

2013 Mitsitam Holiday Take Home Menu

Soups

- *Fall Harvest Pumpkin Soup, Cranberry Syrup, Cranberry Crumble
Stewed Pumpkin with Maple Syrup finished Lightly with Cream, topped with House made Cranberry Syrup and Cranberry Crumble
_____ Quart \$17.50 Serves 3-4
- Eastern Clam & Mussel Chowder, New Potato & Green Pea Cake
Fresh Mussel and Clam Broth Stewed with Onions and Potatoes, Finished with Corn Milk
_____ Quart \$18.00 Serves 3-4

Hot Side Dishes

- *Heirloom Bean and Corn Succotash
_____ Small \$15.00 Serves 3-4
_____ Large \$ 26.00 Serves 5-8
- *Smoked Delicata Squash, Raisins and Pinenuts
_____ Small \$14.50 Serves 3-4
_____ Large \$25.50 Serves 5-8
- Oyster Bread Pudding
Savory Bread Pudding of Local Oysters Baked to Perfection
_____ Small \$18.00 Serves 3-4
_____ Large \$29.00 Serves 5-8
- *Roasted Red Beet Whipped Potatoes, Birch Bark Syrup Drizzle
_____ Small \$15.00 Serves 3-4
_____ Large \$26.00 Serves 5-8
- *Rutabaga & Crab Apples, Apple Vinegar Reduction
_____ Small \$15.00 Serves 3-4
_____ Large \$26.00 Serves 5-8

Cold Side Dishes

- *Wild Rice & Watercress Salad
Tender Wild Rice Slow Cooked In Vegetable Stock mixed with Dried Cranberries, Carrots, Pumpkin Seeds, Apple Cider Vinaigrette
_____ Small \$16.00 Serves 3-4
_____ Large \$29.00 Serves 5-8
- *Smoked Duck Salad, Frisee & Leek, Golden Beet Vinaigrette
_____ Small \$14.00 Serves 3-4
_____ Large \$25.00 Serves 5-8
- *Roasted Pear & Black Radish Salad
_____ Small \$16.00 Serves 3-4
_____ Large \$29.00 Serves 5-8

Miscellaneous Sides & Agua Fresca

- *Corn Bread
_____ Blue _____ Yellow ½ Sheet Pan \$14.00 Serves 6-8
- *Cranberry Jam
_____ Pint \$5.50 Serves 3-4
- *Prickly Pear Agua Fresca
_____ Gallon \$ 15.00
- *Green Apple Agua Fresca
_____ Gallon \$ 15.00

Appetizers

- _____ Classic Peruvian Ceviche \$70.00
Fresh White Fish, Julienned Onions, Jalapenos, , Fresh Lime Juice, Sweet Potatoes and Choclo
Serves 4-6 people
- _____ Buttermilk Fried Alligator, Red Pepper Jelly \$52.00
Fresh Alligator Meat Marinated In Buttermilk and Spices Served with House Made Red Pepper Jelly
Serves 4-6 people

Main Courses

- _____ Maple Brine Turkey \$105.00
Free Range Turkey Brined For 3 Days in Maple, Smoked & Slow Roasted with Maple Butter, Served with Cranberry Jam
Serves 6-8 people
- _____ Cedar Planked Quinault Pride Salmon Filet \$105.00
Maple Juniper Glaze, with your own Cedar Plank for Roasting!
Serves 6-8 people
- _____ Smoked Bison Loin, Roasted Shallot Sauce \$115.00
All Natural Buffalo Smoked and Ready to Roast to Perfection with Sweet Roasted Shallot Red Wine Reduction
Serves 6-8 people

Desserts

- *Maple Pecan Pie
_____ \$16.00 Serves 6-8
- *Sweet Potato Pie
_____ \$16.00 Serves 6-8
- *Pumpkin Pie
_____ \$16.00 Serves 6-8
- *Pumpkin Cookies
_____ \$ 14.00 Per Dozen

Complete Holiday Meal

_____ \$155.00 Serves 6-8 *Add \$10.00 for Buffalo Lion*

All complete meals include ½ sheet corn bread & 1pint Cranberry Jam

Please Choose 1 Main Dish, 2 Large Side Items, 1 Dessert & Type of Cornbread

All orders need to be received by November 22, 2013

Payment due upon ordering, cash or major credit card

Pick Up Time and Date:

November 27, 2013 9am-11am or 2pm-4pm

November 28, 2013 9am- 11am

All prices include all state and local taxes and all discounts

***Denotes Vegetarian Items**

Please Fax or Email your Orders to:

Miriam Menkir

Mmenkir@RestaurantAssociates.com

Fax Number 202-633-6923

Please include your credit card information with all faxes.

 Visa MasterCard AMEX Discover

Credit Card Information

Card holders name: _____

Card holders billing address: _____

Credit Card Number: _____

Expiration Date: _____ CVV Code: _____

Card Holders Signature: _____ Date: _____

Your credit card will be charged the week of pick up and you, will receive an email from Miriam Menkir confirming your order total. Upon pick up you will receive a receipt for your records.

Please let us know what date you would like to pick up your items:

November 27, 2013

_____ 9am-11am

_____ 2pm-4pm

November 28, 2013

_____ 9am- 11am

Thank you for your patronage!
Chefs of the Mitsitam Café

Remember to check us out on the web@ www.Mitsitamcafe.com or on Facebook