



S C H O O N E R B A Y
M A R K E T P L A C E
St. Croix's Family Gourmet Market

HOLIDAY MENU 2011

CHEF WALLACE PHAIRE, JR.

Stirred & Simmered

QUART= 4 people GALLON= 16 people

Roasted Pumpkin Soup with Sage Pumpernickel Croutons

\$14 qt. \$50/gal.

Rustic Turkey Vegetable Soup with Potato Dumplings

\$16 qt. \$60/gal.

Crucian Conch & Seafood Chowder

\$18 qt. \$68/gal.

Pork & Beef Red Pea Soup with Dumplings

\$18 qt. \$68/gal.

New Year's Seafood Kallaloo

\$19 qt. \$70/gal.

Charcuterie

Duck Confit	\$14.99/lb	Turkey Leg Confit	\$6.99/lb
House Smoked Wahoo	\$18.99/lb	Chicken Liver Pate	\$8.99/lb
Roasted Vegetable Terrines	\$10.99/lb	Island Gravlox	\$21.99/lb
Pan Seared Fois Gros	\$42/lb	Pork Shoulder Rillettes	\$5.99/jar

Some Tossed & Some Composed *BY THE PERSON*

ATHENIAN~ \$8 per person

Mixed greens, cucumber, red onion, tomato, feta, stuffed grape leaves (2) & black olives with a preserved lemon herb vinaigrette

BRASSERIE~ \$10 per person

Mixed Greens, panko crusted goat cheese medallions, candied pecans, & sundried cranberries with a guava vinaigrette.

MANDARIN~ \$10 per person

Mixed greens, panko crusted goat cheese medallions, mandarin orange segments, candied cayenne cashews, sundried cranberries with a wasabi mango vinaigrette.

GORGON~ \$10 per person

Spinach, walnuts, red onions, roasted garlic, hardboiled egg, & bacon with a balsamic vinaigrette.

With Duck Confit \$14 per person
With Smoked Wahoo \$16 per person

CLASSIC CAESER~ \$8 per person

Romaine lettuce, croutons, shredded parmesan, & caesar dressing.

With Grilled Chicken \$10 per person

With Grilled Shrimp \$14 per person

TOSSED~ \$8 per person

Mixed Greens, cucumber, bell pepper, tomato, & carrots in your choice of dressing.

With Grilled Chicken \$10 per person

With Grilled Shrimp \$14 per person

SEASONAL FRUIT SALAD~ \$7 per person

The Main Event 2 PEOPLE PER POUND

Carved Roasted Turkey Breast w/Turkey Gravy

\$8.99 per pound

Add Roasted Turkey Legs

\$5.50 each

Roasted Whole Chicken

\$11.99/ea (feeds 3-4 people)

Ginger & Maple Glazed Ham	\$7.99/lb
Roast Half Duck	\$14.99/lb (serves 1-2 people)
Roasted Beef Tenderloin	\$21.99/lb
Standing Beef Rib Roast	\$19.99/lb (4 pound minimum)
Sage Brined Pork Roast with Dijon Herb Crust	\$21.99/lb
Rosemary & Garlic Stuffed Leg of Lamb with mint jelly	\$65 (serves 4-6 people)
Lechon	\$75 (serves 12)
Salmon Wellington in a puff pastry with duxelles	\$17.99 per person
Grilled Mahi in a Curry Cream Sauce	\$21.99/lb
Tofu Any Way You Like It	\$9.99/lb

SIDES GALORE QUART=3-4 PEOPLE, 1/2 PAN=10-12 PEOPLE, FULL PAN=20-24 PEOPLE

GARLIC PARMESAN MASHED POTATO	\$10/qt	\$25/HALF	\$45/FULL
CARIBBEAN POTATO STUFFING	\$10/qt	\$25/HALF	\$45/FULL
HERB ROASTED POTATOES	\$9/qt	\$25/HALF	\$45/FULL

