissant. Served with oven-roasted <br> potatoes, fresh fruit and homemade muffin | $\mathbf{\$ 1 5 . 2 5}$ |
| Cheese | Two flour tortillas and filled with sautéed <br> vegetables, beans and Monterey cheese. Served <br> with roasted oven-roasted potatooes and fresh <br> fruit. Choice of salsa verde, red Tex-Mex sauce <br> or a combination of both. | $\mathbf{\$ 1 5 . 9 5}$ |
| Stuffed French <br> Toast | French toast filled with Cream Cheese and fruit <br> dipped in an egg custard and sauteed. Served <br> with fresh fruit and breakfast breads. Maple <br> syrup provided. | $\mathbf{\$ 1 5 . 0 0}$ |
| Belgian |  |  |
| Waffles | Crispy, thick Belgian Waffles served with your <br> choice or blueberry or cherry topping. Served <br> with fresh fruit and breakfast bread. Maple <br> syrup provided. | $\mathbf{\$ 1 5 . 5 0}$ |

December and Holiday Menu-Ask for GF or Vegan December and Holiday Menu. We can make any of these dinners for $4-8$ people. Please request and $I$ will send all serving utensils and chafers .

| Item | Description | Cost |
| :---: | :---: | :---: |
|  | Corn Chowder, Crème of Broccoli, Potato Leek, Ginger Carrot, Miso, Minestrone, Garlic Vegetable, Crème of Lentil, Curry Vegetable or Thai Curry | $\begin{aligned} & \text { 5.50 Pt } \\ & \text { 11.00 Qt. } \end{aligned}$ |
| Appetizers | Artichoke or Zucchini Fritters <br> Coconut Tofu <br> Stuffed Mushrooms <br> Potatoes stuffed with Cheddar cheese and served with fresh salsa <br> Vegetable Dumplings with a Spicy Dipping Sauce <br> Fresh Thai Egg Rolls with Sweet Chili Dipping Sauce | $\$ 8.50$ <br> each <br> order |
| Mushroom Pate | Mushroom Nut Pate with toasted Baguette slices | \$5.00 |
| Greek Plate | Hummus and pita, vegetable kebabs, Spanakopita, rice pilaf and Tzatziki | $\mathbf{\$ 1 5 . 5 0}$ |
| Cheese Enchiladas | Soft Flour Tortilla filled with Monterey Jack and Cheddar Cheese topped with Tex-Mex Sauce. Served with Mexican Rice, black beans and our delicious homemade chips | \$12.50 |
| Cheese <br> Enchiladas (Corn) | Corn Tortillas filled with Monterey and Cheddar and choice of Salsa Verde or Guajillo sauce. Served with Mexican rice, black beans and our delicious homemade chips. | \$12.50 |
| Cheese Cannelloni | Filled with Creamy Lemon Ricotta and roasted vegetables topped with Marinara sauce \& Asiago Cheese. Served with garlic bread and green salad with herbal dressing | $\mathbf{\$ 1 5 . 5 0}$ |
| Italian Dishes | 3 Cheese Lasagna <br> Pasta \& Roasted Vegetables tossed in a Lemon Wine Sauce <br> Pasta and Broccoli Alfredo Pasta or Artichoke French <br> All served with Focaccia bread, side salad with herbal dressing | $\begin{aligned} & \mathbf{\$ 1 4 . 5 0} \\ & \$ 13.95 \\ & \$ 14.50 \end{aligned}$ |
| Eggplant <br> Parmesan | Breaded Eggplant topped with fresh Mozzarella cheese and Marinara Sauce. Served with pasta in garlic sauce, garlic bread and Caesar salad. . | $\mathbf{\$ 1 4 . 5 0}$ |
| Thai Curry with Tofu and Vegetables | Tofu, in Coconut Milk. Served with a Rice Noodle salad and Pita bread | \$14.00 |



SIDES:

- Mac and Cheese Pt is $\$ 5.00$ \& Qt is $\$ 9.50$

Fresh Fruit Salad is $\$ 10.00$ for 4

- Roasted Potatoes is 4.50 for Pint and $\$ 9.50$ Qt.

