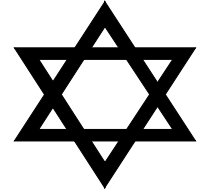


Drop By Gourmet

Phone: 845-634-2828

www.dropbygourmet.com

Christmas, Chanukah & New Year's Menu 2009



SOUPS \$9.95 qt.

Coconut Curried Pumpkin
Butternut and Roasted Garlic
Cream of Wild Mushroom and Leek

FOCCACIA BREADS

(Tray 12-15 Pieces)

Plum Tomato Basil \$12.99 Onion and Herb \$13.99
Wild Mushroom and Goat Cheese \$16.99
Pear, Pecan and Gorgonzola with Brown Sugar Butter \$15.99
Carmelized Apple & Farmhouse Cheddar \$14.99
Black Mission Fig, Pear, Goat Cheese & Arugula with Truffle Oil \$19.99

PARTY PLATTERS/APPETIZERS/SALADS

Smoked Salmon Blinis with Seaweed Butter	\$24.00 dz.
Psychodelic Deviled Eggs.	\$18.00 dz.
Wild Mushroom, Goat Cheese & Truffle Oil Crostini	\$18.00 dz.
Creamy Smoked Trout & Apple Crostini	\$22.00 dz.
Filet Mignon with Horseradish Mustard Cream.	\$38.00 dz.
Caprese Skewers - Mozzarella Tomato Basil	\$18.00 dz.
Morrocان Spiced Lamb Filo Cups.	\$18.00 dz.
Mini Corn Muffins with Smoked Turkey, Cranberry Maple Chutney and Cream Cheese	\$18.00 dz.
Southwest Chipotle Chicken Salad Cups with Corn and Cilantro	\$18.00 dz.
Beef Sate with Peanut Sauce	\$29.00 dz.
Corn Bread Rounds with Fig Tapenade	\$18.00 dz.
Filet Mignon with Horseradish Mustard Cream.	\$38.00 dz.
Mini Potato Feta Pancakes with Plum Apple Sauce	\$18.00 dz.
Roasted Chestnuts with Black Pepper Honey	\$6.99 lb.
Hummus & Mandarin Orange Tabouleh Plate with Gluten-free Mary's Gone Crackers (serves 6 - 8)	\$29.99
Holiday Present Brie en crouete with Pears, Dried Cranberries & Walnuts..sm	\$19.99
lg	\$36.99
Brie with Dried Cherries, Cherry Preserves and Pistachios en Crouete sm (serves 8 - 10)	\$19.99
lg (serves 15 - 20).....	\$36.99
Roasted Vegetable Quiche	9in...\$14.99
Artisanal Cheese Platter—Chef's selection, accompanied by seasonal fruit and crackers	sm (serves 6-8)\$54.99
lg (serves 12-15)	\$104.99
Crudite—Raw Vegetables with Roasted Pepper, Green Herb and/or Cumin Dip	1 dip, \$3.00 per person
	2 dips, \$3.50 per person
Mixed Green Salad with Blackberries, Goat Cheese, Spiced Walnuts and Blackberry Viniagrette	(6 person minimum)....\$5.99 per person

*Appetizers: 2 dozen minimum each

MAIN COURSE

Salmon with Roasted Fennel, Tomatoes in Clementine Cream	\$24.99 lb.
Maple and Ginger Glazed Spiral Ham	8 - 10 lb....\$ 9.99 lb
Cornish Game Hens with Fig, Ginger and Carmelized Shallot Compote	\$7.95 ea.
Roasted Chicken with Smoked Paprika & Chipotle	\$9.99 lb.
Crushed Pretzel Chicken Fingers with Raspberry Honey Mustard	\$10.99 lb.
Brisket with Wild Mushrooms and Cranberries	\$11.99 lb.
Pork Tenderloin with Cranberry Apple Chutney	\$11.99 lb.

PASTAS

Gemelli with Roasted Tomatoes, Peppers, Eggplant & Basil	\$9.50 lb.
Eggplant Ravioli with Caponata	\$16.99 dz.
Pasta with Sundried Tomatoes and Chestnut Cream	\$9.50 lb.
Three Cheese Baked Ziti	\$35.00 tray
Vegetable Lasagne	\$38.00 tray
Meat Lasagne	\$38.00 tray
Baked Ziti with Butternut Squash, Spinach and Goat Cheexe	\$45.00 tray

POTATO AND RICE DISHES

Carmelized Onion Mashed Potatoes	\$6.50lb.
Potato Gratin with Gruyere, Apple Casserole with Thyme	(serves 6-8) \$12.00 ea.
Twice Baked Potatoes with Leeks & Bacon	\$6.50 lb.
Smashed Sweet Potatoes and Bananas with Pecan Streusel	\$7.50 lb.
Basmati Rice with Dried Apricots, Pomegranate, Pecans and Scallions	\$8.50 lb.
Forbidden Black Rice with Pomegranate, Edamame and Scallions	\$9.50 lb.
Couscous with Tangerine, Sun-dried Cherries, Goat Cheese & Roasted Pumpkin Seeds	\$8.50 lb.

VEGETABLES

Brussel Sprouts with Cream and Bacon	\$8.50 lb.
Roasted Vegetables	\$9.50 lb.
Sauteed String Beans with Tri-color Peppers and Onions	\$8.50 lb.
Roasted Cauliflower with Brie, Almonds and Truffle Oil	\$10.50 lb.
Broccoli with Roasted Garlic and Butternut Squash	\$10.50 lb.

DESSERTS

Pecan Chocolate Chip Pie	9" \$16.99
Buttermilk Pie	9" \$18.99
Pomegranate Banana Cheesecake with Chocolate Wafer Crust	11" \$36.99
Chocolate Malt "Stump" de Noel	(serves 16) \$49.99
Root Beer Chocolate Bundt Cake	(serves 12-15) \$39.99
Old Fashioned Corn Bread with Berry Butter	(serves 8-10) \$16.99
Cardamom Scented Pear and Dried Bing Cherry Bread Pudding with Almond Streusel	(serves 12-15) \$35.00
Holiday Butter Cookie Assortment	\$14.99 lb.
Chocolate (White, Milk or Dark) Dipped Coconut Macaroons	\$12.99 lb.
Holiday Cupcakes festively decorated	\$2.50 to \$5.00 each

For Christmas Eve, orders must be in by Wednesday, December 16th, 2009

To Place Your Order PLEASE CALL AFTER 3PM



We will be closed Christmas and New Years' Day

Phone: 845-634-2828

40 S. Main Street, New City, NY 10956

www.dropbygourmet.com

**Hours: Mon.-Thurs. 8am to 6pm—Fri. 8am to 5pm—Sat. 10am to 4pm
Sun. by appt.**

***For office parties please also refer to our lunch catering menu!**