



Water Fresh Farm Holiday Menu

Orders accepted through December 18th
Orders available for pick-up between December 10th and December 31st
508-435-3400

Hors d'oeuvres

Priced by the dozen (Minimum order 1 dozen)

Shrimp Cocktail with Horseradish Vodka Cocktail Sauce \$35
Scallop with Applewood Smoked Bacon \$34
Coconut Shrimp with Sweet Thai Chili Sauce \$32
Butternut Squash/Sage Mascarpone Tartlette \$25
Vegetable Potsticker with Ginger Soy Sauce \$25
Beef Wellington with Bearnaise Aioli \$28

Salads

(Serves 8-10)

Caesar Salad with Parmesan Cheese Herb Croutons \$38
Beet Salad with Baby Arugula, Candied Walnuts,
Goat Cheese, and Lemon Herb Vinaigrette \$40
Water Fresh Garden Salad with Tomato, Cucumber,
Carrots, Herbed Croutons, and Balsamic Vinaigrette \$33

Entrees

Beef Tenderloin, Whole, Oven-Ready \$195

(serves 10-12)

Preparation Options:

1. Garlic & Rosemary Encrusted served with a Red Wine Demi Glaze
2. Tricolor Peppercorn & Fresh Garden Herbs, served with a Wild Mushroom and Fennel Ragout

Pork Loin, Whole, Oven Ready \$135

(serves 12-15)

Preparation Options:

1. Marinated in Sage, and Brown Sugar, served with Apple Fennel Chutney
2. Marinated in Orange and Rosemary, served with Cranberry Orange Chutney

Salmon, Oven Ready; Whole \$150, Side \$75

(Each side serves 6)

Preparation Options:

1. Poached in Lemon and White Wine, served with Cucumber Dill Yogurt
2. Oven Roasted with Lemon and Herbs, served with Lemon White Wine Capers Sauce

Beef Tenderloin Deli Platter \$195

Cooked Medium Rare, Plated and Garnished
Marinated in Garden Herbs, Garlic, Shallot
Served with Horseradish Cream and Smoked Tomato Jam

Sides

(Serves 8-10)

Oven Roasted Root Vegetables \$18
Tri-colored Rainbow Carrots, Butternut Squash, Parsnips \$21
Maple Pecan Sweet Potato \$21
Roasted Garlic Mashed Potatoes \$23
Rosemary Thyme Roasted Red Bliss Potatoes \$23
Cauliflower Parsnip Puree \$25