



Holiday Menu

Place Your Order Online by 12pm on December 19th

Snacks

Pistachio Brie Tartlets - 12 for \$24

Toasted, finished with apricot preserves

Jumbo Shrimp Cocktail - 12 for \$36

with cocktail sauce & lemon wedges *gf*

Crab Fondue Serves - Serves 4 for \$36

Loaded with local crab, served with rosemary focaccia bread

Charcuterie Cones - 6 for \$36

Cured meats, artisanal cheeses & cornichon olive skewer

Spinach Artichoke Dip - Serves 4 for \$16

Displays, Serves 8 - 10

Gluten & nut free options available on order guide

Charcuterie - \$100

Artisanal cheeses, cured meats, cornichon & marinated olives, spiced nuts, dried fruits, mustards, spreads, crackers & baguette

Veggie & Cheese - \$76

Artisanal cheeses, mustards, preserves, raw vegetables, seasonal hummus, dried fruits, spiced nuts, crackers, baguette

Soups \$26, Serves 2 - 4

Bourbon Acorn Squash Bisque *v, gf*

Lobster Bacon Corn Chowder

Oven Ready

Bone-In Spiral Ham \$145 *gf*

Brown sugar citrus glaze, approx. 8lb., serves 8-10

Prime Rib Roast \$159 *gf*

Garlic herb butter rub, approx. 7lb., serves 7-8

Homemade Bread \$8

Rosemary Focaccia Wheel *vg*

Honey Cornbread Wheel *v*

Entrées, Serves 4

Beef Tenderloin - \$145

Creamy peppercorn Dijon sauce

Red Wine Braised Short Ribs - \$130

Rosemary red wine demi-glace

Lobster Imperial - \$179

Lobster tails topped with crab imperial *gf*

Winter Pork Loin Roulade - \$76

Butternut squash, dried cranberries, spinach, goat cheese, apple butter demi-glace

Butter Herb Roasted Turkey Breast \$95

Sliced, au jus *gf*

Casseroles \$30, Serves 4 - 6

Sweet Potato Smash *v gf*

With candied pecans

Truffle Macaroni & Cheese *v*

Classic Green Bean Casserole *v*

With French's crispy onions

Burrata Ravioli in Red Sauce *v*

Creamed Spinach Gratin *v*

Sides \$20, Serves 2 - 4

Classic Creamy Mashed Potatoes *v gf*

Oyster Stuffing

Herb Stuffing *v*

Creamy Sherry Peas & Pearl Onions *v, gf*

Roasted Brussels Sprouts *gf*

With cinnamon, butternut squash, pecans & cranberries

Grilled Asparagus *vg gf*

Herb Roasted Petite Potatoes *gf*

Honey Garlic Heirloom Baby Carrots *v gf*

Creamy Corn Sauté *v gf*

With bell peppers, garlic & herbs

Sauces \$12, Serves 2 - 4

Classic Turkey Gravy

Red Wine Demi-Glace

Citrus Cranberry Sauce *vg gf*

LOCAL • CUSTOM • SEASONAL

From Our Table to Yours

410.544.2660

WWW.APRILSTABLE.COM



Holiday Menu

Place Your Order Online by 12pm on December 19th

Holiday Dinner for 2 \$98

Jumbo shrimp cocktail, red wine braised short ribs, grilled asparagus, classic mashed potatoes, rosemary focaccia bread, & chef's choice dessert for 2

Pies \$32, Serves 8 - 10

Mama Lynne's Apple Crumble Pie v
Custard Pear Pie v
Chocolate Pecan Pie v



Mangia Baby Cupcakes, 6 for \$28

Amaretto Tronchetto di Natalie (Italian Yule Log Mini Cakes) with almonds

Quiches \$12, Serves 1 - 2

Lorraine (Bacon & Caramelized Shallot)
Ham & Smoked Gouda
Zucchini, Herb & Goat Cheese v
Broccoli Cheddar v

Brunch

Hash Brown Casserole - \$30, serves 4-6
With caramelized onions & red pepper
Meat Lover's Frittata - \$32, serves 8-12
Sausage, Bacon & Cheddar crustless quiche!
Biscuits & Sausage Gravy - \$32, Serves 8
Cheddar scallion biscuits, sausage gravy with black pepper
Cinn -Apple Bread Pudding - \$30, serves 4-6
Panettone, apple butter salted caramel
Fluffy Cinnamon Buns - \$32, 9 Buns
Cream cheese glaze

WFPB SOS Free Menu

Vegan, with no salt, oil or sugar

Soups \$22, Serves 2 - 4

Rosemary Chickpea Soup
Roasted Red Pepper Bisque

Salads \$18, Serves 2

Caesary Salad

Chopped romaine hearts, cherry tomatoes, carrot ribbons, bell peppers & cashew Caesar dressing

Brussels Sprouts & Apples

Shredded brussels sprouts, honey crisp apples, pecans & citrus date dressing

Entrées \$52, Serves 4

Chickpeas & Artichokes

with potatoes, tomatoes & balsamic
Quinoa Stuffed Acorn Squash
With pomegranate & pistachios

Sides & Sauces, Serves 2 - 4

Sweet Potato Smash \$20

with coconut milk

Corn & Lentil Salad \$20

With citrus & balsamic

Golden Potato Smash \$20

With almond milk & nutritional yeast

Grilled Asparagus \$20

With fresh black pepper

Garlic Maple Glazed Heirloom Carrots \$20

Not Turkey Gravy \$12

Wild Mushroom Gravy \$12

Desserts \$48, Serves 8 - 10

Chocolate Mousse Parfaits

with pecan oat streusel & dried cherries

Crustless Sweet Potato Pie

With Maple Pecan Streusel

LOCAL • CUSTOM • SEASONAL

From Our Table to Yours

410.544.2660

WWW.APRILSTABLE.COM