

DINNERS MUST BE PRE-ORDERED 24 HOURS IN ADVANCE.....270-362-2362

APPETIZERS

NEW ORLEANS BBQ SHRIMP...half-dozen hot & spicy sautéed shrimp \$12

MAR'S MUSHROOMS...jumbo caps sautéed in butter, sherry, garlic & finished with cream & pistachios \$8

FRIED GREEN TOMATOES...Not just diner food anymore. Mar's version are crusted in panko, fried in butter & olive oil blend & served with chipotle cream 8

ALMOND APRICOT BRIE...\$10 (takes 20 minutes, unless pre-ordered)

SEAFOOD CAKES...Oven-baked, with Raspberry Chipotle Drizzle \$4 each

SUMMER SALAD

Mixed Greens, Spinach, Grapes, Pepper Jack & Candied Pecans with Our House Dressing, Sweet-sour Tarragon

ENTREES

(pre-ordered)

BEEF TENDERLOIN ~ Center-cut Angus, seasoned & pan-grilled to your preference, With Mushroom Bordelaise \$28; 6-oz \$24

BEEF MODIGA ~ A favorite from The Hill. Tenderloin medallions seared to Your preference; finished with garlic, lemon, fresh mozzarella & white wine \$28

FLOUNDER SALTIMBOCCA ~ fillets layered with fresh sage, spinach, mozzarella & Proscuitto; Finished with Anisette Cream \$22

EMPRESS SALMON ~ Boneless Fresh Fillet, Marinated in Soy, Garlic, Pineapple Juice & Olive Oil, crusted with Sesame Seeds & Grilled. Finished with a drizzle of Spicy Plum Sauce \$22

BUTTER PECAN PORK ~ Pork Tenderloin, marinated & crusted with chopped pecans; roasted & finished with spicy praline sauce \$20

RACK OF LAMB ~ 8-Rib portion, marinated & pan roasted to your preference, with a palette of house-made sauces \$36

CHICKEN WALDORF ~ Bone-In chicken breast, seasoned & roasted with Red Delicious Apples & Walnuts; finished with Cider Sauce \$20

All Entrees are served with Salad, Fruit Sorbet, Potato Strudel, Fresh Vegetable Medley with Lemon-Herb Butter, Fresh-baked rolls with butter & herbed olive oil
Desserts \$3-5 (may include Layer cake, Fruit tart, Cheesecake & More)

- **Bring your beverage of choice to enjoy with your meal. No Corkage Fee** •

.....YOUR PERSONAL CHEF.....

The goal of “personal chef” is taken seriously by the proprietor of Sugar & Spice. She offers an astounding array of dishes that are especially appealing for individual take-out, banquets & buffets; however, you are not limited to these choices. While not every dish is suitable for groups, we will try to accommodate your wishes whenever we can. If one of your favorites is not listed here (for instance, some of menu features, or ethnic dishes,) we will either work with you or explain why the choice is not feasible (steaks, for instance, cooked to temperature, would be extremely difficult to achieve.)

Buffets (40 minimum) enable you to have more than one entrée and side dishes. Buffet prices include two entrees, three side dishes, simple dessert; fresh-baked bread & butter; paper/plastic service, delivery, & set-up are included. Tax, Specific Desserts, and Beverage service are additional.

Take-out meals include one meat, two sides, fresh-baked rolls appropriate to the theme. Desserts are not included, but can be available for orders of six or more. Individual service prices are in parentheses following buffet per person price.

Tax & 20% gratuity will be added on parties where servers are required.

AMERICAN BOUNTY: ROAST TURKEY & HAM OR BEEF 15.00 (8.00)
INCLUDES COLE SLAW, ROASTED POTATO SALAD, PASTA SALAD; PECAN PIE & APPLE STRUDEL

NEW ENGLAND BOILED DINNER: SPICED BRISKET & CRAB LEGS 25.00 (8.00; market price for crab)
INCLUDES NEW POTATOES, CABBAGE & CARROTS, CORN ON THE COB (IN SEASON); CHERRY COBBLER & LEMON TART

COUNTRY CLASSIC: CHICKEN POT PIE & BEEF TIPS WITH NOODLES 15.00 (8.00)
INCLUDES SMASHED POTATOES, GREEN BEANS & CREAMED CORN; PEACH COBBLER & STRAWBERRY SHORTCAKES

WHEN IN ROME: CHICKEN CACCIATORE & STRACOTTO (ITALIAN POT ROAST) 17.00 (8.00)
INCLUDES PENNE PASTA, STEAMED GREEN VEGETABLE MEDLEY & ITALIAN GARDEN SALAD; TIRAMISU & ITALIAN CREAM CAKE

SAY LA VIE: COQ AU VIN (COKE AW VEEN) & BEEF BOURGUIGNON (BOOR-GEE-NON) 17.00 (8.00)
INCLUDES OVEN-ROASTED POTATOES, ONION “PIE” & CARROTS L’ORANGE; CREAM PUFFS & CHOCOLATE MOUSSE

INDIAN MYSTIQUE: CHICKEN MOGHLAI & PORK VINDALOO \$18 (8.00)
INCLUDES CURRIED BLACK-EYED PEAS & POTATO SAMOSAS (VEGETABLE STUFFED DUMPLINGS)
RICE PUDDING & ALMOND CAKES

STREET MEXICAN: BEEF ENCHILADA CASSEROLE (SEASONED SHREDDED BEEF, BLACK BEANS, CORN, BLACK OLIVES & CHEESE) & CHICKEN WITH SHRIMP & GRITS \$20 (8.00)
INCLUDES FLOUR TORTILLAS, REFRIED BEANS & MEXICAN RICE PILAF; PUMPKIN FLAN & SOPADILLAS

MINIMUMS APPLY. ORDERS MUST BE RECEIVED 24 HOURS IN ADVANCE AND ARE SUBJECT TO PRODUCT AVAILABILITY. PAYMENT REQUIRED AT TIME OF ORDER.