

New Year's Eve Specials

Thursday, December 31st between 12:30 - 4 p.m.
Call to pre-order at 510-649-0869. Don't wait to order as we will sell out!

Appetizers

Sweet and Spicy Candied Pecans
\$16 pint

Traditional Deviled Eggs
\$14 for 10 halves

DIY Crostini
Crostini, rosemary fig compote,
prosciutto and manchego
10 for \$15

Phyllo Pastry Triangles
with spinach, gruyere, feta & pine nuts
6 for \$13

Stuffed Mushroom Caps
with polenta, pecorino and thyme
\$15 for 8 caps

Genuine Onion Dip (eaten cold)
with roasted potato wedges
\$25 quart

Shrimp Cocktail
with cocktail sauce
\$20 for 12

Beef Swedish Meatballs in Sauce
\$20 for 12

Salads & Veggies

2021 Salad
Butter lettuce, mixed greens, radicchio, frisee,
Marcona almonds and dried cherries
with a honey mustard vinaigrette
\$15

Collard Greens with Prosciutto
\$25 quart

Cardamom Honey Baby Carrots
\$25 quart



For the Feast

Mini Cream Biscuits
\$10 dozen

Mini Sweet Potato Biscuits
\$10 dozen

Black Eyed Peas
\$18 quart

Macaroni and Cheese
\$16 quart

Rack of Ribs
with barbeque sauce
\$30

Whole Barbeque Chicken
\$25

Desserts

9" Baked Sweet Potato Pie
\$25

Bourbon Whipped Cream
\$8 quart

Reheatable Individual Cold Entree

Your choice of:
Barbeque Pork Ribs
OR
a Half Barbeque Chicken

Served with black eyed peas, collard greens,
baby carrots and corn bread.
\$27 per person

**Please Note: All items are oven-ready and will
require re-heating. Baking instructions will be
provided for each item.**