



See You At The Market.

Christmas Menu

All orders must be placed by
Monday, December 18th



Please scan the QR on the front of the menu or click on the Christmas Menu (found on the home page of our website), to bring you to a direct Christmas order form.

Hors d'oeuvres

LaRocca's Piggies \$18.00 per dozen	Lobster Newburg Puffs \$40.00 per dozen
Bacon Wrapped Dates (w/Honey Goat Cheese) \$35.00 per dozen	Mini Maryland Crabcakes (Remoulade Sauce) \$30.00 per dozen
Spinach & Goat Cheese (w/Stuffed Mushrooms) \$30.00 per dozen	Sausage & Asiago Pinwheel \$30.00 per dozen
LaRocca's Roasted Chicken Salad (on/Sweet Corn Cakes) \$30.00 per dozen	Classic Deviled Eggs \$18.00 per dozen
Coconut Crusted Shrimp (Jumbo shrimp tossed in crispy coconut, served with mango dipping sauce) \$29.00 per dozen	Asparagus Gruyere Puffs Tarts \$30.00 per dozen
Crostini Sliced Filet (w/Horseradish Creme & Sweet Onion Marmalade) \$40.00 per dozen	Short Rib Ragu On A Tater Tot \$35.00 per dozen

Sides

(Gluten Free Upon Request)

Traditional Stuffing \$12.99 per pound	Creamed Spinach \$12.99 per pound
Country Sausage Stuffing \$12.99 per pound	Haricot Vert Almondine \$12.99 per pound
Classic Yukon Gold Mashed Potatoes \$8.99 per pound	Brussel Sprouts (Carmelized Onion & Walnuts) \$13.99 per pound
Wild Rice Pilaf w/ Roasted Butternut Squash, Cranberries & Toasted Pumpkin Seeds \$13.99 per pound	

Salads (minimum 3 people)

Arugula & Radicchio Salad (baby arugula, radicchio, dried cherries, goat cheese, sweet almonds with champagne vinagrette)	\$10.00 per person
Greens & Endive Salad (grilled pears dried fruit served with raspberry vinaigrette)	\$10.00 per person

Quiches (9-inches) (serves 6 to 8 people)

Quiche Lorraine (bacon, ham and cheese)	\$20.00 each
Spinach & Mushroom	\$20.00/each
Asparagus & Gruyère	\$20.00/each
Broccoli & Cheddar	\$20.00/each

Soups, Gravy & Sauce

Butternut Pumpkin Bisque \$13.95 per qt	Horseradish Cream Sauce \$12.95 per pint
Lobster Bisque \$18.95 per qt	Port & Wild Mushroom Gravy \$12.95 per pint

Platters (Small Serves 6-8 People/ Medium Serves 8-12 People/ Large Serves 12-16 People)

Fruit Platter	Small \$60.00/ Medium \$90.00/ Large \$110.00
Vegetable Crudite Platter (ranch or blue cheese dipping sauce)	Small \$60.00/Medium \$90.00/ Large \$110.00
Artisanal Cheese Platter (local & imported cheeses, crackers, grapes & fresh berries)	Small \$90.00/Medium \$130.00/ Large \$150.00
Antipasto (Genoa salami, hot and sweet sopressata, capicola, prosciutto Di Parma, provolone and marinated vegetables)	Small \$90.00/Medium \$130.00/ Large \$150.00
Jumbo Shrimp Platter (w/ Cocktail Sauce) (large shrimp, lemon & house cocktail sauce)	Small \$100.00 (8-12 p)/ Large \$130.00 (12-16p)
Baked Salmon Platter (capers, onions & white wine, served with fresh dill sauce)	(Serves 8-10 People) \$175.00
Filet Mignon Platter (With Horseradish Cream Sauce)	(2 Lbs/3 Lbs or 4 Lbs) \$49.95 Per Lbs

Main Entrees

Beef Wellington
(Seared Filet Mignon smothered
in Port-Mushroom Duxelles
& wrapped in a Puff Pastry)
\$56.95 Per Pound - **Minimum 2Lbs**

Roasted Prime Rib
(Roasted Ribeye served w/
Port-Wild Mushroom Sauce)
Call Rod For Details

White Christmas Lasagna
(w/ Spinach & Roasted Peppers)
Half Tray \$75.00 8 - 10 People
Full Tray \$140.00 16 - 20 People

Lasagna Bolognese
Half Tray \$75.00 8 - 10 People
Full Tray \$140.00 16 - 20 People

Pineapple Cherry Glazed Ham
\$17.99 Per Pound - **Minimum 2Lbs**



Hors d'oeuvres

LaRocca's Piggies \$18.00 per dozen

(Quantity _____ Dozen)

Bacon Wrapped Dates \$40.00 per dozen

(Quantity _____ Dozen)

Spinach & Goat Cheese \$30.00 per dozen

(Quantity _____ Dozen)

LaRocca's Chicken Salad \$30.00 per dozen

(Quantity _____ Dozen)

Coconut Crusted Shrimp \$29.00 per dozen

(Quantity _____ Dozen)