MACARONI & CHEESE	\$9/qt	\$25/HALF	\$45/FULL
WILD RICE & PEAR PILAF	\$9/qt	\$25/HALF	\$45/FULL
TRADITIONAL BREAD STUFFING	\$9/qt	\$25/HALF	\$45/FULL
SEASONED RICE	\$9/qt	\$25/HALF	\$45/FULL
CREAMED SPINACH	\$10/qt	\$45/HALF	\$65/FULL
THYME ROASTED MUSHROOMS	\$12/qt		
STEAMED ASPARAGUS W/TRUFFLE BUTTER	\$15/qt		
SAGE ROASTED SQUASH	\$10/qt	\$35/HALF	\$55/FULL
SAUTEED VEGETABLES	\$10/qt	\$35/HALF	\$55/FULL
CRANBERRY SAUCE or MINT JELLY	\$8/qt		

THE BREADS

DINNER ROLLS	\$.60 each
BISCUITS	\$1 each
JALEPENO CORN BREAD	\$8.99/LOAF
JOHNNY CAKES	\$1 EACH

PIES 9" PIES

AMARETTO PRALINE PUMPKIN PIE	\$25
HAZELNUT PUMPKIN PIE	\$19
BOURBON CHOCOLATE PECAN	\$25
TRADITIONAL APPLE PIE	\$20
TRADITIONAL PUMPKIN PIE	\$15
KEY LIME PIE	\$15

Platters to Entertain MEDIUM=10-12 people LARGE= 15-20 people

MEDETERANIAN MESA PLATTER~ \$70/MEDIUM \$130/LARGE

Hummus, Tabouli, Babaganoush, Stuffed Grape Leaves, Feta Cheese, Olives, & Cucumbers served with Wedged Flatbread.

TRADITIONAL ANTIPASTI~ \$90/MEDIUM \$150/LARGE

Assorted Gourmet Cold Cuts, Fire Roasted Peppers, Artichoke Hearts, Olives, Pepperocini Peppers, Roasted Garlic Bulbs, & Pickles served with toast points.

TRADITIONAL ANTIPASTI & CHEESE~ \$110/MEDIUM \$170/LARGE

Assorted Gourmet Cold Cuts, Fire Roasted Peppers, Artichoke Hearts, Olives, Pepperocini Peppers, Roasted Garlic Bulbs, Pickles, Mozzarella, Goat Cheese, Gouda, Pepper Jack, & Provolone served with toast points.

VEGETARIAN ANTIPASTI~

\$70/MEDIUM

\$130/LARGE

Marinated Mushrooms, Artichoke Hearts, Grilled Vegetables, Fire Roasted Peppers, Fresh Mozzarella, & Feta, Mint, & Chickpea Salad served with toast points.

EVERDAY FRUIT or VEGETABLE PLATTER~ \$55/MEDIUM

\$75/LARGE

Assorted Seasonal Fruit or Assorted Vegetables with Dip

EVERDAY CHEESE or CHEESE & MEAT~

\$55/MEDIUM

\$75/LARGE

Assorted Cubed Cheese or Cubes Cheese & Rolled Deli Meats. Crackers or Toast Points \$5 extra.

BRUSHETTA BOWL~ \$45

Fresh Tomatoes, Roasted Peppers, Capers, Olives, Basil, Roasted Garlic, & Olive Oil. Served with Ciabatta Bread.

CLAM DIP or HOT CRAB DIP~

\$40/MEDIUM

Mary's Famous Clam Dip. Served with Crackers, Kettle Chips, or Plain Old Bagged Potato Chips.

SHRIMP COCKTAIL PLATTER~ \$55/MEDIUM

\$85/LARGE

BEEF TENDERLOIN PLATTER~

\$175/MEDIUM \$200/LARGE

THANKSGIVING MENU FAQ'S

- FOR THANKSGIVING, PLEASE PLACE ORDERS BY TUESDAY, NOV.22

ORDER PLACED AFTER TUESDAY WILL HAVE A 5% SURCHARGE

- ALL ORDERS ARE MEANT TO BE REHEATED.
- CALL STEF or WALLACE @ 773-3232 TO PLACE ORDER OR EMAIL STEF@GANNETHARDWARE.COM