1818 HOLIDAY HOURS

1818 Butcher + Market

December 24:	*10 a.m. - 6 p.m.*
December 25:	*Closed*
December 31:	*10 a.m. - 6 p.m.*
January 1-4 :	*Closed for Employee Holiday*

1818 Chophouse

December 24:	*3 p.m. - 8 p.m.*
December 25:	*Closed*
December 31:	*11 a.m. - 9 p.m.*
January 1-4 :	*Closed for Employee Holiday*

All prepared food items are served cold with reheating instructions for your convenience.

Payment due upon confirmation of order.

ORDER DETAILS

CHRISTMAS EVE AND CHRISTMAS DAY

Orders Due By:

Thursday, December 17

For Pickup On:

Tuesday, December 22, and
Wednesday, December 23
Between 10 a.m. - 6 p.m. Only

Email Orders to: info@1818chophouse.com

- **Subject: Christmas Carryout**
- **First and Last Name**
- **Desired Pickup Date and Time**
- **Quantities of Each Item**
- **Mobile Contact Number**
- **Food Allergies**

BUTCHER 1818 CHOPHOUSE MARKET

Christmas

Carryout Menu

6170 Bennett Drive, Suite A
Edwardsville, Illinois 62025
618.800.6050
1818butchermarket.com

Breakfast Casseroles *(Serves 4-6 Guests)*

Country Fresh Eggs, Sausage, Bacon, Cheddar Cheese — $34

Country Fresh Eggs, Spinach, Red Pepper, Onion, Goat Cheese — $34

Country Fresh Eggs, Ham, Gruyere — $34

Biscuits and Sausage Gravy *½ dz Biscuits, 1 qt Sausage Gravy* — $28

Fresh Baked Biscuits *½ dz Biscuits* — $9

Hors d'Oeuvres

Jumbo Gulf Shrimp *(per lb)* — $24
Includes Cocktail Dipping Sauce

Goat Cheese Stuffed Bacon Wrapped Dates *(per dz)* — $21
Pomegranate Gastrique, Diced Jalapeños

Vermont Goat Cheese Brûlée *(12oz)* — $24
Grilled Baguette, Apricot Jam, Dried Figs

Traditional Deviled Eggs *(qty 18)* — $18

Silver Dollar Stuffed Mushrooms *(qty 12)* — $26
Maple Bacon, Spinach, Fig, Cream Cheese, Toasted Raclette

Artisan Cheese and Charcuterie Tray
Bread and Crackers Not Included
Small *(Serves 4-6 Guests)* — $28
Medium *(Serves 8-12 Guests)* — $56

Soups and Salads *(Serving Size Based on Individual Side Portions)*

Wild Mushroom Bisque *(Serves 4-6 Guests)* — $25
Truffle Crème, Rosemary Oil

French Onion Soup *(Serves 4-6 Guests)* — $25
Swiss Cheese, Herbed Crouton

Traditional Caesar Salad
Medium *(Serves 8-10 Guests)* — $36
Large *(Serves 12-15 Guests)* — $58

House Bistro Salad
Medium *(Serves 8-10 Guests)* — $39
Large *(Serves 12-15 Guests)* — $60

Harvest Salad
Medium *(Serves 8-10 Guests)* — $36
Large *(Serves 12-15 Guests)* — $58
Heritage Greens, Candied Walnuts, Gorgonzola, Pomegranate Apple Vinaigrette

Main Plates

Gourmet Herb Pork Loin — $78
(avg 6lb | Serves 8-10 Guests)

1818 Signature Peppered Whole Beef Tenderloin — $279
(avg 3-4lb | Serves 6-8 Guests)
Includes Horseradish Cream, Whipped Potatoes and Gravy

Whole Roasted Prime Rib — $175
(avg 4lb | Serves 6-8 Guests)
Includes Whipped Potatoes, Au Jus, Creamy Horseradish

Boneless Orange Glazed Ham — $58
(avg 5-6lb | Serves 6-8 Guests)

Seafood *(For At-Home Preparation)*

Smoked Salmon Dip *(per lb)* — $20
Garlic, Caper, Mayo, Lucky Lola's Sweet Heat Jam, Old Bay Seasoned Tortilla Chips

Connecticut Lobster Roll Bundle — $89
(Serves 4 Guests) 1lb Fully Cooked Lobster Claw and Knuckle Meat, 4 Fresh Baked European Lobster Rolls, Butter

Maine Lobster Roll Bundle *(Serves 4 Guests)* — $84
1lb Fully Cooked Lobster Claw and Knuckle Meat, 4 Fresh Baked European Lobster Rolls, Citrus and Celery Dressing

Lump Crab Cakes *(dz)* — $72
Chipotle Aioli, Arugula, Shaved Parmesan

Accompaniments *(Serves 4-6 Guests)*

Fresh Baked Croissants *(qty 6)* — $10

Garlic and Herb Whipped Potatoes — $24

4-Cheese Mac and Cheese — $24
Cavatappi Pasta, Cheddar, Smoked Gouda, Havarti, Gruyère, Parmesan Bread Crumbs

Green Bean Casserole — $26
Herbed Cream, Crispy Onion

Sautéed Asparagus — $24
Shaved Parmesan, Toasted Panko

Pan-Roasted Brussels Sprouts — $24
Pancetta, Golden Raisins

Extras

Horseradish Cream *(qt)* — $15
Au Jus *(qt)* — $15
Roasted Garlic Hunters Sauce *(qt)* — $24

Desserts *(Serves 8 Guests)*

Bananas Foster Bread Pudding — $27
Chocolate Silk Pie — $27
Apple Crumb Pie — $19.5
Pecan Pie — $24