



SPECIAL EVENT MENU

ENTERTAINING GUESTS AT HOME

COCKTAIL RECEPTIONS

DINNER PARTIES

DROP OFF CATERING

CORPORATE EVENTS

“PHARMA” FUNCTIONS

TAILGATING

OUTDOOR CONCERTS

WEDDING & BABY SHOWERS

ROMANTIC NOSH FOR TWO

CORPORATE & PERSONAL GIFTS

**1675 Cumberland Parkway, Suite 309
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www.mussandturners.com**



All items are subject to availability. We will do our best to accommodate special requests. **48 Hours Notice Requested for all event orders, but never hesitate to call if within 48 hours. If we can handle the order, we will be glad to help you.**

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“THE SKINNY”

Thank you for considering M&T for your entertaining needs. We hope to provide you a convenient high quality solution. We specialize in freshly made or prepared foods intended for pick up or delivery. We currently do not offer full service off site catering with hot food options. Most of our solutions are intended for you and your guests to enjoy cold or at room temperature. We can certainly assist you in finding rentals for all your needs as well as recommend a service agency that can provide suitable staffing.

Delivery: We charge a \$35 fee for delivery within 20 miles of M&T. Event orders are fulfilled on a first come first served basis. We are not equipped for multiple deliveries at the same time each day so please call ahead.

Menu offerings are based on seasonality of product and are subject to change.

You Might Ask Why the Number 3 on all the Pricing?

It is a constant reminder of our company mantra. A symbol of the three legged stool that holds the seat of our cherished customers.

1. Serve only the Highest Quality Products
2. Maintain a Clean & Comfortable Atmosphere
3. Exhibit Gracious Hospitality that Exceeds Expectations

Please NEVER hesitate to let us know if a “stool leg” is broken during your experience. We appreciate the opportunity to fix it.



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ARTISAN SANDWICH PLATTERS

All sandwiches are quartered or cut in half (your choice) and arranged on a serving platter. Comes with plates, napkins, forks and knives if needed and also includes choice of deli pickle.

Basic Beef – Certified Angus Kamado Roasted Beef, (rare- med rare) with Swiss cheese and choice of rosemary aioli or Dijon on country white bread. 9.53

“Miles” High – Romanian Style Pastrami piled high with choice of Dijon or Russian marble rye bread. 9.23

Basic Turkey – Shaved wood roasted turkey breast with Swiss, lettuce and choice of Dijon mustard or red pepper aioli (mayo) on whole wheat bread. 8.53

Gobbler – Shaved House Roasted Turkey Breast served with Bubby Muss’ Ritz cracker stuffing, Swedish Lingonberry coulis and thyme aioli on a toasted challah bun 9.23

Thai Turkey Salad – Whole roasted turkey chunks with sweet chilli, cilantro and red onion, fresh arugula on whole grain. 8.93

NoMama Tuna Salad – Albacore tuna tossed with lemon aioli, kalamata olives, fresh oregano and sun dried tomatoes served open face with melted provolone cheese on whole wheat bread. 8.93

BLT - Applewood smoked bacon, lettuce & tomato on country white bread with a red pepper aioli 7.53

The Hummer – Smooth house made basil hummus, thinly sliced shoestring carrots, roasted red bell peppers, cucumber, red onion and arugula tossed in a simple vinaigrette on whole wheat bread. 8.93 *Add 2 slices of applewood smoked bacon 2.23

Darn Good Egg Salad– Yummy house made remoulade egg salad with seasonal green on country white bread. 6.53

M&T BAG LUNCHES- Great for meetings, outings and for road trips.

Choice of Turkey, Beef, Miles High, Egg Salad, BLT , Thai Turkey Salad or Garden of Earthly Delight

Regular (Half Sandwich) 7.93

Your choice of sandwich from the list above, large deli pickle, ¼ lb seasonal pasta salad

Regular (Full Sandwich) 10.93

Your choice of sandwich from the list above, large deli pickle, ¼ lb seasonal pasta salad

Deluxe (Half Sandwich) 10.93

Your choice of 1/2 sandwich from the list above, large deli pickle, ¼ lb seasonal pasta salad

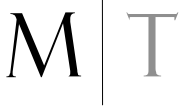
Chocie of large double chocolate chip pecan, regular chocolate chip or oatmeal cookie

Deluxe (Full Sandwich) 13.63

Same as deluxe but with large sandwich a large double couverture chocolate pecan cookie.

