



# Holiday Menu

Place Your Order Online by December 17th

## Snacks

**Sausage & Squash Vol Au Vent - 12 for \$36**

Puff pastry, roasted butternut squash, herbs,  
Italian sausage, & boursin cheese

**Jumbo Shrimp Cocktail - 12 for \$36**

with cocktail sauce & lemon wedges *gf*

**Crab Fondue - Serves 2 for \$36**

Loaded with local crab, served with rosemary  
focaccia bread

**Charcuterie Cones - 6 for \$36**

Cured meats, artisanal cheeses & cornichon  
olive skewer

## Grazing Box \$80, Serves 2

### Holiday Veggie Box

Artisanal cheeses, cornichon & marinated  
olives, spiced nuts, dried fruits, mustards,  
spreads, crackers & baguette, gorgonzola fig  
crisps & ginger sage shortbreads

Gorgonzola Rosemary Red Grape Galette

Roasted Red Pepper Corn Cakes

Boursin Fig Puffs

Brie Tartlets with Pistachios & Apricot

### Winter Wonderland Box

Veggie Wonderland with added cured meats

## Soups \$20, Serves 2 - 4

**Shrimp Bisque**

**Hungarian Mushroom Soup *v***

**Roasted Red Pepper Bisque *v***

## Oven Ready

Rubbed with garlic herb butter

**Organic Whole Turkey – \$9/pound *gf***

**Pork Loin - \$8/pound *gf***

## Holiday Dinner for 2 \$85

Jumbo Shrimp Cocktail, Coq Au Vin, grilled  
asparagus, classic mashed potatoes,  
rosemary focaccia bread, &  
chef's choice dessert for 2

## Entrées, Serves 4

**Black Angus Beef Tenderloin - \$175**

Herb marinated, fig mushroom demi *gf*

**Red Wine Braised Short Ribs - \$120**

rosemary & root vegetables

**Lobster Imperial - \$180**

Lobster tails topped with crab imperial *gf*

**Coq Au Vin - \$60**

Red wine braised chicken legs & thighs with  
bacon & root vegetables

**Butter Herb Roasted Turkey Breast - \$50**

Sliced, au jus *gf*

## Casseroles \$20, Serves 4

**Sweet Potato Smash *v gf***

With candied pecans

**Truffle Macaroni & Cheese *v***

**Classic Green Bean Casserole *v***

With French's crispy onions

**Four Cheese Lasagna *v***

**Creamed Spinach Gratin *v***

## Sides \$16, Serves 2 - 4

**Classic Creamy Mashed Potatoes *v gf***

**Classic Sausage Stuffing**

**Herb Stuffing *v***

**Roasted Brussels Sprouts *gf***

With cinnamon, butternut squash, pecans &  
cranberries

**Grilled Asparagus *vg gf***

**Sausage & Sauerkraut *gf***

**Honey Garlic Heirloom Baby Carrots *v gf***

**Creamy Corn Sauté *v gf***

With bell peppers, garlic & herbs

## Sauces \$8, Serves 2 - 4

**Classic Turkey Gravy**

**Herb Beef Gravy**

**Citrus Cranberry Sauce *vg gf***

**Horseradish Crema *v gf***

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## Homemade Bread \$8

Rosemary Focaccia Wheel *vg*  
Honey Cornbread Wheel *v*

## Desserts \$32, Serves 8 - 10

Mama Lynne's Apple Crumble Pie *v*  
Pistachio Butterscotch Pie *v*  
Chocolate Pecan Pie *v*  
Jumbo Chocolate Ganache Brownie *v*



## Quiches & Frittatas \$10, Serves 2

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

## Brunch Casseroles \$20, Serves 4

**Traditional Hash Brown Casserole**  
With caramelized onions & red pepper  
**Apple Cinnamon Croissant Pudding**  
With sweet vanilla & caramel sauces  
**Bacon & Butternut Squash Strata**

## Scones & Muffins \$12 per dozen

**Scones:** Citrus Cranberry, Cheddar Scallion,  
& Cinnamon Chip  
**Muffins:** Apple Strudel, Gingerbread &  
Roasted Red Pepper Corn

## **WFPB SOS Free Menu**

Vegan, with no salt, oil or sugar

## Soups \$20, Serves 2 - 4

Rosemary Chickpea Soup  
Roasted Red Pepper Bisque

## Salads \$16, 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 \$45, Serves 4

### **Chickpeas & Artichokes**

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

## Sides & Sauces, Serves 2 - 4

### **Sweet Potato Smash \$16**

with coconut milk

### **Corn & Lentil Salad \$16**

With citrus & balsamic

### **Golden Potato Smash \$16**

With almond milk & nutritional yeast

### **Grilled Asparagus \$16**

With fresh black pepper

### **Garlic Maple Glazed Heirloom Carrots \$16**

**Not Turkey Gravy \$8**

**Wild Mushroom Gravy \$8**

## Desserts \$45, Serves 8 - 10

Carrot Cake with Cashew Icing  
Harvest Chocolate Cake with Cacao Icing

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