Gantry Plaza
4-85 47th Rd. Tel: 718-606-9786
customerservice@foodcellarco.com

Christmas Eve: 8AM - 8PM Christmas Day: 9AM - 4PM NewYear's Eve: 8AM - 8PM New Year's Day: 10AM-9PM

Court Square
43-18 Crescent St. Tel: 718-606-1888
cscrescent@foodcellarco.com

Christmas Eve: 7:30AM - 8PM Christmas Day: 7:30AM - 4PM New Year's Eve: 7:30AM - 9PM New Year's Day: 10AM-7PM

(soups are sold per quart; serves 4)

Lobster Bisque \$13.99 New England Clam Chowder \$13.99

Roasted Butternut Bisque a smooth, sweet puree of butternut squash w/ a touch of maple syrup and a sprinkle of cinnamon

Autumn Harvest Vegetable \$12.99 Minestrone

Market Greens

w/ roasted pear, candied walnuts, blue cheese and balsamic vinaigrette

Small (serves 4-6) \$29.99 \$49.99 Large (serves 8-12)

STUFFINGS

(1lb serves 3 ppl)

Traditional Bread w/ apple, parsnip, & sage

\$12.99/lb

Roasted Chestnut

\$13,99/lb

& Cranberry Savory Cornbread

\$12.99/lb

w/ andouille sausage

APPETIZERS

(1lb serves 3 ppl)

Butternut Squash Ravioli

w/ almonds, sage cream, and parmigiano reggiano

\$49.99 Half Tray (serves 6-8) Full Tray (serves 10-12) \$89.99

Baked Mac and Cheese

Half Tray (serves 6-8) \$49.99 Full Tray (serves 10-12) \$89.99

Jumbo Cheese Ravioli

w/ tomato cream sauce and sauteed baby spinach

Half Tray (serves 6-8) Full Tray (serves 10-12) \$49,99 \$89.99

\$22,99/lb Wild Mushroom Strudel sautéed wild mushrooms & shallots with parmesan cheese & truffles in puff pastry

Baked Brie en Croute \$19 w/ quince and cranberry in puff pastry \$19.99/lb

3oz Chesapeake Bay \$24.99/lb Crab Cakes

w/ classic remoulade sauce

Foodcellar Artisanal Cheese Board

assorted cheese

Small (serves 4-6) \$35.99 \$69,99 Large (serves 8-10)

Jumbo Shrimp Cocktail Platter

served w/ lemon & classic cocktail sauce

Small (serves 4-6) \$39.99 Medium (serves 8-10) \$49.99 Large (serves 12-14) \$59.99

SAUGES

All-natural Turkey Gravy

Pint \$6.99 Quart \$12,99 Cranberry & Orange Compote

w/ cinnamon and port wine

Pint \$6.99 Quart \$12.99

All-natural Chicken & Turkey Stock Quart \$5.99

Tholiday Menu 2024

SIDES

(12.99 / lb / serves 3 ppl)

Roasted Sweet Potato Puree
w/ vanilla and brown sugar

Classic & Creamy Mashed Potatoes

Roasted Rainbow Fingerling Potatoes w/ fresh herbs & garlic

Brussels Sprouts & Roasted Butternut Squash w/ honey glaze

Haricots Vert Almondine

Potato Au Gratin

Foodcellar's Creamed Spinach & Mushrooms

Sauteed Broccoli Rabe w/ garlic & extra virgin olive oil

Sauteed Mixed Mushrooms & Asparagus

Roasted Root Veggies w/ apple cider glaze & parsley

Roasted Sweet Potato Wedges w/ orange, cinnamon & brown sugar

Roasted Cauliflower & Broccoli Florets

DESSERTS

Homemade Mini Pecan	Tart \$3.99
Classic American Pies	\$25.99
apple, apple crumb, pumpkin, sweet potato and blueberry	
Classic Pecan Pie	\$29.99
Rustic Apple Tart	\$22.99
Rustic Pecan Tart	\$22.99
Pumpkin Cheese Pie	\$26.99
Salted Caramel Cake	\$32.99
Carrot Spice Cake	\$35.99

MAIN GOURSE

All-natural Whole Turkey \$10.99/lb choice of herb roasted or maple glazed ranges 12-14lbs or 14-16lbs

Roasted Organic Whole Chicken \$15.99/lb w/ honey mustard and apricot glaze, range 4-5lbs

All-natural Turkey Breast \$17.99/lb choice of herb roasted or maple cinnamon glaze

All-natural Spiral Cut Ham \$19.99/lb w/ apple cider glaze half and full hams available

Chef's Holiday Special \$29.99/lb Beef Wellington

beef tenderloin w/ seasonal mushroom duxelle, all natural Dufour classic puff pastry, and madeira wine sauce

Roasted Salmon \$24.99/lb w/ herbs and garlic sauce

Roasted Ribeye Au Jus served w/ green peppercorn sauce average weight 14lbs

Grilled Shrimp \$24.99/lb w/ cilantro lime sweet chili sauce

FOODGELLAR'S SPECIALS

Assorted Seasonal Bites Platter

Cookies, Pecan Tarts, Pumpkin Mini Muffins, Apple Mini Muffins, Cinnamon Rolls, Maple Apple Mini Donuts, Cinnamon Mini Donuts, Pumpkin Cheese Bar, Carrot Spice Bar, Rugelach Cookies. Allergen Warning: Contains Nuts

Small 10" (serves 6-8) \$45.99 Large 14" (serves 12-14) \$69.99

Terms & Conditions

ALL SALES ARE FINAL.

Orders must be placed no later than 8PM on SUNDAY, DEC 22nd.
Credit card information is required at the time of placing order.
Order pick-up will be on Tuesday, Dec 24th, between 10AM to
2PM. Please be advised that customers will be charged
the full amount for orders that are NOT picked-up.



\$29.99/lb

All orders are served chilled. Re-heating instructions are provided