Would You Rather Have our Hot Sandwiches?

We can provide any of our other sandwiches that we serve hot at market price. **But....** Our hot sandwiches will not be as good off site as they would be in our store. They will cool off and could be a little soggy. All the great flavor will still be there. We just want to be up front with you and set expectations, because we really care about you and your guest’s experience. The best traveling Hot Sandwiches are:



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Closed On Sunday (H) – Buttermilk marinated crispy fried chicken breast with our house made aioli and sour pickles on challah bun. Simple goodness! Reg. 7.93

Tuscan Raider –Kamado grilled chicken breast with prosciutto ham, tossed Italian herbs, melted mozzarella & garlic crème fraiche on foccacia bread. Reg. 9.43

The Funky Chicken -Kamado grilled chicken breast with applewood smoked bacon, melted provolone cheese and truffle aioli on a challah bun. Reg. 9.53

Johah Reuben – Shaved House Roasted Turkey Breast with Swiss cheese, M&T’s Horseradish slaw, and Russian dressing on griddled marble rye bread. Reg. 10.43

Reason to Reuben – M&T’s Corned Beef Brisket with Swiss cheese, our old world recipe for sauerkraut, and Russian dressing on griddled marble rye bread. Reg. 10.33

SBLR -Muss’ Kippered Salmon, applewood smoked bacon, lettuce & red pepper on wheat with a caper dill spread. Reg. 11.23

No Meat Please - Thick slices of kamado grilled vegetables with gooey fontina cheese, red pepper aioli and arugula on foccacia. Reg. 8.63

MAKE YOUR OWN SANDWICH PLATTERS

M&T to provide plastic platters and bowls with contents ready to be served.

Meats & Seafood - Our meats are prepared at M&T and are subject to availability. One pound feeds about 4 people.

Slow Roasted Turkey	9.93 per pound
Slow cooked Local Berkshire Pork Shoulder with BBQ Sauce	19.93 per pound
Certified Angus Kamado Grilled Roast Beef	12.53 per pound
House Cooked Corned Beef	16.93 per pound
Pastrami	15.93 per pound
Thai Turkey Salad	13.33 per pound
Albacore Tuna Salad with Sun Dried Tomatoes, Oregano and Kalamata Olives	10.93 per pound
Egg Salad	8.63 per pound

Artisan Baked Bread 1.43 per portion

Foccacia Roll	Marble Rye	Country White
Challah Buns	Hoagie Roll	Whole Wheat

Cheese and Relish Tray- 2.93 per portion

Sliced Swiss, Fontina, Mozzarella & Provolone
Romaine Lettuce, Arugula, Fire Roasted Red Peppers, Sliced Red Onion, Assorted Pickles,
Dijon Mustard, Thyme Aioli and Russian Dressing

Route 11 Chips- Hand made in Virginia: BBQ, Green Chili Enchilada, 1.63 per bag
Sweet Potato, Habenero, & Dill Pickle

Madhouse Munchies – Hand cooked gourmet kettle potato chips: 1.53 per bag
Sea Salted, Creamy French Onion & Sea Salted and Vinegar

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HORS D'OEUVRES

These stationary hors d'oeuvres platters are packed for safe transport, require minimal maintenance and are perfect for large gatherings.

ANTIPASTO MISTO - Chef's display of seasonal vegetables (grilled, raw, pickled, smoked etc.) 3.93 per person

ARTISAN CHEESE PLATTERS - A unique selection of domestic and imported artisan cheeses is complemented with preserves, nuts & specialty condiments. We have listed some suggestions for types of platters; specific cheeses are subject to change based on current selections in our case. We can also custom build a platter to meet your individual taste any time.

Small – serves 8 – 10 people	\$60.00
Medium – serves 11 – 15 people	\$90.00
Large – serves 16 – 25 people	\$120.00

Four cheeses based on availability of items in our cheese case. We can consult you with the options upon ordering.

Special Occasion – Want to impress your boss, family or friends? Or maybe you are entertaining some more experienced cheese palates who want to try something extra special?

Let us put together a platter with some of our more exclusive cheeses (market price)

CHARCUTERIE PLATTERS - A variety of traditional pates, terrines and cured meats, accompanied by whole grain mustards, cornichons and olives.

Small – serves 8 – 10 people	\$60.00
Medium – serves 11 – 15 people	\$90.00
Large – serves 16 – 25 people	\$120.00

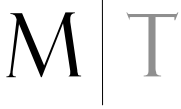
Four meats based on availability of items in our charcuterie case. We can consult you with the options upon ordering.

