

NAME \_\_\_\_\_

PICK UP: SATURDAY 23rd \_\_\_\_\_

PHONE \_\_\_\_\_

SUNDAY 24th \_\_\_\_\_  
TIME \_\_\_\_\_

Order taken by: \_\_\_\_\_

**PAID: YES NO**

Please pick up at Cafe Provence

<b>SAVORIES</b>	<b>QTY</b>	<b>PRICE</b>	<b>TOTAL</b>
Clam Chowder - pint		6.00	
Baked Brie in Puffed Pastry (w/ cranberry chutney) - 5oz		8.00	
Beef Wellington w/ Red Wine Sauce - Serving		20.00	
Beef Bourguignon - quart		17.00	
Chicken Cordon Bleu w/ Red Wine Sauce - Serving		13.00	
Chicken Pot Pie w/ Cranberry Chutney - quart - 2 servings		20.00	
Ratatouille - Quart		10.00	
Broccoli Salad (w/honey mustard dressing) - Pint		7.00	
Garlic Mashed Potatoes - Quart		9.00	
Sweet Potato Purée w/ VT Maple Syrup - Quart		10.00	
Gratin of Root vegetables - 2 servings		12.00	
<b>HORS D'OEUVRES (PER DOZEN)</b>	<b>DOZ</b>	<b>PRICE</b>	<b>TOTAL</b>
Mini Mozzarella Brochette with olives and cherry tomato		24	
Smoked Salmon with Cream Cheese on Homemade Brioche		25	
Smoked Salmon and Dill Cream Cheese Roulade on Cucumber		25	
Roast Beef Roulade w/ Whipped Horseradish Cream on Flaky Pastry		22	
Antipasto Brochette (cheese, cured meats & peppers)		24	
Chilled Shrimp Cocktail (with cocktail sauce)		24	
Vermont Cheddar, Bacon and Chives in Mini Potato		18	
Baked Shrimp Puff Provençale		24	
Mini Crab cake on Flaky Pastry Finished with Chipotle Aioli		28	
Escargot with Garlic Butter in Red Bliss Potatoes		24	
Mini Basil Pesto Tomato Pies w/ Caramelized Onions, VT Goat Cheese		24	
Spanikopita with Spinach and Feta		20	
Stuffed Mushroom Caps: Mushroom Duxelles, andouille, VT Cheddar		20	
Stuffed Mushroom Caps Florentine: spinach, onion & artichoke cream		20	