

Hosting this Holiday? Let Chef Paul lighten your load!

All orders must be placed at least one week in advance
Pickup: Fridays, Saturdays, or Sundays between 10 -4; Dec. 6 - 22.
Food packed in bulk and delivered cold for reheating.
Orders available only in the specified quantities listed on the menu.
We look forward to helping make your holiday celebrations delicious!

Pâté de Campagne

1 lb Loaf of country pork pâté (made from local Papa Weaver's pork), served with pickled red onions, grainy mustard, and ciabatta crostini | Serves 10-12 | \$45

Ingredients: pork loin, bacon, chicken liver, eggs, cream, flour, sherry, shallots, garlic, vinegar, spices

Wild Mushroom Terrine

Vegetarian mushroom spread, served with pickled red onions, spiced pecans, and ciabatta crostini | Small Serves 2-4 | 4 oz terrine - \$10 | Large Serves 8-12 | 1 lb terrine - \$35

Ingredients: Shiitake and Crimini mushrooms, cream cheese, shallots, garlic, sherry, herbs, vinegar GF

Cured Salmon

1 lb Sliced cured Atlantic salmon, served with capers, arugula pesto, and marble rye bread toasts | Serves 12-16 | \$55

Ingredients: salmon, salt, sugar, black pepper, dill, lime GF, DF

Grilled Artichoke Dip

1 lb Dip, served with cubed French bread | Serves 6-8 | \$15

Ingredients: grilled artichokes, mascarpone, Greek yogurt, parmesan, shallots, garlic, herbs, lemon juice GF

Mini Cornbread Muffins

Cornbread muffins filled with goat cheese and cranberry-apple jam | 2 dozen serves 10-12 people | \$15/dozen | two dozen minimum

Ingredients: flour, cornmeal, eggs, butter, sour cream, milk, sugar, baking powder, salt

BBQ Chicken Skewers

Grilled marinated chicken breast skewers tossed with apple BBQ sauce | 2 dozen serves 10-12 people | \$18/dozen | two dozen minimum

Ingredients: chicken, garlic, lemon, honey, olive oil, herbs, spices GF, DF