SEAFOOD

Fresh Tybee Island Shrimp Cocktail Peeled & De-veined- Lemons and Cocktail Sauce. (seasonal)	24.93 per pound
Tybee Island Shrimp Skewers- 4 Jumbo Shrimp Spiced and Kamado Grilled with Remoulade (seasonal)	6.53 per person
Whole or Half Side Slow Hot Smoked aka 'Kippered' Salmon with Fresh Lemon, EVO & Dill	24.93 per lb.
(To kipper is to lightly cure and hot slow smoke the salmon. It has the smoke flavor, but is flakey)	

ARTISAN CRACKERS

La Panzanella Crackers- Hand Made in Seattle. Black Pepper & Rosemary (feeds 6- 8)	6.93 per package
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DINNER OPTIONS

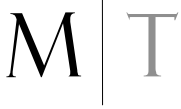
All dinner and side items are priced per person with a minimum order of 8 people required. Items will be in aluminum pans with heating instructions. Certain items as indicated per instructions can also be served at room temperature.

	PER PORTION
BEEF	
Kamado Grilled Hanger Steak with Rosemary Balsamic Au Jus (8oz per portion)	\$11.93
Beef Tenderloin – House Smoked to Med Rare with Horseradish Sauce (can be reheated or served room temperature)	Market Price
Braised Beef Brisket with Mushrooms (8oz per portion)	\$10.83
Shepherd’s Pie – Mashed Potatoes, Cope’s Corn and Riverview Farms Beef	\$8.83
Grass Fed Beef Lasagna with Red or White Sauce	\$13.53
PORK	
Pulled Pork Shoulder-Served with M&T’s Carolina BBQ Sauce (4 oz per portion)	\$4.93
Chilaquiles –Berkshire Pork Shoulder and Tortilla Casserole with Salsa Verda and Crema (8oz per portion)	\$6.93
Berkshire Pork Loin Roast with Seasonal Fruit Sauce (8oz per portion)	\$12.53
POULTRY	
Smoked Turkey with Herb Aioli (4 oz per portion)	\$3.53
Roasted Chicken Breasts with Peanuts, Cilantro, Soy and Lime (1 breast per person)	\$4.93
Grilled Chicken Breast with Roasted Squash, Arugula and Capers (1 breast per person)	\$5.23
Red Wine Braised Chicken Thighs with Oven Roasted Tomatoes, Eggplant and Capers (2 thighs per portion)	\$7.53
Roasted Chicken Thighs with Olives, Pepperoncini and Chimichurri (2 thighs per portion)	\$7.53
VEGGIE	
Vegetarian Lasagna (8oz per portion)	\$11.23

SIDES – we use fresh, seasonal ingredients to create new menu items daily. Call us to see what’s being made right now.

Kamado Grilled Seasonal Vegetables with Red Pepper Aioli	\$3.93
Antipasto Misto- Chef’s display of seasonal vegetables (grilled, raw, pickled, smoked etc.)	\$3.93
Fire Roasted Red Pepper and Portobella Mushroom Sautee with Rosemary Balsamic Finish	\$4.53
Muss’ “I Can’t Believe a Damn Yankee Cooked These” Collards (best you’ve ever had)	\$2.93
Oven Roasted Italian Herb Potatoes with Cracked Pepper & Shaved Parmigiano Reggiano	\$2.93
Oven Roasted Potatoes with Smoked Spanish Paprika	\$2.93
Roasted Root Vegetables with Truffle Oil and Parsley	\$3.53
Potatoes Au Gratin (feeds 6-8 people)	\$19.93

Artisan Challah Dinner Rolls .80 each



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Muss & Turner's Pre-Order Sous Vide Menu

What is Sous Vide? It is a French term for 'under vacuum'. We cook the food here at Muss & Turner's, place the food in a special plastic bag and then vacuum seal the bag with our cryovac machine. You take it home, freeze it or refrigerate it and when ready heat the bag in simmering water. Cut the bag with a knife or scissors and empty the meal on your plate or in a bowl. Easy and no mess. The food made with same quality ingredients and has the same great flavors that you would enjoy here at M&T.

Notice Required- Typically 48 because we need to time to prepare these meals.

Portion Size- 1-2 means if you are not big eaters and plan to share with sides.

Minimum Order- We need this to financially justify our special meal efforts.

