



Delights

HOLIDAY MENU

HOLIDAY PARTY FAVORITES

HAM & CHEDDAR CROISSANT \$2.50

The perfect party bite! Nitrite free ham and 2 year aged cheddar rolled in our house croissant dough. (each)

ARTICHOKE SPINACH DIP \$8

Delights special blend of 3 cheeses blended with artichokes, onion, spinach and herbs for a rich and cheesy holiday treat. Add a loaf of hand crafted baguette for \$8

ANTIPASTO TRAY \$59

The crown jewel on any holiday table! A selection of fine cheeses, dried fruits, N'duja, imported olives, pickled garnishes and spiced salami. (serves 20+)

ITALIAN SAUSAGE STUFFED MUSHROOMS \$27

Curt's favorite! fresh mushrooms filled with a house blended spicy Italian pork sausage and aged cheddar. These are not to be missed!

VEGETABLE TRAY \$29

The freshest and most beautiful tray of assorted vegetables available. Served with house dilled ranch dip.

FRUIT TRAY \$29

Made to order is our selection of fresh fruits and berries arranged for brunch, dinner or a great holiday gathering

FESTIVE MEATBALLS \$27

Be the show off at your holiday party! Hereford beef, fresh ground pork, ginger, sesame, garlic and eastern spices come together with a sweet and spicy glaze. (18)

FRENCH MEAT PIE \$54

The original filled with Hereford beef, spices and onion in a hand made crust. Served with a side of caramelized onion gravy

BRUNCH TAKE AWAYS

BARMBRACK \$29

An Irish bread loaded with candied raisins, orange peel, cherries and cranberries, then drizzled with a whiskey caramel. Dense and tender this bread is perfect for brunch or sliced alongside a holiday ham.

QUICHE \$39

4 varieties available:
Lorraine, Broccoli & Aged Cheddar,
Spinach & Feta, Farmers

TAKE AND BAKE STRUDEL \$29

Hand made flakey dough filled with fresh apples and seasoning. Perfect for overnight guests!

Please call in advance for your holiday orders to ensure product availability, (920) 339-9144



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SWEET TREATS

RED VELVET PISTACHIO CHEESECAKE LAYER CAKE \$59

Another special dessert designed by our long time pastry chef, Jill just for this years holiday. Traditional , house made red velvet cake is topped with a pistachio filled cheesecake layer. Garnished with fresh whipping cream and decorated for the holiday.

CHERRY ALMOND TART \$32

Hand made shortbread crust filled with toasted almond frangipane, then layered with Door County cherries and topped with almond struesel

YULE LOG \$64

Hand made chocolate sponge spiraled with rich buttercream. Meticulously decorated in a new traditional yule log fashion.

CHOCOLATE WINTERMINT TART \$32

House made chocolate crumb crust layered with mint and dark chocolate ganache. Topped with white chocolate feuilletine

COOKIE TIME

COME IN TO SEE OUR SPECIAL HOLIDAY THEMED CASE FILLED WITH ALL YOUR FAVORITES!

TRUFFLE EVERGREENS
CHOCOLATE ROSEMARY SHORTBREAD
TRADITIONAL CUT OUT COOKIES
SANDBISSON
MERINGUE COOKIES
MEXICAN WEDDING COOKIES
RUM BALLS
LEMON CREME
GINGERBREAD COINS
AND MANY MORE!

BREADS

CRANBERRY ORANGE \$8

Moist and tender quick bread filled with cranberries and oranges for a rich addition to your holiday event

APPLE PECAN FOCACCIA \$8

Our house focaccia recipe topped with apples from Weiss farms and a crunchy pecan streusel.

COOKIE TRAYS

Call ahead and have us prepare a beautiful and colorful assortment of carefully handmade European and traditional holiday favorites.

CATERING

We love taking the stress out of the holidays for you! Check out our catering menu online or call us for an office treat, sandwich platters, or a selection of hors d'oeuvres!