GOURMET BY THE BAY
AT
THE VILLAGE SHOPPE
2025 CHRISTMAS TAKE-OUT MENU

We will be offering the following menu for Christmas Eve/Christmas Day. Please no substitutions. The Shoppe will be stocked with other prepared foods as well and will be sold on a first come, first served basis or through daily mailer ordering.

All orders must be placed by 3:00 p.m. on Saturday, December 13, 2025.

DELIVERY DETAILS

Tuesday, December 23 Between 2:00 – 6:00
$5 delivery fee for St Michaels locations
$10 delivery fee Easton and Oxford
All other areas fee TBD

PICK UP DETAILS -- St Michaels – 501 S. Talbot Street – The Village Shoppe

Tuesday, December 23 between 2:00 – 6:00 pm
Wednesday, December 24 between 9:00 a.m. – 2:00 p.m.
(store closes at 2:00)

When your order is placed either via phone – 410.745.6260 – or via email – shoregour@gmail.com - we will confirm with a return order form. Please indicate if you would like your order delivered or packaged for pick up and which day you would like it ready.

We're looking forward to hearing back from each of you!

APPETIZER PLATTERS

Miles River Oyster Rockefeller (client to reheat)
pernod, baby spinach & garlic, parmesan breadcrumbs $30.00/dozen

Mini Crab Cakes (client to reheat)
whole grain mustard sauce $33.00/dozen

Cheese-n-Charcuterie Platter
assorted cheese, sliced charcuterie, dried fruit, nuts, assorted crackers

Small -- $50	Medium -- $75	Large -- $100
(serves 2-4)	(serves 5-8)	(serves 8-12)

Jumbo Shrimp Cocktail Platter
cocktail sauce, lemon-dill aioli, sliced lemons

Small -- $72	Medium -- $108	Large -- $144
(24 shrimp)	(36 shrimp)	(48 shrimp)

Chesapeake Smokehouse Smoked Salmon Platter
diced red onions, capers, crème fraiche *(crackers not included)*

Small -- $45	Medium -- $75	Large -- $140
(1/2 pound)	(1 pound)	(2 pounds)

SOUP

Cream of Mushroom Soup $14.00 per quart

SALAD

Baby Arugula Salad $5.00 per serving
dried cranberries, candied pecans, chevre,
balsamic vinaigrette

PROTEINS AND SIDES

Boneless Leg of Lamb
trimmed, tied, uncooked $21.99/pound

Bone-In Leg of Lamb
trimmed, uncooked $19.99/pound

Rack of Lamb (half or whole racks – indicate size)
trimmed, uncooked $34.99/pound

Rib Roast (1-7 ribs available – indicate number)
trimmed, uncooked
prime $28.99/pound
choice $26.99/pound

Beef Tenderloin (available by the pound)
trimmed, tied, uncooked
prime $42.00/pound
choice $38.00/pound

Prime NY Strip $28.99/pound

Pan-Seared Beef Tenderloin (half or whole available)
trimmed, seasoned, seared rare to medium rare, prepared to be served room temperature, sliced thin or heated to preferred temperature
creamy horseradish sauce on the side — $135.00/half, $270.00/whole

Mashed Potatoes — $5.50 per person
Creamed Spinach — $4.75 per person
Root Vegetable Gratin — $4.75 per person
Winter Squash Saute
wild mushrooms, baby spinach, caramelized onions — $5.25 per person
Macaroni and Cheese — $5.75 per person

BREADS
Cheddar Biscuits — $12.00/dozen
Cranberry Orange Scones — $18.00/dozen

DESSERTS
Chocolate Caviar Cake (serves 8)
chocolate ganache — $36.00 each
White Chocolate Bread Pudding (serves 4)
caramel sauce — $28.00 each
Bourbon Chocolate Pecan Pie (serves 8) — $36.00 each
Assorted Cookies and Brownies
Small/1 dozen = $11.50 Medium/2 dozen = $23.00 Large/3 dozen = $34.50

CHRISTMAS MORNING
Cinnamon Pecan Coffee Cake (loaf) — $12.00
Pumpkin Bread — $10.00

Black Forest Ham-Cheddar Quiche — $34.00 each
Quiche Lorraine — $34.00 each
Arugula-Vegetable-Chevre Quiche — $34.00 each