Shelf Life- How long the food item will be good for frozen or refrigerated

Re- Heat- Done in simmering water. At most 10 minutes. EASY

Payment- Please fax, drop off the order form or call in your order. Credit card #'s will be taken over the phone if you are uncomfortable faxing.

BIRDS	Notice Required	Approx Portion Size	Serves	Shelf Life	Price per Order	Min Order	Re- Heat Method
Grilled Chicken Breasts w/ Lemon Zest & Black Pepper	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$8.93	4	Simmering H2O 10min
Grilled Chicken Breasts w/ Fresh Herbs & Olive Oil	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$9.43	4	Simmering H2O 10min
Grilled Chicken Breasts w/ Chorizo and Cilantro	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$9.43	4	Simmering H2O 10min
Grilled Chicken Breasts w/ M&T Carolina Barbeque	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$7.93	2	Simmering H2O 10min
Duck Confit (slow roasted duck leg)	48 hr	6oz	1	Frozen- 6 mos Cold- 30 days	\$7.93	4	Simmering H2O 10min
Wood Roasted Turkey Breast with Bubby Muss' Ritz Cracker Stuffing and Ligonberry Sauce on the side.	48 hr	10oz	1-2	Frozen- 6 mos Cold- 7 days	\$10.53	2	Simmering H2O 10min

PORK	Notice Required	Approx Portion Size	Serves	Shelf Life	Price per Order	Min Order	Re- Heat Method
Braised Pork Shoulder w/ Cilantro and Lime	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$8.93	4	Simmering H2O 10min
Braised Pork Shoulder w/ Carolina Barbeque	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$7.93	4	Simmering H2O 10min
Grilled Pork Tenderloin w/ Apple Ginger Compote	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$10.93	6	Simmering H2O 10min



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				days			
Grilled Pork Chop w/ Balsamic Roasted Shallots	48 hr	8oz	1	Frozen- 6 mos Cold- 7 days	\$13.93	6	Simmering H2O 10min
Roasted Pork Loin w/ Rosemary	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$9.93	6	Simmering H2O 10min

BEEF	Notice Required	Approx Portion Size	Serves	Shelf Life	Price per Order	Min Order	Re- Heat Method
Braised Beef Short Rib "pot roast" with Veggies	48 hr	8oz	1	Frozen- 6 mos Cold- 10 days	\$15.93	6	Simmering H2O 10min
Smoked BBQ Beef Brisket	48 hr	8oz	1	Frozen- 6 mos Cold- 7 days	\$7.93	10	Simmering H2O 10min
Shaved Certified Angus Beef with Rosemary Balsamic Au Jus	48 hr	8oz	1	Frozen- 6 mos Cold- 7 days	\$12.93	4	Simmering H2O 10min
Shaved Corned Beef with House Kraut and Fingerling Potatoes	48 hr	10oz	1	Frozen- 6 mos Cold- 7 days	\$10.93	4	Simmering H2O 10min
Romanian Style Pastrami with Roasted Potatoes & Dijon Mustard	48 hr	10oz	1	Frozen- 6 mos Cold- 7 days	\$9.93	4	Simmering H2O 10min

FISH	Notice Required	Approx Portion Size	Serves	Shelf Life	Price per Order	Min Order	Re- Heat Method
Roasted Salmon w/ Herbed Compound Butter	48 hr	6oz	1	Frozen- 6 mos Cold- 4 days	\$10.93	4	Simmering H2O 10min
Grilled Salmon w/ Citrus Vinaigrette	48hr	6oz	1	Frozen- 6 mos Cold- 4 days	\$12.93	4	Simmering H2O 10min
Roasted Tilapia with Citrus Vinaigrette	48hr	6oz	1	Frozen- 6 mos Cold- 4 days	\$10.93	3	Simmering H2O 10min
Roasted Tilapia with Herbed Compound Butter	48hr	6oz	1	Frozen- 6 mos Cold- 4 days	\$10.93	4	Simmering H2O 10min

VEG.	Notice Required	Approx Portion Size	Serves	Shelf Life	Price per Order	Min Order	Re- Heat Method
Roasted Seasonal Veg.	48 hr	8oz	1-2	Frozen- 1 yr Cold- 5 days	\$5.93	4	Simmering H2O 10min
Roasted Root Veg.	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$4.93	4	Simmering H2O 10min
Grilled Portabella Mushrooms and onions	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$7.93	4	Simmering H2O 10min

