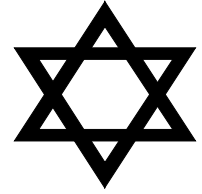


Drop By Gourmet

Phone: 845-634-2828

www.dropbygourmet.com

Christmas, Chanukah & New Year's Menu 2010



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 \$17.99
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	\$24.00 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 with Fig Tapenade.....	\$18.00 dz.
Plum Applesauce.....	\$6.99 lb.
Potato Latkes.....	\$2.00 ea.
Roasted Chestnuts with Black Pepper Honey	\$8.99 lb.
Hummus & Mandarin Orange Tabouleh Plate with Gluten-free Mary's Gone Crackers..... (serves 6 - 8)	\$29.99
Holiday Present Brie en croute with Pears, Dried Cranberries & Walnuts..sm	\$19.99
lg	\$36.99
Holiday Brie with Pears, Cranberries & Walnuts OR Blackberry Preserves & Pecans sm (serves 8 - 10).....	\$19.99
lg (serves 15 - 20).....	\$36.99
Roasted Vegetable Quiche..... 10 in deep dish...	\$21.99
Artisanal Cheese Platter—Chef's selection of imported and domestic cheeses, accompanied by seasonal fruit and crackers.....sm (serves 6-8)	\$54.99
lg (serves 12-15)	\$104.99
Crudite—Raw Vegetables with Roasted Pepper and Cumin or Green Herb 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	\$10.99 lb.
Crushed Pretzel Chicken Fingers with Raspberry Honey Mustard	\$11.99 lb.
Brisket with Wild Mushrooms and Cranberries	\$14.99 lb.
Pork Tenderloin with Cranberry Apple Chutney	\$12.99 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	\$40.00 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	\$9.95 lb.
Roasted Vegetables	\$9.95 lb.
String Beans with Butternut Squash & Coconut in a Molasses Vinaigrette	\$10.50 lb.
Roasted Cauliflower with Brie, Almonds and Truffle Oil	\$11.50 lb.
Roasted Turnips and Pears with Rosemary Honey Butter	\$9.95 lb.

DESSERTS

Pecan Chocolate Chip Pie	9" \$18.99
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
Eggnog Bread Pudding with Pecan 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 Friday, December 17, 2010
For New Year s Eve, orders must be in by Tuesday, December 28, 2010

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!**