Crostini w/Filet & Horseradish \$40.00 per dozen

(Quantity _____ Dozen)

Lobster Newburg Puffs \$40.00 per dozen

(Quantity _____ Dozen)

Mini Maryland Crabcakes \$30.00 per dozen

(Quantity _____ Dozen)

Sausage & Asiago Pinwheel \$30.00 per dozen

(Quantity _____ Dozen)

Classic Deviled Egg \$18.00 per dozen

(Quantity _____ Dozen)

Asparagus Gruyere Puffs Tarts \$30.00 per dozen

(Quantity _____ Dozen)

Short Rib Raga On Tater Tot \$35.00 per dozen

(Quantity _____ Dozen)

Sides (1/4 - 1/2 Pound Per Person)

Traditional Stuffing \$12.99 per lb

(Quantity _____ Pounds)

Country Sausage Stuffing \$12.99 per lb

(Quantity _____ Pounds)

Wild Rice Pilaf w/ Butternut Sqh \$13.99 per lb

(Quantity _____ Pounds)

Classic Yukon Mashed Potatoes \$8.99 per lb

(Quantity _____ Pounds)

Haricot Verts Almondine \$12.99 per lb

(Quantity _____ Pounds)

Brussel Sprouts w/ Sweet Potatoes \$13.99 per lb

(Quantity _____ Pounds)

Cream of Spinach \$12.99 per lb

(Quantity _____ Pounds)

Soups (1 Quart Serves 3-4 People)

Butternut Pumpkin Bisque \$13.95 per qt

(Quantity _____ Quarts)

Lobster Bisque \$18.95 per qt

(Quantity _____ Quarts)

Horseradish Cream Sauce \$12.95 per pint

(Quantity _____ Pints)

Port & Wild Mushroom Gravy \$12.95 per pint

(Quantity _____ Pints)

Salads (minimum 3 people)

Arugula & Radicchio Salads (\$10 per person)

(Quantity _____ Per Person)

Greens & Endive Salad (\$10 per person)

(Quantity _____ Per Person)

Quiches

Quiche Lorraine (\$20 each)

(Quantity _____ Each)

Spinach & Mushroom (\$20 each)

(Quantity _____ Each)

Asparagus & Gruyère (\$20 each)

(Quantity _____ Each)

Broccoli & Cheddar (\$20 each)

(Quantity _____ Each)



Platters

(Small Serves 6-8 / Medium Serves 8-12/ Large Serves 16-24 People)

Fruit Platter (Small _____ Medium _____ Large _____)
(S) \$60.00/ (M) \$90.00/(L) \$110.00

Vegetable Crudite Platter (Small _____ Medium _____ Large _____)
(S) \$60.00/ (M) \$90.00/(L) \$110.00

Artisanal Cheese Platter (Small _____ Medium _____ Large _____)
(S) \$90.00 (M) \$130.00/(L) \$150.00

Antipasto (Small _____ Medium _____ Large _____)
(S) \$90.00/ (M) \$130.00/ (L) \$150.00

Jumbo Shrimp Platter (Small _____ Large _____)
(S) \$100.00/ (L) \$130.00

Baked Salmon Platter (Quantity _____ Pounds)
\$175.00 (serves 8-10 people)

Filet Mignon Platter (Quantity _____ Pounds)
\$49.95 (per lbs)

Entrees

Beef Wellington - \$56.95 per lbs - (Min. 2lbs) (Quantity _____ Pounds)

Roasted Prime Ribeye (Call Rod For Details) (Quantity _____ Pounds)

Pineapple Cherry Glazed Ham - \$17.99/per lbs - (Min. 2lbs) (Quantity _____ Pounds)

White Christmas Lasagna - \$75.00/half tray - \$140.00/full tray (Half Tray _____ Fully Tray _____)

Lasagna Bolognese - \$75.00/half tray - \$140.00/full tray (Half Tray _____ Fully Tray _____)

Desserts (circle)

NY Junior Cheesecakes

Tate's Cookies Platter

Yule Log

Homemade Pies Available

Pies

See Next Page

For Order Form

Name _____ # of Guest _____

Phone _____ Email _____

Date of Pick Up _____ Time of Pick Up _____

ALL ORDERS BY MON, DEC 18TH • CATERING MGR: ROD 203-322-2202 | EXT: 3
EMAIL: ROD@LCOUNTRYMARKET.COM

Pies Order Form

(8-Inch Deep Dish)

Quantity _____ Pumpkin Pie (LaRocca's Own) \$22.99

Quantity _____ Apple Full Top Pie \$22.99

Quantity _____ Apple Crumb Pie \$22.99

Quantity _____ Pecan Pie \$24.99

Quantity _____ Chocolate Bourbon Pecan Pie \$24.99

Quantity _____ Flourless Chocolate Truffle (Gluten-Free ) \$22.99

Quantity _____ Three Berry Pie (Blueberry, Strawberry, Raspberry) \$22.99

Quantity _____ Three Berry Pie (Gluten-Free ) \$24.99

Quantity _____ Buche de Noel (Yule Log) \$59.00



Name _____ # of Guest _____

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