



**GOURMET BY THE BAY
AT
THE VILLAGE SHOPPE
2025 NEW YEAR'S EVE TAKE-OUT MENU**

We will be offering the following menu for New Year's Eve. 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 Monday, December 22, 2025.

DELIVERY DETAILS

Wednesday, December 31 between 2:00 – 6:00

\$5 delivery fee for all Easton and St Michaels locations

*\$10 delivery fee outside of Easton/St Michaels, but within
Talbot County*

Fee TBD outside of Talbot County

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

Wednesday, December 31 between 2:00 – 6:00 pm

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!

APPETIZERS

House Cured Gravlox \$15.00 per serving
potato latke, caviar creme fraiche

Torchon of Foie Gras \$24.00 per serving
sauterne jelly, croutes

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

Maryland Crab Bisque \$16.00 per pint
\$32.00 per quart

SALADS

Mixed Greens \$6.00 per serving
roquefort, candied walnuts, champagne vinaigrette

Wild Mushroom & Chevre Tart \$15.00 per serving
frisee, toasted almonds, puff pastry, black truffle vinaigrette

ENTREES

Roasted Lobster with Oyster Stuffing \$85.00 per serving
baby spinach, charred lemon, melted butter

Pan Seared Beef Tenderloin \$40.00 per serving
winter vegetable saute, potato puree, cabernet demi

BREADS

Cheddar Biscuits \$12.00/dozen
Cranberry Orange Scones \$18.00/dozen

DESSERTS

Lyon Rum Raisin Bread Pudding (2 servings) \$14.00 per serving
egg nog creme analaise

Triple Chocolate Marble Tort \$12.00 per slice
irish cream chantilly

Assorted Cookies and Brownies
Small/1 dozen = \$11.50 Medium/2 dozen = \$23.00 Large/3 dozen = \$34.50

NEW YEAR'S DAY BRUNCH

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