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Sauteed Shitake Mushrooms with Red Peppers and Onions	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$6.93	4	Simmering H2O 10min
Cabbage with Shitake Mushrooms, Preserved Lemon & Den Chan Shoyu	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$8.93	4	Simmering H2O 10min
Gingered Carrots	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$4.93	4	Simmering H2O 10min
Muss' 'I Can't Believe a Damn Yankee Cooked These' Collards	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days	\$2.53	4	Simmering H2O 10min
	48 hr	8oz	1-2	Frozen- 6 mos Cold- 7 days		4	Simmering H2O 10min
Roasted Beets with Hard Grilled Onions					\$4.93		

Starch

	Notice Required		Serves	Shelf Life	Price per Order	Min Order	Re- Heat Method
Roasted Celery Root and Potatoes	48 hr	8oz	1-2		\$5.93	4	Simmering H2O 10min
Roasted Fingerling Potatoes w/ Fresh Herbs and Parmigiano Reggiano Cheese.	48 hr	8oz	1-2		\$7.93	4	Simmering H2O 10min
Roasted Fingerling Potatoes w/ Applewood Smoked Bacon and Blue cheese	48 hr	8oz	1-2		\$8.93	4	Simmering H2O 10min



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HOUSE MADE PASTRY & DESSERTS

All Desserts and Pastries are made from scratch in house daily and a 48 HOUR ADVANCE NOTICE is REQUESTED. Below is a sample selection of desserts we can prepare but we are always developing new items depending on what is in season. We are happy to create custom orders with advanced notice.

CAKES , PIES & TARTS

Carrot Cake – 10” Double Layer	48.93 each	
Red Velvet Cake – 10 “Double Layer	48.93 each	
Coconut Cake – 10” Double Layer	48.93 each	
Le Bete Noir (flourless chocolate cake)	48.93 each	
Chocolate Layer Cake with Butter Cream	48.93 each	
Dark Chocolate Pecan Cake	48.93 each	
Cheddar Apple Pie	29.93 each	
Cheese Cake – 10”Cake with Seasonal Fruit Topping & Graham Cracker Crust (feeds 8)		37.93 each

COOKIES

“Evil” Double Chocolate Pecan, Oatmeal Raisin	2.83 each
Oatmeal Chocolate Chip, Double Chocolate Chunk	
Peanut Butter, Ginger Dark Chocolate	

BROWNIES & DESSERT BARS

Ruthless Brownie, White Chocolate Brownies	2.93 each
Honey Pecan Bars	4.93 each
Goat Cheese Cheesecake	5.93 each
Double Chocolate Mousse Parfait	5.93 each

BROWNIE & COOKIE COMBINATION PLATTERS

Small	20 pieces	44.93
Large	40 pieces	89.93

M&T’s HOMEMADE COOKIE BOX \$17.93

CHOICE OF 6 LARGE OR 10 SMALL COOKIES
OATMEAL RAISIN
DOUBLE CHOCOLATE PECAN

M&T’s HOMEMADE BROWNIE BOX \$24.93

8 BROWNIES
CHOCOLATE OR WHITE CHOCOLATE



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OUTDOOR EVENTS AND CONCERTS

We can customize any tailgate, cooler or party package according to your needs. We can also consult with you to create any menu that will best suit your personal event.

Choose to have your tailgate or concert option packed in an M&T cooler for an additional \$29.93 and receive a 10% discount on your purchase as well as all products you put inside the cooler for future events.

TAILGATING

SWIFTY'S DREAM 47.93 (feeds 4)
 Pulled Berkshire pork shoulder, slow smoked for hours with M&T's Carolina style BBQ sauce
 Challah Buns
 Horseradish Slaw
 Chips
 Pickles
 Evil Cookies

BURGERS 59.93 (feeds 4)
 Locally raised organic grass fed beef burgers. (raw) Challah Buns
 Relish Tray Potato Salad Greenless Greek Salad with Feta
 Ruthless Brownies

MUST HAVE STEAK 136.93 (feeds 4)
 Dry Aged Rib Eye (raw) approximately 4 one inch cut steaks
 Roasted Vegetables
 Todd's Token Salad
 Dinner Rolls
 2 Carrot Cake Cupcakes
 2 White Chocolate Brownies

CHASTAIN, MABLE HOUSE AMPHITHEATRE AND SMYRNA CONCERT SERIES

HOOTIE 59.93 (feeds 4)
 Sandwiches (Basic Beef, Basic Turkey, Gobbler, Thai Chicken Salad or Miles High)
 Seasonal Potato Salad
 Seasonal Fruit Salad
 Ruthless Brownies or Evil Cookies

EARTH WIND & FIRE 67.93 (feeds 4)
 Thai Turkey Salad Seasonal Pasta Salad
 Foccacia Rolls Seasonal Slaw Salad
 Roasted Beet Salad with Goat Cheese
 2 White Chocolate Brownies
 2 Evil Cookies

JAMES TAYLOR 99.93 (feeds 4)
 Italian Cured Meats Artisan Cheeses
 Mixed Olives with Marcona Almonds Pate with cornichons and mustard
 Panzanella Crackers Greenless Greek Salad with Feta
 2 White Chocolate Brownies
 2 Evil Cookies

CORPORATE & PERSONAL GIFTS & BASKETS – All baskets will come wrapped and ready to be given. For gift basket orders please contact 770-434-1114 and ask for Ryan Turner (ryan@mussandturners.com) or Office Manager, Eleanor Seale (Eleanor@mussandturners.com) The following list gives some of the retail products we have that could be combined to build the perfect basket for you 'foodie' friends and family.

- **Spanish Marcona Almonds** - Spain's famous Marcona Almonds have a sweet delicate taste and are juicier and smoother than other almonds. These almonds are lightly sautéed in oil and sprinkled with sea salt.
- **Raye's Stone Mill Mustard from Maine** - This is REAL mustard! The Raye family has been grinding mustard in the same location in Eastport, Maine since 1903. This is the last American stone mill still grinding and aging in a traditional manner. Try it for yourself and you'll understand the difference
- **Riverview Farms Stone Ground Grits** - Stone ground heirloom white corn. Probably our best selling retail item. These will warm the 'old school' Southerner's heart and will turn any cynical 'yankee' into a true believer in the South's classic staple. We serve these at night on our menu and are more than happy to give you the recipe for cooking them at home with the same results!
- **Traditional Spanish Olive Mix**
- **Fig & Marcona Almond Cake**
- **Jenny Jack Farms Honey** – Local honey from Jenny Jack Farms
- **Small World Roasters Coffee** - From Princeton, NJ. We have not found better coffee anywhere. We order on Tuesdays, they roast it on Wednesday and we receive it on Friday. Amazing quality beans and passion for the process sets Small World apart.
- **American Spoon Fruit Preserves** - In 1981, the founders of American Spoon set out to produce the finest fruit preserves in the world from Michigan fruit. They developed an original recipe that would capture the essences of the fruit and selected superb varieties of Northern fruits worthy of the effort, a kitchen was furnished with large copper kettles and wooden paddles, and American Spoon was born. Their first preserves, made from Early Glow strawberries, were soft, succulent and filled with halved berries. They were described as "Spoon Preserves" because they were more suited to spooning than spreading with a knife. The name became permanent and so did the concept of putting as much fruit and honest flavor into every recipe, a concept that has inspired a continually expanding line of delicious products.
- **Den Chan Artisan Soy Sauce** - Coming direct from the island of Kyushu in Japan, it is hand made and aged 12 months in cypress casks. It makes Kikkoman taste like overly salted brown water. This is brought in direct from a friend of ours and we challenge you find anything better. So unique we shipped two cases to a former customer in San Francisco because she could not find anything like it in China Town.
- **Rabitos Chocolate Dipped Figs** - Tender figs stuffed with chocolate and brandy liqueur, then coated with rich dark chocolate.
- **Vosges Chocolate Bar** – Katrina Markoff, the founder of Vosges in Chicago has come up with simply fantastic combinations with her chocolate. Think outside the box and you will be blown away by these sexy rectangles of indulgence.
- **Vosges Decadent Hot Chocolate** - A traditional dark chocolate cocoa. Silky swirls of cream gliding, intoxicating and arousing. A winter warming, rich and flowing with Cacao and vanilla.
- **Edwards Peanuts** - Virginia Runner peanuts cooked perfectly so they stay moist, meaty, crunchy, without oiliness. The butter toasted are absolutely spectacular, perfect combination of sweet and salty. Highly addictive, peanut epiphany!
- **Mitzi's Granola** - Fresh from Mitzi's kitchen in Stowe, Vermont, this delicious granola is a great breakfast with milk, or with yogurt and fruit. It's also wonderful over vanilla ice cream or as a snack right out of the bag! Her recipe combines sweet Vermont maple syrup with a blend of oats and almonds